SIT10216
CERTIFICATE I IN HOSPITALITY

SUBJECT TYPE: VET  SUBJECT CODE: VHP  DURATION: 2 YEARS

QUALIFICATION DESCRIPTION:
This qualification reflects the role of individuals who participate in a range of routine and predictable Hospitality activities. They work under close supervision and are given clear directions to complete tasks. It is particularly aimed at those students who, for any reason, may struggle to complete the Certificate II in Hospitality.

ENTRY REQUIREMENTS:
NIL but an interest in food and cooking is recommended.

QUALIFICATION PACKAGING RULES:
To achieve this qualification SIT10216, Certificate I in Hospitality, students are required to achieve competence in 6 units, 3 of which are core compulsory units of competency and 3 elective units of competency. This preparatory qualification provides individuals with knowledge and skills for initial work, community involvement and further learning.

<table>
<thead>
<tr>
<th>Unit Code</th>
<th>Unit Name</th>
<th>Core/Elective</th>
</tr>
</thead>
<tbody>
<tr>
<td>BSBWOR203</td>
<td>Work effectively with others</td>
<td>Core</td>
</tr>
<tr>
<td>SITXCCS001</td>
<td>Provide customer information and assistance</td>
<td>Core</td>
</tr>
<tr>
<td>SITXWHS001</td>
<td>Participate in safe work practices</td>
<td>Core</td>
</tr>
<tr>
<td>SITXFSA001</td>
<td>Use hygienic practices for food safety</td>
<td>Elective</td>
</tr>
<tr>
<td>TLIE1005</td>
<td>Carry out basic workplace calculations</td>
<td>Elective</td>
</tr>
<tr>
<td>SITHCCC002</td>
<td>Prepare and present simple dishes</td>
<td>Elective</td>
</tr>
<tr>
<td>SITHCCC003</td>
<td>Prepare and present sandwiches</td>
<td>Elective</td>
</tr>
</tbody>
</table>

Note: Only three of the four Elective units are required to gain competency.

ORGANISATION:
This program will be delivered through class-based tasks that simulate a Hospitality environment. There is no work experience involved in this Certificate course.

ASSESSMENT:
Assessment is competency based. Evidence-gathering techniques include projects, portfolios, class activities, observations and short written responses.

COSTS:
(In addition to the Student Resource Scheme - SRS)
A materials charge of $40.00, which covers the cost of most cooking ingredients. Students are required to purchase a school approved apron.

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

SPECIAL SUBJECT REQUIREMENTS:
Students will be issued with individual notes that will be required to be kept in a folder. A school approved apron is available through the school Textbook Office.

SERVICE AGREEMENT:
The RTO guarantees that the student will be provided with every opportunity to complete the certificate as per the rights and obligations outlined in the enrolment process and information handbooks provided. Students successfully achieving all qualification requirements will be provided with the Qualification and record of results. Students who achieve at least one unit (but not the full qualification) will receive a Statement of Attainment. Students entering this qualification after it has commenced may have difficulty in gaining the full qualification in the remaining time.

PLEASE NOTE: Unforeseen loss of qualified staff may result in the qualification not being completed. Correct at time of publication but subject to change.