

Program Name: HOSPITALITY (Continuing from Cert II in Kitchen Operations)

Host School: Heathfield High School

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



Program Description: This course is available to students who have completed a Certificate II in Kitchen Operations and broadens their employment opportunities to give them the skills to work in both food and beverage preparation and service, which are skills very suited to a range of hospitality venues including cafes and coffee shops. The 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 allows for multiskilling and for specialisation in food and beverage service and provides a pathway to work in organisations such as restaurants, hotels, motels, clubs, pubs, cafes and coffee shops. 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)** Stage 2, 30 credits (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: Semester 1

Training Day & Time: Wednesdays 9.30am – 3:00pm (May change)

Commencement Date: 14th Feb, 2018 (TBC)

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 (eg: as available from *The Uniform Shop* in Mt Barker). A display folder, A4 pad, pen and locker padlock are required.

Program Cost (per student): \$630.00 (currently arranged through TGSS funding process)

Other Costs: uniform costs (see above)

Total Cost (per student): \$630.00 (TGSS Funded)

Location: TAFESA Mt Barker Campus, 3-5 Dumas St, Mt Barker 5251, Ph: 8391 7333

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
Stage 1 Units		
SITHIND002	Source and use information on the Hospitality Industry	25
	Total Stage 1 Nominal Hours	25
SITHIND004	Work Effectively in Hospitality Service	0
STIXCOM002	Show Social and Cultural Sensitivity	20
SITXCCS006	Provide Service to Customers	25
SITXHRM001	Coach Others in Job Skills	20
SITHFAB204	Prepare and serve espresso coffee	30
SITHFAB003	Operate a Bar	35
SITHFAB002	Provide Responsible Service of Alcohol	10
SITXFIN001	Process Financial Transactions	25
SITHFAB014	Provide table service of food and beverage	110
	Total Stage 2 Nominal Hours	275

Credit will be given for the following units completed through Certificate II Kitchen Operations

BSBWOR203B	Work effectively with others	15
SITXFSA101	Use hygienic practices for food safety	15
SITXWHS101	Participate in safe work practices	12
SITHCCC103	Prepare sandwiches	10
SITHCCC202	Produce appetisers and salads	25

Work Placement Requirements: 24 shifts of 4 – 8 hours duration, some of which can be gained through 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.