

Certificate II in Hospitality

Are you quick
on your feet and
love being around
people? Hospitality
is for you.

About the course

The SIT20316 Certificate II in Hospitality course is designed to provide you with the skills, knowledge and right information to ensure real and tangible value through best practice expertise and to support you in the attainment of a job in the industry.

Duration: 54 weeks - see over for details.

Traineeships QLD: Full Time - 12 months
Part Time - 24 months
School Based - 24 months

This course includes

- Hospitality operational skills
- Industry knowledge
- Customer engagement
- Understanding of safe food practices
- Practical food and beverage handling skills.

Entry requirements

No entry requirements for this qualification
Students should have ACSF level 2 written and spoken English and numeracy to be able to meet the foundational skills requirements.

Where to from here?

Job prospects from this qualification include, working in various hospitality settings, such as restaurants, hotels, motels, catering operations, clubs, pubs, cafes and coffee shops.

Training for You

To find out more about our courses and how we can help you on your journey contact us at the below:

Phone 1800 021 560

Email info@maxsolutions.edu.au

Web maxsolutions.com.au/training

maxsolutions.com.au/training

Follow us on [Facebook.com/maxsolutionsau](https://www.facebook.com/maxsolutionsau)

MAX Solutions (RTO: 0667)



MAX Solutions



Certificate II in Hospitality



Recognition of Prior Learning (RPL) and Credit Transfers (CT)

Learners will be provided information about RPL and Credit Transfers prior to or upon enrolment and can discuss their application with their Trainer.

You can learn more about the RPL process at www.maxsolutions.com.au/training

Unique Student Identifier (USI)

All students undertaking Nationally Recognised Training in Australia will need to have a USI, Unique Student Identifier.

You will need your USI in order to apply to enrol for training.

Visit www.usi.gov.au for more information.

Units of Competency

Semester 1 Weeks 1 - 15

- 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
- 20 hours of Vocational Placement

Semester 2 Weeks 16 - 30

- SITXFSA001 Use hygienic practices for food safety
- SITHACS003 Prepare rooms for guests
- SITHFAB001 Clean and tidy bar areas
- SITHIND001 Use hygienic practices for hospitality service
- SITHFAB005 Prepare and serve espresso coffee
- 20 hours of Vocational Placement

Semester 3 Weeks 31 - 47

- SITHFAB007 Serve food and beverage

Semester 4 Weeks 48 - 54

- 40 hours of vocational placement
- Finalise assessment portfolios

Please note that semester breakdowns apply to Classroom based learning only.

More Information

For delivery locations, online learning, funding information, further courses and information on our policies and procedures, please visit our website or contact our team.

Phone 1800 021 560

Email info@maxsolutions.edu.au

Web maxsolutions.com.au/training