

Program Name: HOSPITALITY (FRONT OF HOUSE)

Host School: Heathfield High School

National Qualification: Certificate III in Hospitality
Code: SIT30616
RTO Code: 40161



Program Description: This course offers a range of practical and industry specific skills where the students will gain experience in the preparation and service of food and beverage in a range of service environments and styles.

Pathway: This qualification provides a pathway to work in organisations such as restaurants, hotels, motels, clubs, pubs, cafes and coffee shops. This qualification allows for multiskilling and for specialisation in food and beverage service. It can also lead to further study and qualifications in hospitality management.

SACE Credits: This is a hybrid course (refer to the SACE Recognition Register) 5 SACE Stage 1 credits, 50 SACE Stage 2 (see your VET Coordinator if you have done any other hospitality or tourism certificate courses as this may impact on possible number of credits). This is a full certificate III which will contribute to an ATAR

Course Length: Full year

Training Day & Time: Thursday 9.00am – 3:20pm

Commencement Date: Thursday 8th February, 2018

Special Requirements: Trainees will need to wear closed in black leather shoes, white or black full or ¾ length sleeve business shirt and black dress pants or black business skirt of respectable length. (eg as available from *The Uniform Shop* in Mt Barker). A black cardigan or dress jacket (no hoods) may be worn in winter. A display folder, A4 pad, pen and locker padlock are required. Students will be issued with a Piltarilla tie which is part of the uniform to be worn each week.

Program Cost (per student): \$630.00 (currently TGSS funded for eligible students for the Certificate II units). Non TGSS cost is \$2,300

Other Costs: \$350 (includes GST) for consumables, tie and excursion costs. Uniform costs (see above)

Total Cost (per student): \$2,950 for non TGSS, \$980 for TGSS funded students

Location: Semester 1: Piltarilla Skills Centre, Heathfield High School. Term 3: TAFESA Mt. Barker Campus, 3-5 Dumas St, Mt Barker 5251, Ph: 8391 7333. Term 4 functions and industry placements as required

Program Host Contact: Ms Sue Ludzay Ph: 8139 9300 Fax: 8139 9399 E: Sue.Ludzay899@schools.sa.edu.au

Program Content:

Code	Name	Nominal Hours
SACE STAGE 1		
BSBWOR203B	Work effectively with others	15
SITHIND002	Source and use information on the Hospitality Industry	25
SITXWHS101	Participate in safe work practices	12
SITXFSA101	Use hygienic practices for food safety	15
	Total Stage 1 Nominal Hours	67
SACE STAGE 2		
SITHIND202	Use hospitality skills effectively	0
SITXCCS202	Interact with customers	20
SITXCOM002	Show Social and Cultural Sensitivity	20
SITHFAB203	Prepare and serve non-alcoholic beverages	15
SITHFAB204	Prepare and serve espresso coffee	30
SITHFAB002	Provide Responsible Service of Alcohol	10
SITXFIN001	Process Financial Transactions	25
SITHFAB206	Serve food and beverage	80
SITXHRM001	Coach Others in Job Skills	20
SITHIND004	Work Effectively in Hospitality Service	0
SITXCCS006	Provide Service to Customers	25
SITHFAB003	Operate a Bar	35
SITHFAB014	Provide table service of food and beverage	110
	Total Stage 2 Nominal Hours	390

Work Placement Requirements: 24 shifts of 4 – 8 hours duration, some of which can be gained through compulsory functions run in Piltarilla, work experience, the TAFE café that students will run in term 4. If students work in the industry in front of house, they may also use their part-time employment.

Class Size: 12 – 17

PLEASE NOTE – Courses are subject to change without notice. Parents, Students and VET Coordinators are strongly advised to confirm course details with host schools.