SIT20213 CERTIFICATE II IN HOSPITALITY

**Description**
This qualification reflects the role of individuals who use a defined and limited range of hospitality operational skills. They are involved in mainly routine and repetitive tasks using practical skills and basic industry knowledge. They work under direct supervision.

**Job roles**
This qualification provides a pathway to work in kitchen operations in organisations such as restaurants, hotels, motels, catering operations, clubs, pubs, cafes and coffee shops.

Possible job titles include:
- Bar Attendant
- Bottle Shop Attendant
- Café Attendant
- Catering Assistant
- Food and Beverage Attendant
- Front Office Assistant
- Gaming Attendant
- Porter
- Room Attendant

**Prerequisite Requirements**
There are no entry requirements for this qualification. Some units may have an age restriction. Please contact the college for further information.

**Study Mode**
In a highly-supportive environment, your trainer will teach you theory in a classroom environment providing you with real life examples about the work place. Activities include: group discussion, case studies,

There are two options to participate in this program
Option 1 – School-based Trainees
- Contact our office to discuss how we can customise a program to suit the needs of students and the employer.

Option 2 – Training Guarantee for SACE Students
- Salford College consults with VET Coordinators to customise a program to meet the needs of student and the school
- A training plan will be developed to identify SACE points
- 140 hours work placement arrangement

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**Skills for All**
An initiative of the Government of South Australia

Salford College is a **Skills for All** Training Provider.

**What is Skills for All?**
The South Australian government is funding training opportunities to assist more South Australians to gain qualifications through the training provider of their choice.

The initiative called **Skills for All** will fully fund qualifications at Certificate I and II level and partially fund qualifications at higher levels.

The South Australian government has committed additional funding to support training places from July 2010.

South Australians now have the opportunity to gain more qualifications, many at low or no cost, through the **Skills for All** Training Provider of their choice.

Individuals need to meet course entry requirements and verify their eligibility with the **Skills for All** Training Provider of their choice before being enrolled in a government funded training place.

Visit the **Skills for All** website:
www.skills.sa.gov.au
- for eligibility criteria
- for general information about accessing this training assistance
- to find training courses available under **Skills for All**
Course Pathways
Pathways into the qualification
Individuals may enter SIT20213 Certificate II in Hospitality with limited or no vocational experience and without a relevant lower level qualification.

Pathways from the qualification
After achieving SIT20213 Certificate II in Hospitality, individuals could progress to a wide range of other qualifications in the hospitality and broader service industries.

Packaging Rules
To achieve a Certificate II in Hospitality 12 units must be completed:
- All 6 core units
- 6 elective units

Note: Selection of units would reflect the career aspiration, conversation with schools, employers and Trainees

<table>
<thead>
<tr>
<th>CORE Units</th>
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<tbody>
<tr>
<td>BSBWOR203B</td>
<td>Work effectively with other</td>
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<tr>
<td>SITHIND201</td>
<td>Source and use information on the hospitality industry</td>
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<tr>
<td>SITHIND202</td>
<td>Use hospitality skills effectively</td>
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<tr>
<td>SITXCOM201</td>
<td>Show social and cultural sensitivity</td>
</tr>
<tr>
<td>SITXCCS202</td>
<td>Interact with customers</td>
</tr>
<tr>
<td>SITXWHSL101</td>
<td>Participate in safe work practices</td>
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<table>
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<tr>
<th>ELECTIVES</th>
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<tr>
<td>SITXFSA101</td>
<td>Use hygienic practices for food safety</td>
</tr>
<tr>
<td>SITHFAB204</td>
<td>Prepare and serve espresso coffee</td>
</tr>
<tr>
<td>SITHFAB206</td>
<td>Serve food and beverage</td>
</tr>
<tr>
<td>SITXFSA201</td>
<td>Participate in safe food handling practices</td>
</tr>
<tr>
<td>SITXINV201</td>
<td>Receive and store stock</td>
</tr>
<tr>
<td>SITHFAB101</td>
<td>Clean and tidy bar areas *</td>
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Recognition of Prior Learning / Credit Transfer
Do you already have existing skills and knowledge and don’t need additional training?
Have you done previous training? Please contact our office if you would like to undertake Recognition of Prior Learning (RPL) or apply for credit transfer.

Cost and Enrolment
This course is fully funded through the Government of South Australia’s Skills for All initiative. Eligibility criteria apply.
Enrolment in this course only for school-based trainees or apprentices and school students enrolled in the Training Guarantee for SACE Students.

As per requirements
- Recognition of prior learning subsidy not payable
- Course fees, eligibility criteria are indicative only and are subject to confirmation at the time of enrolment.
- Please contact our office, if you do not meet the eligibility criteria student only

Further Information
Enrolment Officer, Salford College
Level 11, 68 Grenfell Street , Adelaide,
South Australia 5000
Telephone: (08) 7221 1940
Email: enquiries@salfordcollege.edu.au
Enrolment form: www.salfordcollege.edu.au
Bandicoot Group Pty Ltd
CRICOS 03076M, RTO CODE 40298
Skills for All 180 0 506 206