



Certificate II in Hospitality

National Code SIT20207



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| Duration | 12 month nominal | Traineeship | New Entrant |
| Who should attend | Those who wish to start a career in hospitality within the tourism, events and hospitality industry | | |
| Course aims | <p>This course reflects the role of a qualified cook. Participants in this course will develop practical skills and associated knowledge required for employment in various roles within a hospitality establishment or retail outlet.</p> <p>This course aims to provide:</p> <ul style="list-style-type: none"> • Training and skills development in the Hospitality Industry; • A specific overview of Hospitality Operations; • Basic and advanced skills and knowledge for entry to and operation within the Hospitality Industry; • Interpersonal skills essential for a successful career in the Hospitality Industry. <p>Career Opportunities</p> <p>Employment opportunities include working in hotels, motels, restaurants, casinos, clubs and cafes, staff restaurants and cafeterias, hospitals, food services and catering companies as a Food and Beverage attendant, Gaming attendant, Housekeeping attendant or Porter. Our courses are designed to prepare both apprentices and full time students for a career in the hospitality industry.</p> | | |
| Qualification Rules | <p>Prerequisite requirements There are no prerequisites for entry to this qualification.</p> <p>To achieve a Certificate II in Hospitality, 12 units must be completed:</p> <p>all 6 core units 6 elective units:</p> <p>For this qualification, electives may be selected to meet either a specialist or multi-skilled job outcome, as follows.</p> <p>Specialisations:</p> <ul style="list-style-type: none"> - a specialisation may be achieved by selecting a minimum of 4 elective units from either Specialisation Group A – Food and Beverage or Specialisation Group B – Accommodation Services. - the remaining units may be selected from the general elective units, or from any endorsed Training Package - a maximum of 1 Languages other than English unit may be counted as an elective within this qualification. <p>Multi-skilling:</p> <ul style="list-style-type: none"> - a minimum of 4 elective units must be selected from the general elective units - a maximum of 2 elective units may be selected from the Commercial Cookery and Catering units - the remaining units may be selected from any endorsed Training Package - a maximum of 1 Languages other than English unit may be counted as an elective within this qualification. <p>In all cases selection of electives must be guided by the job outcome sought, local industry requirements and the characteristics of this qualification.</p> | | |
| Learning | <p>The worker will normally be engaged in a workplace in which they:</p> <ul style="list-style-type: none"> - <i>demonstrate basic operational knowledge in a moderate range of areas</i> | | |

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| Outcomes | <ul style="list-style-type: none"> - <i>apply a defined range of skills</i> - <i>apply known solutions to a limited range of predictable problems</i> - <i>perform a range of tasks where choice between a limited range of options is required</i> - <i>assess and record information from varied sources</i> - <i>take limited responsibility for own outputs in work and learning.</i> | | |
| Assessment outcomes will be gathered using | <ul style="list-style-type: none"> • Demonstration • Theory Assessment • Role Plays & Scenarios • Completion of activities during the delivery | | |
| Documents issued on successful completion | Certificate II in Hospitality SIT20207 | | |
| Price per person | POA | Course Fees | POA |