



APPRENTICESHIPS AND TRAINEESHIPS

SIT30622 - Certificate III in Hospitality

Course Overview

Make a career out of your passion for people!

The hospitality industry is one of the biggest industries across the world and a strong demand for skilled hospitality workers is rapidly increasing.

This qualification reflects the role of individuals who have a range of well-developed hospitality service, sales or operational skills and sound knowledge of industry operations.

Using discretion and judgement, they work with some independence and under supervision using plans, policies and procedures to guide work activities.

The SIT30622 – Certificate III in Hospitality provides you with an opportunity to discover exciting career pathways working in hospitality settings such as restaurants, hotels, motels, clubs, pubs, cafés, and coffee shops.

There is no telling where a career in this industry could take you!

Course Delivery

The SIT30622 - Certificate III in Hospitality is delivered over 12 - 24 months.

Trainers will deliver training on the job with regular workplace visits.

Eligibility Criteria

To be eligible to receive subsidised training under the User Choice program you must:

- ✔ Be employed in an approved apprenticeship or traineeship; and
- ✔ Have entered a training contract for a qualification funded by the government; and
- ✔ Have selected a training provider that is a government-approved training provider (Skills Assure supplier) such as Aurora Training Institute.

AT A GLANCE



12-24 Months



On-The-Job
Delivery



Co-Contribution
Fee

CAREER OPPORTUNITIES

- Restaurant Host
- Function Host
- Bar Attendant
- Waiter
- Function Attendant
- Cafe Attendant
- Food and Beverage Attendant



Proud to be a Queensland Government
subsidised training provider



NATIONALLY RECOGNISED
TRAINING



Course Requirements

To achieve a SIT30622 - Certificate III in Hospitality, 15 units must be completed including 6 core units and 9 elective units.

Core Units (6 Units)

SITHIND006	Source and use information on the hospitality industry
SITHIND008	Work effectively in hospitality service #
SITXCCS014	Provide service to customers

SITXCOM007	Show social and cultural sensitivity
SITXHRM007	Coach others in job skills
SITXWHS005	Participate in safe work practices

Elective Units (9 Units)

Students must complete 1 unit from Group A, 6 units from Group B and 2 units from Group B, Group C or Other Electives.

Group A

SITXFSA005	Use hygienic practices for food safety
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Group B

Client and Customer Service & Sales

SIRXSL001	Sell to the retail customer
SITXCCS010	Provide visitor information

Commercial Cookery and Catering & Kitchen Operations

SITHCCC024	Prepare and present simple dishes *
SITHCCC025	Prepare and present sandwiches *
SITHCCC028	Prepare appetisers and salads *
SITHKOP009	Clean kitchen premises and equipment *

Food and Beverage

SITHFAB021	Provide responsible service of alcohol
SITHFAB022	Clean and tidy bar areas *
SITHFAB023	Operate a bar ** ##
SITHFAB024	Prepare and serve non-alcoholic beverages * ##
SITHFAB025	Prepare and serve espresso coffee *
SITHFAB027	Serve food and beverage * ###

Food Safety

SITXFSA006	Participate in safe food handling practices
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Gaming

SITHGAM022	Provide responsible gambling services
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Group C

Communication and Teamwork

BSBCMM211	Apply communication skills
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Computer Operations and ICT Management

BSBTEC201	Use business software applications
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Environmental Sustainability

BSBSUS211	Participate in sustainable work practices
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Finance

SITXFIN007	Process financial transactions
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Inventory

SITXINV006	Receive, store and maintain stock *
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Other Electives

BSBPEF201	Support personal wellbeing in the workplace
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* Prerequisite is SITXFSA005 - Use hygienic practices for food safety

** Prerequisites are SITXFSA005 - Use hygienic practices for food safety and SITHFAB021 - Provide responsible service of alcohol

Students are required to complete 36 service periods

Students are required to complete 3 service periods

Students are required to complete 5 service periods

User Choice Program

Under the User Choice program, the Queensland Government provides a public funding contribution towards the cost of training for eligible Queensland apprentices and trainees.

Aurora Training Institute is a Skills Assure supplier under this program for the delivery of this Certificate III qualification as a traineeship pathway for new and existing employees.

Students have only one opportunity for funding as an apprentice or trainee under the User Choice program. Apprenticeships and traineeships completed whilst attending school are not counted.

For more information on the User Choice program visit the Queensland Government website at

<https://desbt.qld.gov.au/training/training-careers/incentives/userchoice>

Co-Contribution Fee

The Co-Contribution Fee under the User Choice program is dependent on the elective choice. Fees are paid at a rate of \$1.60 per nominal hour. This fee represents the total cost to the student to enrol, undertake training and be awarded the qualification.

The contribution fee may be paid on behalf of the student, by their employer or a third party unrelated to Aurora Training Institute.