Subject name	**Certificate II in Hospitality SIT20322**
Subject code	VHO
Subject type	VET (1- 2 years)
Subject fee	$90
Entry requirements	NIL but an interest in food and cooking is recommended.

QUALIFICATION DESCRIPTION:
This qualification reflects the role of individuals who have a defined and limited range of hospitality operational skills and basic industry knowledge. They are involved in mainly routine and repetitive tasks and work under direct supervision.

QUALIFICATION PACKAGING RULES:
To achieve this qualification SIT20322, Certificate II in Hospitality, students are required to achieve competence in 12 units, **6 of which are core compulsory units of competency and 6 elective units of competency.** This qualification prepares students to perform routine hospitality tasks and demonstrate fundamental operational knowledge, working under direct supervision.

Unit Code	Unit Name	Core/Elective
BSBTWK201	Work effectively with others	Core
SITHIND006	Source and use information on the hospitality industry	Core
SITHIND007	Use hospitality skills effectively **	Core
SITXCCS011	Interact with customers	Core
SITXCOM007	Show social and cultural sensitivity	Core
SITXWHS005	Participate in safe work practices	Core
SITXFSA005	Use hygienic practices for food safety	Elective
SITHCCC024	Prepare and present simple dishes	Elective
SITHCCC025	Prepare and present sandwiches	Elective
SITHFAB021	Provide responsible service of alcohol (Delivered by Aurora Training Institute RTO Code: 32237 via a 3rd Party Agreement)	Elective (Optional)
TLIE0009	Carry out basic workplace communications	Elective
SITHKOP009	Clean kitchen premises and equipment	Elective

Assessed out on the job (industry placement) for a minimum of 12 complete service periods or shifts

*Additional optional units (Delivered by Aurora Training Institute RTO Code: 32237 via a 3rd Party Agreement):
- SITHGAM022 Provide responsible gambling services at an additional cost of $50.
- SITSS00080 – Espresso Machine Operation Skillset $220

ORGANISATION:
The program will be delivered through class-based tasks that simulate a Hospitality environment. In addition, **for those students not already working in the Hospitality industry, work experience is mandatory in order to gain the competency SITHIND007 – Use hospitality skills effectively. SITHFAB002 Provide responsible service of alcohol** will be delivered by an external RTO (registered training organisation). Students must attend the training session. Credit transfer will then be granted for this unit of competency.

ASSESSMENT:
Assessment is competency based. Evidence-gathering techniques include folios, written questions, practical observations and work placement.

COSTS:
(In addition to the Student Resource Scheme - SRS)
$90.00 to cover the cost of materials - ingredients for demonstrations and group work, an apron and consumables.

PATHWAYS:
Students will develop skills that lead to employment in both the food and beverage industry areas of the Hospitality Industry. (If travelling overseas it may increase the chances of gaining employment.)

SPECIAL SUBJECT REQUIREMENTS:
Students are required to wear black formal shoes during practical cookery sessions. Students will also be required to wear appropriate dress for food service activities.

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.

RTO Provider Code - 30258

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