

Certificate II in Hospitality

This qualification provides the skills and knowledge to be competent in basic operational knowledge and practical skills in restaurants, hotels, pubs and cafes. All training is within the Australian Qualification Framework (AQF) and is therefore a nationally recognised qualification. Where eligible, this training is delivered with Victorian Government funding.

Enrolment

Applicants 15 years and older can apply and this course is appropriate for VET in schools delivery. Students from disadvantaged groups are encouraged to apply. Enrolment is via AVTES.

Recognition of Prior Learning

RPL is available to all applicants and a portfolio is requested on enrolment.

Course Duration

This course is a self paced competency based program. It can be undertaken and completed at your own pace. Enrolment periods last for 12 months.

Course Rules

There are no pre-requisites for entry to this course. This course requires the completion of 12 units as described in the next section.

Employment Prospects

Upon successful completion of this qualification, students will be able to perform roles such as food and beverage attendant, bar attendant, housekeeping attendant, receptionist.

Further Training Opportunities

This qualification can form part of an Australian Apprenticeship pathway. Opportunities exist for further studies in Certificate III, IV, Diploma and Advanced Diploma of Hospitality courses.

Course Structure

CORE UNITS (Six)

SITHIND001B	Develop and update hospitality industry knowledge
SITXCOM001A	Work with colleagues and customers
SITXCOM002A	Work in a socially diverse environment
SITXOHS001B	Follow health, safety & security procedures
SITXOHS002A	Follow workplace hygiene procedures

Plus one of the following:

SITHFAB020A	Apply food & beverage skills in the workplace
SITHIND002A	Apply hospitality skills in the workplace

GENERAL UNITS (Minimum of Four)

SITHFAB001C	Clean & tidy bar area
SITHFAB002C	Operate a bar
SITHFAB003A	Serve food & beverages to customers
SITHFAB004A	Provide food & beverage service
SITHFAB005A	Provide table service of alcoholic beverages
SITHFAB009A	Provide responsible service of alcohol
SITHFAB010C	Prepare & serve non alcoholic beverages
SITHFAB011A	Develop & update food & beverage knowledge
SITHFAB012B	Prepare & serve espresso coffee
SITHCCC001B	Organise & prepare food
SITHCCC002A	Present food
SITHCCC007A	Prepare sandwiches
SITXFIN001A	Process financial transactions

SITHACS006B	Clean premises & equipment
SITXCOM003A	Deal with conflict situations
SITXCOM004A	Communicate on the telephone
SITXHRM001A	Coach others in job skills

ELECTIVES (Maximum of Two)

The remaining electives may be chosen from any of the previous general units listed, the SIT07 Hospitality Services training package, or another endorsed training package specific to your workplace. A maximum of two units can be selected from the Commercial Cookery area. Other training packages available at AVTES are:

- Business
- Retail

If you are interested in choosing units out of any of these training packages, you will need to consult your trainer for specific options to determine the units best suited to your industry.

Employability Skills

This qualification also encompasses general employability skills required by the hospitality industry including **Communication, Teamwork, Problem Solving, Initiative and Enterprise, Planning and Organising, Self-Management, Learning and Technology.**

