

Course Code & Name:		Certificate II in Hospitality SIT20316 NB: Delivered over 2 years
Course Aims:		This program aims to provide participants with the knowledge and skills to achieve competencies that will enhance their employment prospects in the hospitality area, with specific focus on food and beverage activities (i.e. front of house).
Course Delivery	Location and Times:	Year 1: Aquinas College, Great Ryrie Street, Ringwood Wednesday 1:30pm-5:30pm Year 2: Aquinas College, Great Ryrie Street, Ringwood Wednesday 1:30pm-5:30pm
	Mode of Delivery:	Classroom & Restaurant based
	Duration:	2 years' part time

On successful completion of this program the student will achieve:

Credit towards VCE/VCAL	VCE:	Student will be eligible for up to 4 units of credit, 2 units at the 1&2 level a Units 3 + 4 sequence. ATAR: Students wishing to receive an ATAR contribution for the Units 3&4 sequence of Program 2: Certificate II in Hospitality must undertake scored assessment for the purpose of achieving a study score. This study score can contribute directly to the ATAR, either as one of the student's best four studies (the primary four) or as a fifth or sixth study. Note: Where a student elects not to receive a study score for VCE VET Hospitality, no contribution to the ATAR will be available.
	VCAL:	This program contributes to the Industry Specific Skills Strand of VCAL and may also contribute to the Work Related Skills Strand of VCAL.
	Qualification:	A nationally recognised qualification: SIT20316 Cert II in Hospitality Units 1-4

Additional Requirements/ Information:	Name of RTO & Provider of Qualification:	Aquinas College RTO: 22340
	RTO Student Information:	Please refer to www.aquinas.vic.edu.au and www.mullumvetcluster.com.au for your rights and responsibilities whilst on campus.
	OHS / Personal Protective Equipment:	Students will have to wear a uniform.
	Excursions:	Students may be required to attend a planned Excursion.
	Work Placement:	Not required but is recommended.
	Other:	Please note this course is subject to change.

Units of Competency:

Year 1: Competencies covered in the first year:

Unit Code	Unit Name	Nominal Hours	Core / Elective
BSBWOR203	Work effectively with others	15	C
SITHIND002	Source and use information on the hospitality industry	25	C
SITHIND003	Use hospitality skills effectively	0	C
SITXCCS003	Interact with customers	20	C
SITXCOM002	Show social and cultural sensitivity	20	C
SITXWHS001	Participate in safe work practices	12	C
SITXFSA001	Use hygienic practices of food safety	15	C
BSBCMM201	Communicate in the workplace	40	E
SITHFAB002	Provide responsible service of alcohol	10	E
SITHFAB003	Operate a bar	35	E
Total nominal hours		192	

Year 2: Competencies covered in the second year:

Unit Code	Unit Name	Assessment Plan	Nominal Hours	Core / Elective
SITHFAB004	Prepare and serve non-alcoholic beverages	Portfolio 08	20	C
SITHFAB005	Prepare and serve espresso coffee	Portfolio 08	30	C
SITHFAB007	Serve food and beverage	Work Performance 01	80	C
SITHFAB016	Provide advice on food	Portfolio 07	40	C
SITXFIN001	Process financial transactions	Work Performance 01	25	C
Total nominal hours			195	

FUTURE PATHWAYS & OPPORTUNITIES	Complementary studies:	<ul style="list-style-type: none"> Food Technology 	
	Pathways:	<ul style="list-style-type: none"> Certificate III in Hospitality Certificate IV in Hospitality Diploma of Hospitality (Management) Advanced Diploma of Hospitality (Management) Bachelor of Applied Science (Hospitality Management) 	
	Possible Future Career Opportunities:	<ul style="list-style-type: none"> Waiter or Barista Bar/Bottle Shop attendant 	<ul style="list-style-type: none"> Kitchen Hand Food and Beverage attendant

