

# SIT40416

## CERTIFICATE IV IN HOSPITALITY

Study With Axial Training To Get The Skills and Succeed

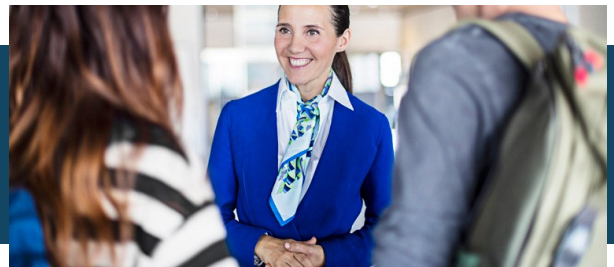


The SIT40416 Certificate IV in Hospitality qualification reflects the role of skilled operators who use a broad range of hospitality skills combined with sound knowledge of industry operations. Individuals may operate independently or with limited guidance from others and use discretion to solve non-routine problems. Many individuals have supervisory responsibilities and plan, monitor and evaluate the work of team members.

To undertake this qualification participants must have;

- Satisfactorily completed a minimum of Year 10 or equivalent and or relevant industry / vocational experience.
- Currently employed or would like to work within the hospitality industry.

<b>Study Mode</b>	Workplace & Online
<b>Duration of Course</b>	Up to 24 Months
<b>Total Units</b>	21 [9 Core & 12 Elective]



### Entry Requirements



#### Minimum Age

You will need to be at least 16 years old. If you are under 18 your enrolment form will need to be signed by a parent or guardian.



#### Requirements

You will need to have access to a Lap Top or Desk Top Computer with working speakers or headphones and a suitable, reliable internet connection.



#### Career Outcomes

Bar supervisor or team leader  
Concierge  
Duty manager  
Food and beverage supervisor or team leader  
Front office supervisor or team leader  
Housekeeping supervisor or team leader

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### Pathways To Further Study

Diploma of Hospitality

Diploma of Leadership and Management

Advanced Diploma of Hospitality Management

### Course Units

#### Core:

SITXFIN003	Manage finances within a budget
SITHIND004	Work effectively in hospitality service
SITXHRM001	Coach others in job skills
SITXMG001	Monitor work operations
SITXHRM003	Lead and manage people
SITXCCS007	Enhance customer service experiences
SITXCOM005	Manage conflict
BSBDIV501	Manage diversity in the workplace
SITXWHS003	Implement and monitor work health and safety practices

#### Elective:

SITXFSA001	Use hygienic practices for food safety
SITXCCS006	Provide service to customers
SITXFIN001	Process financial transactions
SITHFAB005	Prepare and serve espresso coffee
SITXCOM002	Show social and cultural sensitivity
SITHFAB002	Provide responsible service of alcohol
SITXWHS002	Identify hazards, assess & control safety risks
SITHIND002	Source and use information on the hospitality industry
HLTAID003	Provide First Aid
BSBITU306	Design and produce business documents
BSBFIA301	Maintain financial records
SITXCCS008	Develop and manage quality customer service practices

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