



## 2024 Hospitality Course Descriptor

### SIT20322 Certificate II in Hospitality – Release 1

#### RTO - Department of Education - 90333, 90222, 90072, 90162

*This information may change due to Training Package and NSW Education Standards Authority (NESA) updates. Notification of variations will be made in due time with minimal disruption or disadvantage.*

Course: **Hospitality**  
Board Developed Course (240 hour)

**2 or 4 Preliminary and/or HSC units in total**  
Industry Curriculum Framework (ICF)  
Australian Tertiary Admission Rank (ATAR) eligible course

By enrolling in this VET qualification with Public Schools NSW RTOs, you are choosing to participate in a program of study which will provide you a pathway towards HSC accreditation and a nationally recognised qualification (dual accreditation). To receive this VET qualification, you must meet the assessment requirements of SIT20322 Certificate II in Hospitality – Release 1 <https://training.gov.au/training/details/SIT20322>. You will be expected to complete all requirements relevant to the HSC and adhere to the requirements of NESA. To gain this full qualification, you must achieve 12 units of competency. A statement of attainment towards the qualification is possible if at least one unit of competency is achieved.

#### Entry Requirements

You must complete the VET enrolment process, supplying your USI and be assessed for learning support (eg LLN Robot) before the commencement of any training and assessment. HSC: All My Own Work must be completed before enrolling in this qualification. When selecting this course you should be interested in working in a hospitality environment and be able to use a personal digital device including a personal computer or laptop.

#### Tourism, Travel and Hospitality Training Package (SIT 2.1) Units of Competency

##### Core

BSBTWK201 Work effectively with others  
SITHIND007 Use hospitality skills effectively  
SITHIND006 Source and use information on the hospitality industry  
SITXCOM007 Show social and cultural sensitivity  
SITXWHS005 Participate in safe work practices  
SITXCCS011 Interact with customers

##### Elective

SITXFSA005 Use hygienic practices for food safety  
SITHCCC025 Prepare and present sandwiches  
SITXFSA006 Participate in safe food handling practices  
SITHFAB024 Prepare and serve non-alcoholic beverages  
SITHFAB025 Prepare and serve espresso coffee  
SITHFAB027 Serve food and beverages

**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

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| <ul style="list-style-type: none"> <li>Working within the hospitality industry involves</li> <li>organising information and records in both paper and electronic forms</li> <li>customer (client) service</li> </ul> | <ul style="list-style-type: none"> <li>teamwork</li> <li>using technologies</li> <li>creating documents</li> </ul> |
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#### Examples of occupations in the hospitality industry:

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|---|---|--|
| <ul style="list-style-type: none"> <li>Café Attendant</li> <li>Waiter/Waitress</li> </ul> | <ul style="list-style-type: none"> <li>Catering Assistant</li> <li>Barista</li> </ul> | <ul style="list-style-type: none"> <li>Food and Beverage Attendant</li> <li>Bartender</li> </ul> |
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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. You should be work ready before work placement.

#### 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

In this course you will work to develop the competencies, skills and knowledge described by each unit of competency listed above. To be assessed as competent you must demonstrate to a qualified assessor the competency requirements for performance and knowledge of the unit of competency.

#### Appeals and Complaints

You may lodge a complaint or an appeal about a decision (including assessment decisions) by following the Appeals and Complaints Guidelines.

**Course Cost: Preliminary - \$170      HSC - \$90**

#### Refunds

Refund arrangements are 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>