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| **DoE_Logo_K_RGB** | **2023 HOSPITALITY COURSE DESCRIPTOR****SIT20316 Certificate II in Hospitality****Public Schools NSW, Tamworth RTO 90162** |
| This document may change due to Training Package and NSW Education Standards Authority (NESA) updates. Notification of variations will be made in due time |
| **Course: Hospitality**Board Developed Course (240 hour) | 2 or 4 Preliminary and/or HSC units in totalCategory B for Australian Tertiary Admission Rank (ATAR) |
| By enrolling in a VET qualification with Public Schools NSW, Tamworth RTO 90162 you are choosing to participate in a program of study that will provide you the best possible direction towards a nationally recognised qualification. To receive this AQF VET qualification, you must meet the assessment requirements of SIT20316 Certificate II in Hospitality (Release 2) <https://training.gov.au/Training/Details/SIT20316> You will also be expected to complete all requirements relevant to the HSC and adhere to the requirements of NESA. This course is accredited for the HSC and provides students with the opportunity to obtain nationally recognised vocational training. This is known as dual accreditation. To gain a full qualification, students must achieve all competencies. A statement of attainment towards the qualification is possible if at least one unit of competency is achieved. |
| **Recommended Entry Requirements** Students complete a VET Enrolment Form, supplying their USI and be assessed for learning support (eg LLN Robot) before the commencement of any training and assessment. Students must have completed All My Own Work before enrolling in this qualification and be work ready before work placement. Students selecting this course should be interested in working in a hospitality environment. They should be able to use a personal digital device including a personal computer or laptop. |
| **Tourism, Travel and Hospitality Training Package (SIT 1.2)**  **Units of Competency** |
| **Core**BSBWOR203 Work effectively with othersSITXCOM002 Show social and cultural sensitivitySITXWHS001 Participate in safe work practicesSITHIND002 Source and use information on the Hospitality IndustrySITXCCS003 Interact with customersSITHIND003 Use hospitality skills effectively | **Electives** SITXFSA001 Use hygienic practices for food safetySITHFAB004 Prepare and serve non-alcoholic beveragesSITHFAB005 Prepare and serve espresso coffeeSITHFAB007 Serve food and beverageSITXFSA002 Participate in safe food handling practicesBSBSUS201 Participate in environmentally sustainable work practicesBSBCMM201 Communicate in the workplace |
| Students may apply for Recognition of Prior Learning (RPL) and /or credit transfer before delivery, provided suitable evidence is submitted. |
| **Pathways to Industry - Skills gained in this course transfer to other occupations** |
| Working within the hospitality industry involves* organising information and records in both paper and electronic forms
* customer (client) service
 | * teamwork
* using technologies
* creating documents
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| Examples of occupations in the hospitality industry: |
| * café attendant
 | * catering assistant
 | * food and beverage attendant
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| **Mandatory HSC Course Requirements**Students must complete 240 indicative hours of course work and a minimum of 70 hours work placement. Students who do not meet these requirements will be `N` determined as required by NESA.**External Assessment (optional HSC examination for ATAR purposes)**The Higher School Certificate examination for Hospitality is only available after completion of 240 indicative hours and will involve a written examination consisting of multiple-choice, short answers and extended response items. The examination is independent of the competency-based assessment undertaken during the course and has no impact on the eligibility of a student to receive a vocational qualification. |
| **Competency-Based Assessment**Students in this course work to develop the competencies, skills and knowledge described by each unit of competency listed above. To be assessed as competent a student must demonstrate to a qualified assessor the competency requirements for performance and knowledge of the units/s of competency.**Appeals and Complaints** Students may lodge a complaint or an appeal about a decision (including assessment decisions) through the VET trainer. |
| **Course Cost: Preliminary - $170 HSC - $90****Additional costs: HLTAID011 Provide first aid course**  | **Refunds**Refund Arrangements on a pro-rata basis. Please refer to your school refund policy |
| A school-based traineeship is available in this course, for more information: <https://education.nsw.gov.au/public-schools/career-and-study-pathways/school-based-apprenticeships-and-traineeships> |
| **Exclusions:** VET course exclusions can be checked on the NESA website at <http://educationstandards.nsw.edu.au/wps/portal/nesa/11-12/stage-6-learning-areas/vet/course-exclusions> |
| 2023 Course Descriptor SIT20316 Certificate II in Hospitality Public Schools NSW, Tamworth RTO 90162 V1.2 Updated March 2022 *Disclaimer: If you require accessible documents, please contact your VET coordinator for support* |