School Delivered VET courses

Hospitality - Food and Beverage

This course focuses on 'front of house' and will give you the skills to prepare a restaurant, serve customers, prepare beverages, and apply the principles of hygiene and food safety.

Subjects that support this career path

- Food Technology
- Business Studies
- Business Services
- Retail Services

Is this course right for me?

This course prepares you to work in a range of hospitality settings, such as restaurants, cafes, bistros and hotels to provide hospitality service using operational skills and basic industry knowledge.

Where can this course take me?

This course provides a pathway to work in; restaurants, hotels, catering operations, clubs, pubs, cafes, coffee shops. Institutions such as; aged care facilities, hospitals, prisons, schools.

This course can lead to further study in courses such as: SIT30622 Certificate III in Hospitality and SIT60422 Diploma in Hospitality Management.

Credential available	Full Certificate
Course code/name	SIT20322 Certificate II in Hospitality
ATAR eligible	Yes
Mandatory placement hours	70 hours
SBAT available	Yes
Specialisation required for full qualification	No

? For more information contact your VET Coordinator / Careers Adviser, or visit our Internet site: www.education.nsw.gov.au/school-delivered-vet

NSW GOVERNMENT

HOSPITALITY – Food and Beverage

SIT20316 Certificate II in Hospitality

COURSE DETAILS

Hours	240 hours
Type	Board Developed Course Category B
Duration	2 years
Unit Value	2 unit Preliminary 2 unit HSC
Specialisation	Yes, check with your school
HSC Exam	Yes
ATAR	Yes
Work Placement	Mandatory 70 hours
SBAT	Opportunity to complete a School Based Traineeship and gain credit towards the HSC
RECOGNITION	National and HSC Qualification

ASSESSMENT

Assessment strategies may include:
- Observation
- Student Demonstration
- Questioning
- Written tasks
- Tests

FURTHER STUDY

After achieving Certificate II in Hospitality, individuals could progress to a wide range of other qualifications in the hospitality and broader service industries, for example:
- Certificate III in Commercial Cookery
- Certificate III in Hospitality
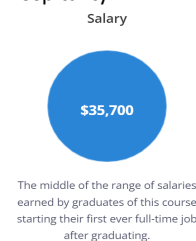- Certificate III in Tourism

ABOUT

This qualification provides a pathway to work in various hospitality settings, such as restaurants, hotels, motels, catering operations, clubs, pubs, cafes and coffee shops.

Skills and knowledge will prepare the students in providing effective hospitality service to customers.

JOB ROLES

- Bar attendant
- Bottle shop attendant
- Café attendant
- Catering assistant
- Food and beverage attendant
- Front office assistant
- Gaming attendant
- Porter
- Room attendant.

PERSONAL REQUIREMENTS

- Neat personal appearance
- A high level of personal hygiene
- Good communication skills
- Good memory
- Polite and patient
- Friendly and efficient
- Enjoy working with people
- Able to work as part of a team
- Able to handle money
- Able to cope with the physical demands of the job

CAREER PATHWAYS

Bar Attendant, Bottle Shop Attendant, Café Attendant, Catering Assistant, Front Office Assistant, Porter, Gaming Attendant, Food and Beverage Attendant, Room Attendant.

DUTIES AND TASKS OF A WAITER

Waiters may perform the following tasks:
- Take restaurant reservations
- Set tables with clean linen or place mats, cutlery, crockery and glasses
- Welcome and seat customers and distribute menus
- Talk to guests about the menu and drinks and recommend combinations
- In some cases promote local produce and attractions to visitors from interstate and overseas
- Take customers' orders and send to kitchen staff or bar attendants
- Serve food and drinks
- Carve meat
- Make up bills and present them to customers
- Handle money or credit cards
- Clear tables and return dishes and cutlery to kitchens.

STUDENT OUTCOMES for Certificate II in Hospitality

These are the outcomes of graduates surveyed six months after completing their training for Certificate II in Hospitality.

Jobs

Graduates of this course are most often employed as:

33.6%	**24.9%**	**21.3%**
Community and Personal Service Workers	Sales Workers	Labourers

Industries

Graduates of this course are most often employed in:

57.5%	**19.9%**	**5.0%**
Accommodation and Food Services	Retail Trade	Education and Training

Salary

$35,700

The middle of the range of salaries earned by graduates of this course starting their first ever full-time job after graduating.

All statistics are supplied by the National Centre for Vocational Education Research

Further reading:

http://training.gov.au/training/details/SIT20316
https://smartandskilled.nsw.gov.au/for-students/job-guides

http://www.sbatinnsw.info/traineeships.php?trpg=travailable
https://www.myskills.gov.au/courses/details?Code=SIT20316

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2023 HOSPITALITY COURSE DESCRIPTOR
SIT20316 Certificate II in Hospitality

Public Schools NSW Macquarie Park RTO 90222
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This document may change due to Training Package and NSW Education Standards Authority (NESA) updates. Notification of variations will be made in due time

Course: Hospitality Board Developed Course (240 hour) 26511	2 or 4 Preliminary and/or HSC units in total Category B for Australian Tertiary Admission Rank (ATAR)

By enrolling in a VET qualification with Public Schools NSW, Macquarie Park RTO 90222, you are choosing to participate in a program of study that will provide you the best possible direction towards a nationally recognised qualification. To receive this AQF VET qualification, you must meet the assessment requirements of SIT20316 Certificate II in Hospitality (Release 2) https://training.gov.au/Training/Details/SIT20316

You will also be expected to complete all requirements relevant to the HSC and adhere to the requirements of NESA. This course is accredited for the HSC and provides students with the opportunity to obtain nationally recognised vocational training. This is known as dual accreditation. To gain a full qualification, students must achieve all competencies. A statement of attainment towards the qualification is possible if at least one unit of competency is achieved.

Recommended Entry Requirements
Students complete a VET Enrolment Form, supplying their USI and be assessed for learning support (eg LLN Robot) before the commencement of any training and assessment. Students must have completed All My Own Work before enrolling in this qualification and be work ready before work placement. Students selecting this course should be interested in working in a hospitality environment. They should be able to use a personal digital device including a personal computer or laptop.

Tourism, Travel and Hospitality Training Package (SIT 1.2)   Units of Competency

Core		**Electives**	
BSBWOR203	Work effectively with others	SITHFAB004	Prepare and serve non-alcoholic beverages
SITXCOM002	Show social and cultural sensitivity	SITHFAB005	Prepare and serve espresso coffee
SITXWHS001	Participate in safe work practices	SITHFAB007	Serve food and beverage
SITHIND002	Source and use information on the Hospitality Industry	SITXFSA001	Use hygienic practices for food safety
SITXCCS003	Interact with customers	SITHCCC001	Use food preparation equipment
SITHIND003	Use hospitality skills effectively	SITHCCC003	Prepare and present sandwiches
		SITXCOM001	Source and present information
		BSBSUS201	Participate in environmentally sustainable work practices
		SITXFSA002	Participate in safe food handling practices

Students may apply for Recognition of Prior Learning (RPL) and /or credit transfer before delivery, provided suitable evidence is submitted.

Pathways to Industry - Skills gained in this course transfer to other occupations

Working within the hospitality industry involves:
- organising information and records in both paper and electronic forms
- customer (client) service

- teamwork
- using technologies
- creating documents

Examples of occupations in the hospitality industry:

- café attendant
- catering assistant
- food and beverage attendant

Mandatory HSC Course Requirements
Students must complete 240 indicative hours of course work and a minimum of 70 hours work placement. It is permissible for up to 50% of the work placement requirements to be undertaken in a simulated work environment.
Students who do not meet these requirements will be `N` determined as required by NESA.
External Assessment (optional HSC examination for ATAR purposes)
The Higher School Certificate examination for Hospitality is only available after completion of 240 indicative hours and will involve a written examination consisting of multiple-choice, short answers and extended response items. The examination is independent of the competency-based assessment undertaken during the course and has no impact on the eligibility of a student to receive a vocational qualification.

Competency-Based Assessment
Students in this course work to develop the competencies, skills and knowledge described by each unit of competency listed above. To be assessed as competent a student must demonstrate to a qualified assessor the competency requirements for performance and knowledge of the units/s of competency.
Appeals and Complaints
Students may lodge a complaint or an appeal about a decision (including assessment decisions) through the VET trainer.

Course Cost: Preliminary - $140 HSC - $110 **Students also need to purchase a uniform - approx cost $55**	**Refunds** Refund Arrangements on a pro-rata basis. Please refer to your school refund policy

A school-based traineeship is available in this course, for more information: https://education.nsw.gov.au/public-schools/career-and-study-pathways/school-based-apprenticeships-and-traineeships

Exclusions: VET course exclusions can be checked on the NESA website at http://educationstandards.nsw.edu.au/wps/portal/nesa/11-12/stage-6-learning-areas/vet/course-exclusions

2023 Course Descriptor SIT20316 Certificate II in Hospitality Public Schools Macquarie Park RTO 90222   V1.2 Updated March 2022
Disclaimer: If you require accessible documents, please contact your VET coordinator for support