

# SIT20316 - Certificate II in Hospitality

Current qualification



## Overview

This qualification reflects the role of individuals who have a defined and limited range of hospitality operational skills and basic industry knowledge. They are involved in mainly routine and repetitive tasks and work under direct supervision.

This qualification provides a pathway to work in various hospitality settings, such as restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops.

Possible job titles include:

- bar attendant
- café attendant
- catering assistant
- food and beverage attendant
- front office assistant
- porter
- room attendant.

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

## Entry Requirements

There are no specific academic entry requirements for this qualification.

Applicants for the Certificate II in Hospitality are expected to:

- Have a demonstrated capacity in learning, reading, writing, oracy and numeracy competencies to Level 2 of the Australian Core Skills Framework (ACSF). See [Australian Core Skills Framework](#).

The above requirements could be demonstrated by applicants in a variety of ways such as:

- Having completed secondary school to year 10;
- Verified references from an employer indicating that the applicant has demonstrated the above requirements in their workplace;
- Via an interview process that assesses the applicant's skills.

## Work Placement Requirements

Not required

## Licensing Requirements

Students must be over 18 years of age for Responsible Service of Alcohol or Provide Responsible Gambling Services training

## Other Course Requirements

Students may be required to complete the written assessments outside of class time, which depending on the students underpinning knowledge, may be approximately 6-10 hours per week

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Students must wear clean, non-synthetic (e.g. cotton) clothing including long pants and appropriate enclosed shoes

## Course Length

Course length is 12 months

## Course Locations

Whyalla, Port Lincoln, Adelaide

## Delivery Modes Available

Full-time or part-time attendance at a group delivery in a venue conducted by a facilitator

## Course Fees

Total course cost \$2,000.00 or \$145.00 where student is eligible for WorkReady funding under the Training Guarantee for SACE Students (TGSS) funding model (visit [www.skills.sa.gov.au](http://www.skills.sa.gov.au) for eligibility criteria). Concession prices are available under WorkReady funding for holders of a current Health Care Card, Pensioner Concession Card or Veteran Affairs Concession Card.

The logo for WorkReady, featuring the word 'WorkReady' in a bold, sans-serif font.



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## Packaging Rules

12 units must be completed:

6 core units

6 elective units, consisting of:

1 unit from Group A

3 units from Group B

2 units from Group B, elsewhere in the SIT Training Package, or any other current Training Package or accredited course.

The selection of electives must be guided by the job outcome sought, local industry requirements and the complexity of skills appropriate to the AQF level of this qualification.

## Suggested Units

SITXWHS001 Participate in safe work practices

BSBWOR203 Work effectively with others

BSBCMM201 Communicate in the workplace

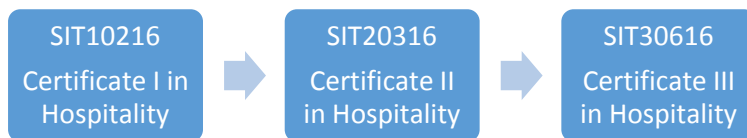
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SITHIND003	Use hospitality skills effectively
SITXCCS003	Interact with customers
SITXCOM002	Show social and cultural sensitivity
SITHIND002	Source and use information on the hospitality industry
SITXFSA001	Use hygienic practices for food safety
SITHFAB005	Prepare and serve espresso coffee
SITHFAB007	Serve food and beverage
SITHKOP001	Clean kitchen premises and equipment
SITXINV001	Receive and store stock

## Pathways



## Questions

If you have any questions regarding this course or would like to enrol, please contact us on:

Phone: 1300 885 697

Email: [trainingpartnerships@ceg.net.au](mailto:trainingpartnerships@ceg.net.au)