

SIT20316 Certificate II in Hospitality - Student subject selection information

RTO Details	Blueprint Career Development RTO # 30978 1300 851 550 www.blueprintcd.com.au
Qualification	SIT20316 Certificate II in Hospitality
Vocational and educational training in Schools funding (VETiS) funded by the Queensland Government	<p>The VET investment budget provides students with funding to complete one VETiS qualification whilst attending school (grade 10,11,12). Blueprint Career Development is an approved supplier under this agreement and offers training to eligible students under this funding program, free of charge. You are still able to enrol in the course if you have used your VETiS Funding or do not meet the eligibility criteria. The cost is \$1200.</p> <p>Eligibility criteria</p> <p>You are an Australian citizen or New Zealand citizen permanently residing in Queensland. If you are a permanent resident, you are eligible upon the presentation of immigration documents.</p> <p>Please refer to the Queensland Government’s student fact sheet developed specifically for VETiS program: https://desbt.qld.gov.au/training/providers/funded/vetis</p>
Course length	18 months Click here to see what see what you will experience during this course https://youtu.be/oEIVwfHDkpA
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>

SIT20316 Certificate II in Hospitality - Student subject selection information

	<p>QCE points: Successful completion of the Certificate II in Hospitality contributes four (4) credits towards QCE points</p>										
<p>Career pathways and further studies</p>	<p>Career Pathways include café attendant, catering assistant, food and beverage attendant, apprentice chef. Further study could occur in Certificate III in Hospitality (SIT30616), Certificate III in Commercial Cookery (SIT30813) or a Bachelor of Business (Hospitality & Tourism Management).</p>										
<p>Course Outline</p>	<p>SIT20316 Certificate II in Hospitality: 12 units must be completed. (6 core units and 6 elective units)</p> <table border="1" data-bbox="501 507 1942 1342"> <tr> <td data-bbox="501 507 707 804"> <p>YEAR 11 SEMESTER 1</p> </td> <td data-bbox="707 507 1135 804"> <p>Use hygienic practices for food safety</p> <p>Participate in safe work practices</p> <p>Prepare simple dishes</p> <p>Work effectively with others</p> </td> <td data-bbox="1135 507 1942 804"> <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> <p>Hygiene skills - Evaluating kitchen cleanliness and creating cleaning schedules Practical kitchen cleaning and sanitizing.</p> <p>Teamwork – How to work in a team and allocation of tasks</p> </td> </tr> <tr> <td data-bbox="501 804 707 1177"> <p>YEAR 11 SEMESTER 2</p> </td> <td data-bbox="707 804 1135 1177"> <p>Prepare and serve non-alcoholic beverages</p> <p>Prepare sandwiches</p> <p>Interact with customers</p> <p>Prepare and serve espresso coffee</p> <p>Serve food and beverage</p> </td> <td data-bbox="1135 804 1942 1177"> <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</p> </td> </tr> <tr> <td data-bbox="501 1177 707 1342"> <p>YEAR 12 SEMESTER 3</p> </td> <td data-bbox="707 1177 1135 1342"> <p>Cultural and social diversity</p> <p>Hospitality knowledge, including RSA</p> <p>Gain hospitality experience</p> </td> <td data-bbox="1135 1177 1942 1342"> <p>Online theory and class work – Cultural inclusion, anti-discrimination laws, and teamwork.</p> <p>Practical skills - SITHFAB002 Provide responsible service of alcohol unit so students can gain employment in beverage service.</p> </td> </tr> </table>		<p>YEAR 11 SEMESTER 1</p>	<p>Use hygienic practices for food safety</p> <p>Participate in safe work practices</p> <p>Prepare simple dishes</p> <p>Work effectively with others</p>	<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> <p>Hygiene skills - Evaluating kitchen cleanliness and creating cleaning schedules Practical kitchen cleaning and sanitizing.</p> <p>Teamwork – How to work in a team and allocation of tasks</p>	<p>YEAR 11 SEMESTER 2</p>	<p>Prepare and serve non-alcoholic beverages</p> <p>Prepare sandwiches</p> <p>Interact with customers</p> <p>Prepare and serve espresso coffee</p> <p>Serve food and beverage</p>	<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</p>	<p>YEAR 12 SEMESTER 3</p>	<p>Cultural and social diversity</p> <p>Hospitality knowledge, including RSA</p> <p>Gain hospitality experience</p>	<p>Online theory and class work – Cultural inclusion, anti-discrimination laws, and teamwork.</p> <p>Practical skills - SITHFAB002 Provide responsible service of alcohol unit so students can gain employment in beverage service.</p>
<p>YEAR 11 SEMESTER 1</p>	<p>Use hygienic practices for food safety</p> <p>Participate in safe work practices</p> <p>Prepare simple dishes</p> <p>Work effectively with others</p>	<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> <p>Hygiene skills - Evaluating kitchen cleanliness and creating cleaning schedules Practical kitchen cleaning and sanitizing.</p> <p>Teamwork – How to work in a team and allocation of tasks</p>									
<p>YEAR 11 SEMESTER 2</p>	<p>Prepare and serve non-alcoholic beverages</p> <p>Prepare sandwiches</p> <p>Interact with customers</p> <p>Prepare and serve espresso coffee</p> <p>Serve food and beverage</p>	<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</p>									
<p>YEAR 12 SEMESTER 3</p>	<p>Cultural and social diversity</p> <p>Hospitality knowledge, including RSA</p> <p>Gain hospitality experience</p>	<p>Online theory and class work – Cultural inclusion, anti-discrimination laws, and teamwork.</p> <p>Practical skills - SITHFAB002 Provide responsible service of alcohol unit so students can gain employment in beverage service.</p>									

SIT20316 Certificate II in Hospitality - Student subject selection information

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 workplace 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 II in Hospitality. This involves 12 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>
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"> • 1-2 nights' accommodation (twin share) • 1-2 buffet breakfasts • 1-2 Lunches in the staff cafeteria and a graduation lunch on the final day • 1-2 Dinners in the hotel restaurants • Hotel tour, welcome and induction • 4 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 contact	<p>Erin Carswell, Head of Department, ecars16@eq.ed.au</p>