



# Certificate IV in Hospitality

## National Code SIT40307



<b>Duration</b>	3 year nominal	<b>Traineeship</b>	New Entrant and Existing Worker
<b>Who should attend</b>	Those who work in hospitality at a management or frontline supervisor level within the tourism, events and hospitality industry		
<b>Course aims</b>	<p><b>Descriptor</b></p> <p>This qualification provides the skills and knowledge for an individual to be competent in skilled operations and team leading or supervision. Work would be undertaken in various hospitality settings such as restaurants, hotels, motels, clubs, pubs, cafes and coffee shops.</p> <p>The qualification is suitable for an Australian apprenticeship pathway.</p> <p><b>Job roles</b></p> <p>Individuals with this qualification are able to perform roles such as:</p> <ul style="list-style-type: none"><li>• supervising the operation of a bar or restaurant</li><li>• supervising activities of a front desk or reception</li><li>• supervising concierge services</li><li>• providing butler services</li><li>• supervising gaming operations.</li></ul> <p>Possible job titles include:</p> <ul style="list-style-type: none"><li>• food and beverage supervisor</li><li>• front office supervisor</li><li>• concierge</li><li>• butler</li><li>• gaming supervisor.</li></ul>		
<b>Qualification Rules</b>	<p><b>Prerequisite requirements</b></p> <p>There are no prerequisites for entry to this qualification.</p> <p>To achieve a Certificate IV in Hospitality, 26 units must be completed:</p> <p><b>all 14 core units</b> <b>12 elective units:</b></p> <ul style="list-style-type: none"><li>- a minimum of 8 elective units must be selected from the electives list</li><li>- the remaining 4 units may be selected from any endorsed Training Package</li><li>- a maximum of 1 Languages other than English unit may be counted as an elective within this qualification.</li></ul> <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>		
<b>Learning Outcomes</b>	<p>The worker will normally be engaged in a workplace in which they:</p> <ul style="list-style-type: none"><li>- <i>demonstrate understanding of a broad knowledge base incorporating some theoretical concepts;</i></li><li>- <i>apply solutions to a defined range of unpredictable problems;</i></li><li>- <i>identify and apply skill and knowledge areas to a wide variety of contexts, with depth in some areas;</i></li><li>- <i>identify, analyse and evaluate information from a variety of sources;</i></li><li>- <i>take responsibility for own outputs in relation to specified quality standards; and</i></li><li>- <i>take limited responsibility for the quantity and quality of the output of others.</i></li></ul>		

<b>Assessment outcomes will be gathered using</b>	<ul style="list-style-type: none"> <li>• Demonstration</li> <li>• Theory Assessment</li> <li>• Role Plays &amp; Scenarios</li> <li>• Completion of activities during the delivery</li> </ul>		
<b>Documents issued on successful completion</b>	Certificate IV in Hospitality SIT40307		
<b>Price per person</b>	POA	<b>Course Fees</b>	POA