



## 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)

<b>SITHIND006</b>	Source and use information on the hospitality industry	<b>SITXCOM007</b>	Show social and cultural sensitivity
<b>SITHIND008</b>	Work effectively in hospitality service #	<b>SITXHRM007</b>	Coach others in job skills
<b>SITXCCS014</b>	Provide service to customers	<b>SITXWHS005</b>	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

<b>SITXFSA005</b>	Use hygienic practices for food safety
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#### Group B

##### Client and Customer Service & Sales

<b>SIRXPDK001</b>	Advise on products and services
<b>SIRXSL001</b>	Sell to the retail customer
<b>SITXCCS010</b>	Provide visitor information

##### Commercial Cookery and Catering & Kitchen Operations

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

##### Food and Beverage

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

##### Food Safety

<b>SITXFSA006</b>	Participate in safe food handling practices
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#### Group B (continued)

##### Gaming

<b>SITHGAM022</b>	Provide responsible gambling services
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#### Group C

##### Communication and Teamwork

<b>BSBCMM211</b>	Apply communication skills
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##### Computer Operations and ICT Management

<b>BSBTEC201</b>	Use business software applications
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##### Environmental Sustainability

<b>BSBSUS211</b>	Participate in sustainable work practices
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##### Finance

<b>SITXFIN007</b>	Process financial transactions
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##### Inventory

<b>SITXINV006</b>	Receive, store and maintain stock *
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#### Other Electives

<b>BSBPEF201</b>	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.