

SIT30616 Certificate III in Hospitality - Student subject selection information

RTO Details	Blueprint Career Development RTO # 30978 1300 851 550 www.blueprintcd.com.au						
Qualification	SIT30616 Certificate III in Hospitality						
Course Cost	Upon successful completion of the STI20316 Certificate II in Hospitality you can enrol in the SIT30616 Certificate III in Hospitality on a Fee for Service basis @\$300 (dependant on unit selection)						
Course length	18 months						
Pre-requisites	There are no pre-requisites for this qualification.						
Reason to study Hospitality	<p>Hospitality is an area of study that provides students with a range of interpersonal skills with a general application in personal and working life, as well as with specific knowledge and skills related to employment within the hospitality industry.</p> <p>This course includes SITHFAB002 Provide responsible service of alcohol (RSA) which can help you gain employment.</p> <p>QCE points: Successful completion of the Certificate III in Hospitality contributes towards QCE points</p>						
Career pathways and further studies	Career Pathways include: café attendant, catering assistant, food and beverage attendant, apprentice chef. Further study could occur in Certificate III in Commercial Cookery (SIT30813) or a Bachelor of Business (Hospitality & Tourism Management).						
Course Outline	<p>SIT30616 Certificate III in Hospitality: 15 units must be completed. (7 core units and 8 elective units)</p> <p><i>For example</i></p> <table border="1"> <tr> <td rowspan="3" style="background-color: #c6e0b4; text-align: center; vertical-align: middle;">YEAR 11 SEMESTER 1</td> <td>Use hygienic practices for food safety</td> <td rowspan="3" style="vertical-align: top;"> <p>Online theory and class work – Costings and order food, workplan preparation and principles of plate selection and food positioning</p> <p>Practical skills – Knife skills, preparing simple dishes (e.g. salads, pasta dishes, soups, preparing a cold buffet)</p> </td> </tr> <tr> <td>Participate in safe work practices</td> </tr> <tr> <td>Prepare simple dishes</td> </tr> </table>		YEAR 11 SEMESTER 1	Use hygienic practices for food safety	<p>Online theory and class work – Costings and order food, workplan preparation and principles of plate selection and food positioning</p> <p>Practical skills – Knife skills, preparing simple dishes (e.g. salads, pasta dishes, soups, preparing a cold buffet)</p>	Participate in safe work practices	Prepare simple dishes
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		Work effectively with others	<p>Hygiene skills - Evaluating kitchen cleanliness and creating cleaning schedules Practical kitchen cleaning and sanitizing.</p> <p>Team work – How to work in a team and allocation of tasks</p>
	YEAR 11 SEMESTER 2	Prepare and serve non-alcoholic beverages	<p>Online theory and class work – Laying tables, service cycle, plate carrying and clearing. Cleaning and maintaining the espresso machine. Communicating with customers and colleagues</p> <p>Group practical function preparation - Source recipes and develop recipe book, costing and food orders for sandwiches such as. wraps, open grills, BLT, steak sandwiches, burgers, finger sandwiches</p> <p>Practical skills (Coffee Shop) - Set up, making coffee (e.g. black, macchiato, affogato, cappuccino, latte), presenting food, taking and serving orders and end of shift cleaning, provide a service to customers</p>
		Prepare sandwiches	
Interact with customers and provide customer service			
Prepare and serve espresso coffee			
	YEAR 12 SEMESTER 3	Serve food and beverage	
Cultural and social diversity		<p>Online theory and class work – Cultural inclusion, anti-discrimination laws, and team work.</p> <p>Practical skills - SITHFAB002 Provide responsible service of alcohol unit so students can gain employment in beverage service. Design and develop business tools, PowerPoint, Excel and Develop keyboarding speed and accuracy</p>	
Hospitality knowledge, including RSA			
Gain hospitality experience			
		Fundamentals of business	
Assessments	<p>Assessment will be competency based and clustered units may be part of the assessment to reflect real work scenarios and activities. Students will participate in a variety of assessment tasks which may include observation with check lists, product resulting from an activity, questioning (written, oral or portfolio), and reports from work place supervisor.</p> <p>Assessment may be conducted at the school using a simulated work environment.</p> <p>Functions will occur and at times, these may occur out of class time.</p>		
Work Placement	<p>Structured Work Placement must occur to complete a Certificate III in Hospitality. This involves 36 Industry Shifts that need to be done at local venues, some during school hours and some outside school hours. You may be on vocational placement during any part of this semester as approved by the school and upon the completion of VETiS Vocational Placement insurance forms (available from the school).</p>		

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Hospitality experience	<p>The Blueprint Hospitality Experience Program has been developed to give year 12 students the opportunity to develop a deeper understanding of the hospitality industry with real hands on exposure to front and back of house operations.</p> <p>Highlights include:</p> <ul style="list-style-type: none"> • 1 nights' accommodation (twin share) • 1 buffet breakfasts • 2 Lunches in the staff cafeteria and a graduation lunch on the final day • 1 Dinners in the hotel restaurants • Hotel tour, welcome and induction • 2 or more shifts of 3.5 hours in selected departments
Clothing requirements	<p>White shirt, black pants or skirt and black covered footwear.</p>
School point of of contact	<p>Erin Carswell, Head of Department, ecars16@eq.edu.au</p>