

# SIT30616

## CERTIFICATE III IN HOSPITALITY

### SCHOOL BASED TRAINEESHIP

Study With Axial Training Whilst At School To Get  
The Skills and Succeed

The SIT30616 Certificate III in Hospitality qualification provides students 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.

<b>Study Mode</b>	School Based Traineeship
<b>Duration of Course</b>	24 Months
<b>Total Units</b>	8 + Chosen Stream Units



#### Course Units for all participants

- > Provide service to customer
- > Coach others in job skills
- > Participate in safe work practices
- > Use hygienic practices for food safety
- > Source & use information on the hospitality industry
- > Show social & cultural sensitivity
- > Work effectively in hospitality service
- > Work effectively with others

#### Course Units based on chosen stream

##### Back Of House

- > Clean kitchen premises & equipment
- > Clean wet areas
- > Clean premises & equipment
- > Participate in safe food handling practices
- > Prepare & present simple dishes
- > Process financial transactions

##### Front Of House

- > Process financial transactions
- > Prepare & serve espresso coffee
- > Identify hazards, assess & control safety risks
- > Design & produce business documents
- > Maintain financial records

##### Cleaning Operations

- > Provide housekeeping to guests
- > Communicate in the workplace
- > Prepare rooms for guests
- > Clean premises & equipment
- > Launder linen & guests clothes
- > Maintain hard floor surfaces
- > Deliver & monitor a service to customers

##### Take Away

- > Advise on products and services
- > Sell to the retail customer
- > Use hygienic practices for hospitality service
- > Clean kitchen premises and equipment
- > Participate in safe food handling practices
- > Communicate in the workplace
- > Assist with customer difficulties

##### Guest Services

- > Use hygienic practices for hospitality service
- > Participate in environmentally sustainable work practices
- > Design and produce business documents
- > Provide accommodation reception services
- > Process reservations
- > Process financial transactions
- > Use a computerised reservations or operations system
- > Contribute to workplace innovation

#### Use this course as an employment pathway as a:

- > Café Attendant
- > Bar Attendant
- > Food & Beverage Attendant
- > Front Office Assistant
- > Catering Assistant
- > Porter
- > Room Attendant
- > Housekeeper



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INTERNATIONAL  
COLLEGE