

**GAIN THE SKILLS
FOR YOUR CAREER SUCCESS**

**WHILE AT
SCHOOL**



AXIAL TRAINING

Empowering Lifelong Learning
in Queensland Schools

THE AXIAL TRAINING DIFFERENCE

At Axial Training our aim is to provide an exceptional education experience, with quality outcomes and tailored training solutions that add genuine value to a students secondary school experience.

We have developed an industry-leading blended vocational training model that has proven to be ideal for Queensland Schools delivery.



VETiS PROGRAM

Axial Training is proud to offer a range of **fully funded VETiS** programs to Queensland secondary school students. These courses are providing effective pathways to students for further study, employment or Apprenticeships & Traineeships.



All students have access to our industry-leading student support program that helps enhance natural skills whilst enriching the total learning experience.

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SIT20322 CERTIFICATE II IN HOSPITALITY

LEARN NEW SKILLS

PROGRAM OVERVIEW

Students can sample a hospitality career with SIT20316 Certificate II in Hospitality qualification designed to equip students with basic practical skills and operational knowledge to enable them to seek employment in various hospitality settings. This course is ideal for students who have had little (to none) previous hospitality experience and who are looking to increase their all round skill levels.

No previous work experience is needed. This is a funded VETiS program being delivered by Axial Training at Regional Trade Training Centres and at suitably equipped schools.

DELIVERY OPTIONS



4 Terms



Blended delivery,
Combination of
classroom and
online learning



Lessons
delivered at the
School or a
Trades Training
Centre

COURSE OUTLINE

SITXFSA005	Use hygienic practices for food safety
SITXWHS005	Participate in safe work practices
SITHCCC025	Prepare and present sandwiches
SITHFAB024	Prepare and serve non-alcoholic beverages
SITXCCS011	Interact with customers
SITXCOM007	Show social and cultural sensitivity
BSBTWK201	Work effectively with others
SITXFSA006	Participate in safe food handling practices
SITHCCC024	Prepare and present simple dishes
SITHFAB025	Prepare and serve espresso coffee
SITHIND006	Source and use information on the hospitality industry
SITHIND007	Use hospitality skills effectively

PRICE

Funding Available



LET'S CONNECT



QUALIFICATION DELIVERED BY AXIAL TRAINING RTO 2437 CRICOS 03452C