

<p><b>Description</b></p>	<p>Certificate III in Hospitality is designed to provide people who have some knowledge of the hospitality industry with the well-developed skills and knowledge they need to become hospitality professionals.</p> <p>The qualification will introduce participants to the hospitality industry and will prepare them to work in various hospitality settings including bars, restaurants, cafes and hotels.</p> <p>It is aimed at people who work or will be working under limited supervision and who may provide advice to team members.</p>
<p><b>Delivery Method &amp; Location</b></p>	<p>This course will be delivered in a workplace through structured training incidental learning as the student carries out their work role and through work role rotation.</p> <p>The student will be provided with both 'on the job' and 'off the job' training. This will be achieved through structured visits from a qualified Trainer/Assessor employed by Access Training &amp; Logistics Pty Ltd; support and guidance from the workplace and self-directed learning.</p> <p>Where the workplace does not have the requisite work, resources and facilities needed for the student to undertake workplace training alternative arrangements will be made. This could include training within another workplace or within a simulated workplace such as a training restaurant/cafe</p>
<p><b>Entry Requirements</b></p>	<p>There are no specific entry requirements, however it is expected that students will have a basic level of mathematics and literacy equivalent to a school sector Year 10 standard.</p> <p>Where a student is identified as having Foundation Skill requirements, they will be advised and supported to seek assistance from relevant FSK providers in those areas requiring further development.</p> <p>Individuals may enter SIT30616 Certificate III in Hospitality with limited or no vocational experience and without a lower level qualification. However, it is strongly recommended that individuals undertake lower level qualifications, and/or gain industry experience prior to entering the qualification.</p>
<p><b>Pathways and Outcomes</b></p>	<p>Participants are provided with advice on employment and training options throughout the delivery of the program.</p> <p><b>Training Pathway</b> After achieving SIT30616 Certificate III in Hospitality, individuals could progress to SIT40416 Certificate IV in Hospitality, or to Certificate IV qualifications in any service industry field.</p> <p><b>Employment outcomes</b> This qualification provides a pathway to work in organisations such as restaurants, hotels, motels, clubs, pubs, cafes and coffee shops.</p>

	<p>Possible job roles reflecting the elective units within this program include:</p> <ul style="list-style-type: none"> <li>• barista</li> <li>• food and beverage attendant</li> <li>• function attendant</li> <li>• bar attendant</li> <li>• wait staff</li> <li>• café worker</li> </ul>																						
<b>Course Content</b>	<p>The course consists of 15 units:</p> <ul style="list-style-type: none"> <li>• 7 core units</li> <li>• 8 elective units – selected the below units guided by the job outcome sought, local industry requirements.</li> </ul> <p>This qualification focuses on practical hands-on skills and relevant theoretical knowledge of the hospitality industry. Further skill development is focused on communication and coaching others.</p> <p>While predominantly targeted at people who are working within a café or restaurant environment, unit selection allows specialisation in areas such as function and venue management, accommodation services and Gaming/Clubs</p> <p>Areas of learning may include (depending on elective selection):</p> <ul style="list-style-type: none"> <li>• Industry Knowledge</li> <li>• Food &amp; Beverage service</li> <li>• Customer service</li> <li>• WHS &amp; food hygiene</li> <li>• Café food prep</li> <li>• Bar operations</li> </ul> <p>The following elective units are offered by ATL in 2018:</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 20%;">SITXFSA001</td> <td>Use hygienic practices for food safety*</td> </tr> <tr> <td>SIRXSLS001</td> <td>Sell to the retail customer</td> </tr> <tr> <td>SIRXPDK001</td> <td>Advise on products and services</td> </tr> <tr> <td>SITHCCC003</td> <td>Prepare and present sandwiches</td> </tr> <tr> <td>SITHKOP001</td> <td>Clean kitchen premises and equipment</td> </tr> <tr> <td>SITHFAB001</td> <td>Clean and tidy bar areas</td> </tr> <tr> <td>SITHFAB002</td> <td>Provide responsible service of alcohol</td> </tr> <tr> <td>SITHFAB003</td> <td>Operate a bar</td> </tr> <tr> <td>SITHFAB004</td> <td>Prepare and serve non-alcoholic beverages</td> </tr> <tr> <td>SITHFAB005</td> <td>Prepare and serve espresso coffee</td> </tr> <tr> <td>SITHFAB007</td> <td>Serve food and beverage</td> </tr> </table>	SITXFSA001	Use hygienic practices for food safety*	SIRXSLS001	Sell to the retail customer	SIRXPDK001	Advise on products and services	SITHCCC003	Prepare and present sandwiches	SITHKOP001	Clean kitchen premises and equipment	SITHFAB001	Clean and tidy bar areas	SITHFAB002	Provide responsible service of alcohol	SITHFAB003	Operate a bar	SITHFAB004	Prepare and serve non-alcoholic beverages	SITHFAB005	Prepare and serve espresso coffee	SITHFAB007	Serve food and beverage
SITXFSA001	Use hygienic practices for food safety*																						
SIRXSLS001	Sell to the retail customer																						
SIRXPDK001	Advise on products and services																						
SITHCCC003	Prepare and present sandwiches																						
SITHKOP001	Clean kitchen premises and equipment																						
SITHFAB001	Clean and tidy bar areas																						
SITHFAB002	Provide responsible service of alcohol																						
SITHFAB003	Operate a bar																						
SITHFAB004	Prepare and serve non-alcoholic beverages																						
SITHFAB005	Prepare and serve espresso coffee																						
SITHFAB007	Serve food and beverage																						

	<table border="1"> <tr> <td>SITHFAB014</td> <td>Provide table service of food and beverage</td> </tr> <tr> <td>SITHFAB016</td> <td>Provide advice on food</td> </tr> <tr> <td>SITXFIN001</td> <td>Process financial transactions</td> </tr> <tr> <td>SITXFSA002</td> <td>Participate in safe food handling practices</td> </tr> <tr> <td>SITXFSA003</td> <td>Transport and store food</td> </tr> <tr> <td>SITXCCS003</td> <td>Interact with customers</td> </tr> <tr> <td>BSBCMM201</td> <td>Communicate in the workplace</td> </tr> <tr> <td>SITXINV001</td> <td>Receive and store stock</td> </tr> <tr> <td>SITXINV002</td> <td>Maintain the quality of perishable items</td> </tr> <tr> <td>SITXWHS002</td> <td>Identify hazards, assess and control safety risks</td> </tr> </table>	SITHFAB014	Provide table service of food and beverage	SITHFAB016	Provide advice on food	SITXFIN001	Process financial transactions	SITXFSA002	Participate in safe food handling practices	SITXFSA003	Transport and store food	SITXCCS003	Interact with customers	BSBCMM201	Communicate in the workplace	SITXINV001	Receive and store stock	SITXINV002	Maintain the quality of perishable items	SITXWHS002	Identify hazards, assess and control safety risks
SITHFAB014	Provide table service of food and beverage																				
SITHFAB016	Provide advice on food																				
SITXFIN001	Process financial transactions																				
SITXFSA002	Participate in safe food handling practices																				
SITXFSA003	Transport and store food																				
SITXCCS003	Interact with customers																				
BSBCMM201	Communicate in the workplace																				
SITXINV001	Receive and store stock																				
SITXINV002	Maintain the quality of perishable items																				
SITXWHS002	Identify hazards, assess and control safety risks																				
	<p>* This elective unit MUST be undertaken unless the student holds an equivalent unit</p>																				
<b>Resources Required</b>	<p>Access Training and Logistics will supply all learner workbooks.</p> <p>Students will need to be either currently working in a relevant hospitality venue or undertaking unpaid work – for a minimum of 36 service periods.</p> <p>Students will be required to supply their own clothing, appropriate to the hospitality environment in which they are working.</p>																				
<b>Assessment Information</b>	<p>Assessment will take place in an operational hospitality business. Assessment will be conducted over a period of time, in a variety of ways including:</p> <ul style="list-style-type: none"> <li>• Practical assessments observed in the workplace</li> <li>• Written assessments</li> <li>• Logbooks</li> <li>• Portfolio</li> </ul>																				
<b>Records Check</b>	<p>Some work places will require you to undertake a National Criminal Records check and/or Working with Children Check in order to undertake placement with them.</p> <p>If this is required, it will be at the Student's cost.</p>																				
<b>Support Services</b>	<p>Access Training &amp; Logistics is committed to supporting students to successfully complete their training. We will work with students to identify and address any support needs they have.</p> <p>Where students are identified as requiring non-educational support, Access Training &amp; Logistics will refer them to the appropriate service.</p>																				
<b>Fee Information</b>	<p>Full Fee-Paying Student \$3000</p> <p>Government funding is available in some states to assist with course fees. Contact Access Training and Logistics for more information</p>																				