

2022 HOSPITALITY FOOD AND BEVERAGE COURSE DESCRIPTION

SIT20316 Certificate II in Hospitality

RTO 90162 Public Schools NSW, Tamworth

This may change due to Training Package and NSW Education Standards Authority (NESA) updates.
Notification of variations will be made in due time.

<p>Course: Hospitality - Food and Beverage Board Developed Course</p>	<p>2 or 4 Preliminary and/or HSC units in total Category B for Australian Tertiary Admission Rank (ATAR)</p>
<p>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. Partial completion will lead to a statement of attainment towards the qualification.</p>	
<p>Tourism, Travel and Hospitality training package (SIT 1.2)</p> <p>Units of Competency</p> <p>Core</p> <p>BSBWOR203 Work effectively with others SITHIND002 Source and use information on the hospitality industry SITHIND003 Use hospitality skills effectively SITXCCS003 Interact with customers SITXCOM002 Show Social and Cultural sensitivity SITXWHS001 Participate in safe work practices</p> <p>Electives</p> <p>SITHFAB004 Prepare and serve non-alcoholic beverages SITHFAB005 Prepare and serve espresso coffee SITHFAB007 Serve food and beverage</p>	<p>Plus, additional competencies</p> <p>Category B</p> <p>SITXCOM001 Source and present information BSBCMM201 Communicate in the workplace BSBSUS201 Participate in environmentally sustainable work practices HLTAID003 Provide First Aid</p>
<p>Students may apply for Recognition of Prior Learning and /or credit transfer provided suitable evidence is submitted.</p>	
<p>Our RTO acknowledges the experience and prior learning of our students. Students who can present transcripts from other Australian RTOs or who are able to present relevant experiences in work may qualify for Credit Transfer (CT) or Recognition of Prior Learning. All applications for CT or RPL should be made to the course teacher.</p>	
<p>Recommended Entry Requirements</p> <p>Students selecting this course should be interested in working in a hospitality environment preparing and serving food and beverages to customers. They should be able to lift and carry equipment, use handheld and larger commercial kitchen equipment. Students may be required to participate in after-hours school events and functions. There will be out of class homework, research activities and assignments.</p>	
<p>Examples of occupations in the hospitality industry:</p> <ul style="list-style-type: none"> <li style="display: inline-block; width: 20%;">• Café attendant <li style="display: inline-block; width: 20%;">• Barista <li style="display: inline-block; width: 20%;">• Kitchen hand <li style="display: inline-block; width: 20%;">• Food and beverage attendant 	
<p>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.</p> <p>External Assessment (optional HSC examination for ATAR purposes)</p> <p>The Higher School Certificate examination for Hospitality Food and Beverage is only available after completion of 240 indicative hours and will involve a written examination consisting of multiple-choice items, 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.</p>	
<p>Competency-Based Assessment</p> <p>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.</p> <p>Appeals and Complaints</p> <p>Students may lodge a complaint or an appeal about a decision (including assessment decisions) through the VET teacher.</p>	
<p>Course Cost: Preliminary - \$170 HSC - \$90 Additional costs: HLTAID003 Provide first aid course</p>	<p>Refunds Refund Arrangements on a pro-rata basis. Please refer to your school refund policy</p>
<p>A school-based traineeship and apprenticeship are available in this course, for more information: http://www.sbatinnsw.info/</p>	
<p>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</p>	