

SIT30616

CERTIFICATE III IN HOSPITALITY

Study With Axial Training To Get The Skills and Succeed



The SIT30616 Certificate III in Hospitality qualification provides individuals with the skills and knowledge required to be competent in varying operations within the hospitality industry. It builds on basic operational skills and provides the learner with advanced operational and technical skills. Individuals can work with some Independence and under limited supervision and may provide operational advice and support to 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.

| | |
|---------------------------|--------------------------|
| Study Mode | Workplace & Online |
| Duration of Course | Up to 24 Months |
| Total Units | 16 [8 Core & 8 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

Senior bar attendant.
Café attendant.
Catering assistant.
Food and beverage attendant.
Front office assistant.
Waiter
Housekeeping attendant

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Pathways To Further Study

- Certificate IV in Hospitality
- Diploma of Hospitality
- Diploma of Hospitality Management
- Diploma of Leadership and Management
- Advanced Diploma of Hospitality Management

Course Units

Core:

| | | | |
|------------|------------------------------------|------------|--|
| SITXCCS006 | Provide service to customers | SITXCOM002 | Show social and cultural sensitivity |
| SITXWHS001 | Participate in safe work practices | SITHIND002 | Source and use information on the hospitality industry |
| BSBWOR203 | Work effectively with others | SITXHRM001 | Coach others in job skills |

Elective:

Front of House Stream

| | |
|------------|---|
| SITXFSA001 | Use hygienic practices for food safety |
| BSBSUS201 | Participate in environmentally sustainable work practices |
| SITHFAB005 | Prepare and serve espresso coffee |
| SITHFAB002 | Provide responsible service of alcohol |
| HLTAID003 | Provide First Aid |
| SITHFAB002 | Serve food and beverage |
| BSBITU306 | Design and produce business documents |
| BSBFIA301 | Maintain financial records |

Take Away Stream

| | |
|------------|---|
| SIRXPK001 | Advise on products and services |
| SIRXSL001 | Sell to the retail customer |
| SITHIND001 | Use hygienic practices for hospitality service |
| SITHACS001 | Clean premises and equipment |
| SITXFSA002 | Participate in safe food handling practices |
| BSBCMM201 | Communicate in the workplace |
| SITHFAB002 | Provide responsible service of alcohol |
| BSBSUS201 | Participate in environmentally sustainable work practices |

Back of House Stream

| | |
|------------|---|
| SITXFSA001 | Use hygienic practices for food safety |
| SITHKOP001 | Clean kitchen premises and equipment |
| BSBCMM201 | Communicate in the workplace |
| SITHACS001 | Clean premises and equipment |
| SITXFSA002 | Participate in safe food handling practices |
| SITHCCC002 | Prepare and present simple dishes |
| SITHCCC003 | Prepare and present sandwiches |
| SITXINV001 | Receive and store stock |

connect with us for more



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