Hospitality - Food and Beverage Course Descriptor 2022



Public Schools NSW, Macquarie Park RTO 90222 QUALIFICATION: SIT 20316 Certificate II in Hospitality

The information may change due to Training Package and NSW Education Standards Authority (NESA) updates.

Notification of variations will be made in due time with minimum disruption or disadvantage.

Course: **Hospitality** (240 indicative hours)

Board Developed Course Number: **26511**Total 4 of units of credit – Preliminary and/or HSC
Category B status for Australian Tertiary Admission Rank (ATAR)

The SIT 20316 Certificate II in Hospitality is accredited for the HSC and provides students with the opportunity to obtain this nationally recognised vocational qualification. This is known as dual accreditation.

By enrolling in a VET qualification in NSW Public Schools Macquarie Park RTO 90222, you are choosing to participate in a program of study that will give you the best possible direction towards a nationally recognised qualification. To receive this AQF VET qualification, students must meet the assessment requirements of the **SIT Tourism, Travel and Hospitality** Training Package (Release 1.2) (http://training.gov.au). You will also be expected to complete all requirements relevant to the HSC and adhere to the requirements of NESA.

Units of Competency			
6 Core SITXWHS001 BSBWOR203 SITHIND002	Participate in safe work practices Work effectively with others Source and use information on the hospitality industry SITXCCS003 SITHIND003 SITXCOM002 SELECTIVES Participate in safe work practices Work effectively with others Source and use information on the hospitality industry Interact with customers Use hospitality skills effectively Show social and cultural sensitivity	SITHFAB005 SITHFAB007 SITXFSA002 SITHFAB004 SITHCCC003	Prepare and serve espresso coffee Group B Serve food and beverage Group B Participate in safe food handling practices Group B Prepare and serve non-alcoholic beverages Group B Prepare and present sandwiches Group B
SITXCCS003 SITHIND003 SITXCOM002 <u>6 Electives</u> SITXFSA001		Additional units SITHCCC001 SITXCOM001 BSBSUS201	Use food preparation equipment Other Source and present information Group B Participate in environmentally sustainable work practices Group B

Students may apply for Recognition of Prior Learning (RPL) and/or Credit Transfer provided suitable evidence is submitted.

Pathways to Industry

Skills gained in this course transfer to other occupations. Working in the hospitality industry involves:

 Supporting and working with colleagues to meet goals and provide a high level of customer service Prepare for front of house service, manage resources, preparing and serving a range of food and beverages

Examples of occupations in the Hospitality (Food and Beverage) Industry

Café Attendant
 Food and Beverage Attendant
 Barista

Mandatory course requirements to attain a HSC credential in this course

Students must complete a minimum of 70 hours work placement over two years to practise and extend their learning. It is permissible for up to 50% of the work placement requirement to be undertaken in a simulated work environment.

Admission Requirements

To enrol in SIT 20316 Certificate II in Hospitality, students should be interested in working in a hospitality environment preparing and serving food and beverages to customers. They should be able to lift and carry equipment and use hand held and larger commercial equipment. This is an inherent skill requirement for the units of competency. Prior to enrolment, students will be advised individually of the suitability of this course. Reasonable adjustments and support are available for all students. Students may be required to participate in after-hours school events and functions. There will be out of class homework, research activities and assignments.

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 that they can effectively carry out tasks to industry standard. Students will be progressively assessed as 'competent' or 'not yet competent' in individual units of competency. When a student achieves a unit of competency it is signed off by the qualified assessor. To achieve the qualification above, students must be deemed competent in all units of competency.

Complaints and Appeals Students may lodge an appeal about assessment or any other decisions through the VET teacher.

Optional HSC examination for ATAR purposes

The optional Higher School Certificate Examination is independent of the competency based assessment undertaken during the course and has no impact of the eligibility of the student to receive this AQF qualification.

Course consumables: Year 11 \$120 Year 12 \$90

Course contributions are made to cover the ongoing costs of consumables and materials used as part of this course and are paid to the school. If you are unable to make contributions or are experiencing financial difficulty, please contact your school.

Refunds: Students who exit the course before completion may be eligible for a partial refund of fees. The amount of the refund will be pro-rata, dependent upon the time the student has been enrolled in the course. *Please discuss any matters relating to refunds with your school*

A school-based traineeship is available in this course. For more information contact the school's Careers Adviser.

Exclusions: VET course exclusions can be confirmed with the school.