

RTO NO.41206

SIT30622 Certificate III in **Hospitality**



alffie's SIT30622 – Certificate III in Hospitality prepares participants for a range of entry-level hospitality roles. Topics include hygienic practices for food safety, preparing and serving food and beverages, and processing financial transactions.

Throughout this course, *alffie's* friendly team will assist participants to develop skills and knowledge that will enable then to work confidently and effectively in the hospitality industry. This qualification provides a pathway to work in organisations such as restaurants, hotels, motels, clubs, pubs, cafés and coffee shops.

From training.gov.au

This qualification reflects the role of individuals who have a range of well-developed hospitality service, sales or operational skills and sound knowledge of industry operations. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities.

Course information

Course duration: 1122 hours

- Semester 1: 435
- Semester 2: 575

Work placement: 112 hours*

*These hours must be completed across a minimum of 36 shifts of two hours each.

Important note: enrolment will be valid for up to 12 months.

This course is delivered online through a combination of written and audiovisual lesson material. The assessments are interactive and simulate real-life working conditions and environments.

To achieve this qualification, participants must complete 112 hours of work placement as detailed in the Assessment Requirements of the units of competency.

Please note, *alffie* will assist with the work placement process but cannot guarantee practical placement.

alffie.com

instagram.com/_alffie_

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Units of competency

alffie's SIT30622 - Certificate III in Hospitality includes the units listed below.

Semester 1	Semester 2
SITHIND006 - Source and use information on the	SITHIND008* - Work effectively in hospitality service
hospitality industry	SITXCCS014* - Provide service to customers
SITXWHS005* - Participate in safe work practices	SIRXPDK001* - Advise on products and services
SITXCOM007 - Show social and cultural sensitivity	SITHCCC025* - Prepare and present sandwiches
SIRXSLS001* - Sell to the retail customer	SITHFAB024* - Prepare and serve
SITXFSA005* - Use hygienic practices for	non-alcoholic beverages
food safety	SITHFAB027* - Serve food and beverage
SITXFSA006* - Participate in safe food handling practices	SITXFIN007* - Process financial transactions
FSKLRG006* - Participate in work placement	SITXHRM007* - Coach others in job skills

Note: * units of competency require work placement.

Entry requirements

It is a government requirement that participants undertaking Nationally Recognised Training in Australia have a unique student identifier (USI). To begin this course, participants will need a USI.

For more information on USIs, go to: www.usi.gov.au

In addition to a USI, to begin and complete this course participants will need:

- Regular access to a computer, tablet or smartphone (note: there may be activities in the course that need to be completed using a desktop computer rather than a tablet or smartphone)
- An email address and regular access to a reliable internet connection
- Basic to intermediate computer or digital device skills
- To meet certain language, literacy and numeracy (LLN) requirements and pass a short LLN test
- The ability and willingness to study online lesson material, complete online assessment activities, and to complete a practical work placement
- PDF reader software (e.g., Adobe Acrobat) installed on a computer or the digital device being used to access the course
- The ability to communicate directly with *alffie* in English
- The ability to understand and follow detailed instructions given verbally or written in English.

Outcome

All units in this course require work placement. To be issued with a SIT30622 - Certificate III in Hospitality qualification, participants will need to meet all assessment requirements for all units of competency in the course. Please note, in the case that one, or some, but not all of the units of competency are completed, a Statement of Attainment can be issued. Examples of job roles this qualification may be relevant to include; Bar Attendant, Barista, Cafe Attendant, Catering Assistant, Food Runner, Food and Beverage Attendant, Host, Kitchen Hand, Reception Front Desk Staff, Sandwich Hand and Waiter.

Access this course through the alffie app

