

Course	Certificate III in Hospitality
Training provider	Salford College 40298
Delivery site	Salford College Hospitality Campus, Hotel Grand Chancellor, 65 Hindley Street, Adelaide
Qualification	Certificate III in Hospitality
Course code	SIT30616
Number of SACE credits and stage	<p>Full Year</p> <p>5 SACE Credits at Stage 1 70 SACE Credits at Stage 2</p> <p>Semester 1</p> <p>5 SACE Credits at Stage 1 40 SACE Credits at Stage 2</p> <p>Semester 2</p> <p>30 SACE Credits at Stage 2</p> <p><i>SACE credits listed are a guide only and are subject to change, for more information visit www.sace.sa.edu.au</i></p>
Course description	<p>The Certificate III in Hospitality provides the skills and knowledge for an individual to be competent in a range of activities and functions requiring basic operational knowledge and practical skills within a hospitality food and beverage environment. This course is for students seeking part-time employment within various hospitality settings or as a career in the hospitality industry.</p> <p>The hospitality industry covers a wide range of organisations offering food, service and accommodation. The industry is divided into sectors according to the skill-sets required for the work involved.</p> <p>This qualification provides a pathway to work in organisations such as restaurants, hotels, motels, clubs, pubs, cafes and coffee shops. It provides options for specialisation in areas such as accommodation services, food and beverage, gaming, meeting and events, entertainment and recreation, tourism services and visitor information. This qualification also allows an outcome for small businesses requiring multi-skilled employees.</p> <p>Possible job titles include:</p> <ul style="list-style-type: none"> ▪ Espresso Coffee Machine Operator ▪ Food And Beverage Attendant ▪ Front Desk Receptionist ▪ Function Attendant ▪ Function Host ▪ Gaming Attendant ▪ Housekeeper ▪ Restaurant Host ▪ Senior Bar Attendant ▪ Waiter. <p>Work would be undertaken in various hospitality settings, such as restaurants, hotels, motels, catering operations, cafes and coffee shops.</p> <p>To achieve a Certificate III in Hospitality, 15 units must be completed: All 7 core units, Plus 8 elective units.</p> <p><i>VET at Certificate III level can be used as a student's 4th TAS subject to achieve an Australian Tertiary Admission Rank (ATAR) and apply to University.</i></p>

Nationally accredited hours and units of competency	Code	Description	Hours
	To complete the full qualification, students must successfully complete Semester 1 and Semester 2		
	Semester 1		
	*SITXWHS001	Participate in safe work practices	12
	*BSBWOR203	Work effectively with others	15
	SITXFSA001	Use hygienic practices for food safety	15
	*SITXCCS006	Provide service to customers	25
	*SITXCOM002	Show social and cultural sensitivity	20
	SITHFAB007	Serve food and beverage	80
	SITHFAB001	Clean and tidy bar areas	15
	SITHFAB014	Provide table service of food and beverage	110
		Total stage 1 units	55
	* Core Units	Total stage 2 units	250
	Semester 2		
	*SITXHRM001	Coach others in job skills	20
	*SITHIND002	Source and use information on the hospitality industry	25
	BSBWRT401	Write complex documents	50
	SITHFAB004	Prepare and serve non-alcoholic beverages	20
	BSBITU306	Design and produce business documents	80
	*SITHIND004	Work effectively in hospitality service	0
	SITHFAB005	Prepare and serve espresso coffee	30
	* Core Units	Total stage 2 units	225
	<i>Many of the units of competency are delivered and assessed in a Holistic manner which allows for a few units to be clustered and assessed as one</i>		
Available to	Years 10, 11, 12		
Wednesday			
Start date	14/02/2018		
Finish date	7/11/2018		
Length of course	Semester 1 (13 weeks + 2 full days)		Semester 2 (16 weeks + 2 full days)
Day and Time	Wednesday Group 4:00 pm to 7:15		
Student requirements	<p>Students must be prepared to complete their study once a week, which will be conducted off campus.</p> <p>Full school uniform to be worn.</p> <p>Full year students will be required to attend 4 full day session (2 each semester) from 9am to 3pm throughout the course for successful completion of all Certificate III units. This is a compulsory requirement of this course.</p> <p>Semester 1 students will be required to attend 2 full day sessions from 9am to 3pm for successful completion of the semester units.</p> <p>There may be a number of industry workplace related excursions; some may take place during school time. Students may be charged an additional cost of \$10-20 during the course for an excursion.</p>		
Structured Work placement required	<p>Students must complete compulsory shifts in a hospitality venue as part of this course which will be organised by VET network Australia Training Services.</p> <p>Students must undertake compulsory work placement and complete a logbook showing that they have completed 36 complete service periods (A standard service period "shifts" is approximately 3 – 4 hours, for example; Lunch Start 10:30 am – Finish 2.30 pm. Students must check with their work venue of shift times. It is expected that this will equate to approximately 18 days. The work placement will take place during the school holidays.</p>		
Course pre-requisites	No prior knowledge or experience is necessary however a genuine interest in developing skills in the Hospitality Industry is desirable.		
Career Pathway	Certificate IV in Hospitality; Diploma of Hospitality and Advanced Diploma of Hospitality; Commercial Cookery and various Hospitality occupations. Certificate IV qualifications in other service industry fields.		