

Course Overview

SIT30616 Certificate III in Hospitality

There are endless possibilities in what you can achieve post-graduation. The technical, interpersonal, conceptual and practical skills learned through this qualification will help you unlock your potential and future career. The SIT30616 Certificate III in Hospitality will give you the qualification to open those doors.

To work in the Hospitality industry, you not only need the skills, you need to be knowledgeable, motivated and eager to learn. Whatever your reason for enrolling in this course, our qualified staff will ensure you are job ready to work in this exciting sector.

About Our Course

Our SIT30616 Certificate III in Hospitality is action packed, nationally recognised, practical training that includes the training to obtain the valuable Food Safety, RSA and First Aid Certificates.

SIT30616 Certificate III in Hospitality is a nationally accredited qualification and an industry endorsed program which has been created to provide training for people who are eager to gain employment in this exciting sector.

We also provide

- A dedicated work placement coordinator
- Course materials & resources
- All RSA and First Aid theory and practical resources
- Daily practice on the barista machine

How long does the course take to complete?

- 4 days per week of scheduled face to face training sessions
- 16 hours per week of self-paced flexible learning
- 120 - 200 hours of practical placement in a Hospitality venue depending on prior skills and knowledge
- This course will be approximately 12 months in duration depending on RPL, Credit Transfer and individual needs of the learners.

Career Options

- Barista
- Waiter/Waitress
- Bar Attendant
- Restaurant Host

Our Course

Entry Requirements

There are no prerequisites to gain entry into SIT30616 Certificate III in Hospitality, however;

- Students must undertake a Language, Literacy & Numeracy (LLN) assessment so that the appropriate academic support can be sourced throughout the course
- Students must be physically fit to undertake practical placement

The Course

To achieve this qualification, you need to successfully complete 15 units of study. This consists of 7 core units plus 8 elective units.

| Session | Unit Code | Units of competency |
|--------------------------|----------------------------|--|
| Better to be Safe | SITXWHS001 | Participate in safe work practices |
| | SITXFSA001 | Use hygienic practices for food safety |
| | SITXFSA002 | Participate in safe food handling practices |
| Bring on the Buzz | SITHFAB005 | ^ Prepare and serve espresso coffee |
| R.S.A. | SITHFAB002 | * Provide responsible service of alcohol |
| Dine In or Take Away? | SITHFAB007 | ^ Serve food and beverage |
| | SITHFAB014 | ^* Provide table service of food and beverage |
| Show Me The Money | SITXFIN001 | Process financial transactions |
| The Industry at its Best | SITHIND002 | Source and use information on the hospitality industry |
| Make it Work | SITHIND004 | Work effectively in hospitality service |
| In The Mix | SITXCOM002 | Show social and cultural sensitivity |
| | SITXCCS006 | Provide service to customers |
| | BSBWOR203 | Work effectively with others |
| Helping Hand | SITXHRM001 | Coach others in job skills |
| First Aid | HLTAID003 | Provide first aid |

Please note the sequence of delivery may be altered after "Better to be Safe" and "RSA" have been delivered and assessed.

*SITHFAB002 Provide responsible service of alcohol is the prerequisite for this unit.

^ SITFSA001 Use hygienic practices for food safety is the prerequisite for these units.

A DETAILED VIEW



BETTER TO BE SAFE

Participate in safe work practices (SITXWHS001)

This unit describes the performance outcomes, skills and knowledge required to incorporate safe work practices into own workplace activities. It requires the ability to follow predetermined health, safety and security procedures and to participate in organisational work health and safety (WHS) management practices.

Use hygienic practices for food and safety (SITXFSA001)

This unit describes the performance outcomes, skills and knowledge required to use personal hygiene practices to prevent contamination of food that might cause food-borne illnesses. It requires the ability to follow predetermined organisational procedures and to identify and control food hazards.

Participate in safe food handling practices (SITXFSA002)

This unit describes the performance outcomes, skills and knowledge required to handle food safely during the storage, preparation, display, service and disposal of food. It requires the ability to follow predetermined procedures as outlined in a food safety program.

SHOW ME THE MONEY

Process financial transactions (SITXFIN001)

This unit describes the performance outcomes, skills and knowledge required to accept and process cash and other payments for products and services, and reconcile takings at the end of the service period or day.

BRING ON THE BUZZ

Prepare and serve espresso coffee (SITHFAB005)

This unit describes the performance outcomes, skills and knowledge required to extract and serve espresso coffee beverages using commercial espresso machines and grinders. It requires the ability to advise customers on coffee beverages, select and grind coffee beans, prepare and assess espresso coffee beverages and to use, maintain and clean espresso machines and grinders. Complex repairs of equipment would be referred to specialist service technicians.

Provide responsible service of alcohol (SITHFAB002)

This unit describes the performance outcomes, skills and knowledge required to responsibly sell or serve alcohol. Responsible practices must be undertaken wherever alcohol is sold or served, including where alcohol samples are served during on-site product tastings. This unit, therefore, applies to any workplace where alcohol is sold or served, including all types of hospitality venues, packaged liquor outlets and wineries, breweries and distilleries.

DINE IN OR TAKE AWAY?

Serve food and beverage (SITHFAB007)

This unit describes the performance outcomes, skills and knowledge required to serve food and beverages to customers in a casual dining setting. It covers the fundamental technical skills required to prepare the outlet for the service period, interact with customers to take orders, serve and clear food and beverage, and complete end of service tasks.

Provide table service of food and beverage (SITHFAB014)

This unit describes the performance outcomes, skills and knowledge required to provide quality table service of food and beverage in à la carte or fine-dining settings. It covers high order service techniques to prepare the restaurant for the service period, provide food and beverage advice to customers, serve and clear food and beverages, and complete end of service tasks.

THE INDUSTRY AT ITS BEST

Source and use information on the hospitality industry (SITHIND002)

This unit describes the performance outcomes, skills and knowledge required to source and use current and emerging information on the hospitality industry. This includes industry structure, technology, laws and ethical issues specifically relevant to the hospitality industry.

Hospitality personnel integrate this essential knowledge on a daily basis to work effectively in the industry.

MAKE IT WORK

Work effectively in hospitality service (SITHIND004)

This unit describes the skills and knowledge required to work cooperatively with others and deal effectively with issues, problems and conflict.

It applies to individuals who perform a range of routine tasks using a limited range of practical skills, and a fundamental knowledge of teamwork in a defined context under direct supervision or with limited individual responsibility.

IN THE MIX

Show social and cultural sensitivity (SITXCOM002)

This unit describes the performance outcomes, skills and knowledge required to be socially aware when serving customers and working with colleagues. It requires the ability to communicate with people from a range of social and cultural groups with respect and sensitivity, and to address cross-cultural misunderstandings should they arise.

Provide service to customers (SITXCCS006)

This unit describes the performance outcomes, skills and knowledge required to communicate effectively with and provide quality service to both internal and external customers. It requires the ability to establish rapport with customers, determine and address customer needs and expectations, and respond to complaints.

Work effectively with others (BSBWOR203)

This unit describes the skills and knowledge required to work cooperatively with others and deal effectively with issues, problems and conflict.

It applies to individuals who perform a range of routine tasks using a limited range of practical skills, and a fundamental knowledge of teamwork in a defined context under direct supervision or with limited individual responsibility.

HELPING HAND

Coach others in job skills (SITXHRM001)

This unit describes the performance outcomes, skills and knowledge required to provide on-the-job coaching to colleagues. It requires the ability to explain and demonstrate specific skills, knowledge and procedures and monitor the progress of colleagues until they are able to operate independently of the coach.



FIRST AID

Provide First Aid (HLTAID003)

This unit describes the skills and knowledge required to provide a first aid response to a casualty. The unit applies to all workers who may be required to provide a first aid response in a range of situations, including community and workplace settings.

Specific licensing /regulatory requirements relating to this competency, including requirements for refresher training should be obtained from the relevant national/state/territory Work Health and Safety Regulatory Authorities.

Units are subject to change at any time at Arrow Training Services discretion.

Our Promise

We are passionate about preparing students to undertake employment in a hospitality venue.

All training is delivered by us! We do not have third parties delivering on our behalf.

We will deliver training which assists you to develop the necessary skills, knowledge and attitude so you can respond confidently to many challenging and diverse hospitality environments.

We have a dedicated Placement Coordinator who will organise your practical placement.

Arrow Training Services is a well-known and respected registered training organisation with a reputation of producing qualified graduates who are well prepared and suited to a hospitality role.

Completion of this course does not guarantee an employment outcome.

For more information
give us a call at
1300 989 977