COLLINS FOODS LIMITED

Finger lickin' good

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WORK, EARN + LEARN

cta training specialists

START A CAREER IN HOSPITALITY

KFC BEAUDESERT

NATIONALLY ACCREDITED TRAINEESHIPS

QUALITY | FLEXIBLE | PAID TRAINING | FUTURE

REGISTER YOUR INTEREST IN A SCHOOL BASED TRAINEESHIP

"CTA TRAINING SPECIALISTS HELPED ME GAIN PERMANENT WORK BEFORE I EVEN FINISHED HIGH SCHOOL"

- TEAGYN INGRAM // FORMER SCHOOL BASED TRAINEE

POSITIONS AVAILABLE

SIT30616 CERTIFICATE III IN HOSPITALITY CUSTOMER SERVICE & FOOD SERVICE TEAM MEMBERS

SIGN UP TODAY

Send your resume to: Email: traineeships@collinsfoods.com
Subject line: KFC School Based Beaudesert

To find out more about traineeships, please call CTA Training Specialists on: (07) 3878 8977

For eligible participants this training can be funded by the Queensland Department of Employment, Small Business and Training under the User Choice Agreement.

National Provider Number 31607

MAR-DJE V1-01/03/19

SIT30616

certificate III in HOSPITALITY

This is an ideal qualification for emerging hospitality professionals who wish to progress their career within the industry.

CTA Training Specialists offers electives that tailor this course to meet specific goals and requirements of Collins Foods Limited and KFC. To minimise disruption to students currently working in hospitality, CTA Training Specialists can deliver this training alongside the students' existing job responsibilities.

Students with prior formal training can apply for relevant credits towards their SIT30616 Certificate III in Hospitality.

[LEARNING OUTCOME SNAPSHOT]

> How to work effectively with others
> Provide service to customers
> Show social and cultural sensitivity
> Food safety
> Coach others in job skills
> Participate in safe work practices

[CAREER OPPORTUNITIES]

> Food and beverage attendant
> Front desk receptionist
> Tourism operator
> Team Leader
> Restaurant host
> Function host
> Function attendant
> Senior bar attendant
> Waiter

CFL COLLINS FOODS LIMITED

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CUSTOMISED LEARNING RELEVANT TO YOU!

[COURSE DETAILS]

Delivery Method: Blended including classroom, workplace and mandatory work placement
Course Duration: 24 months*
Units: 15 units of competency to be completed
Qualification: Certificate III in Hospitality
Assessments: Written questions, trainer and workplace observations, training record book, projects and assignments
Nationally Recognised Training: Yes
Credit Transfer/Recognition of Prior Learning: Yes

[FURTHER STUDY]

> SIT40416 Certificate IV in Hospitality
> SIT50416 Diploma of Hospitality Management
> SIT60316 Advanced Diploma of Hospitality Management

[ENROL]

Enrolling with CTA Training Specialists is easy, just call us on (07) 3878 8977 or go to www.ctatraining.com.au.

cta training specialists

NATIONALLY RECOGNISED TRAINING

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* Expected timeframe

SIT30616

certificate III in HOSPITALITY

To achieve this qualification 15 units of competency must be completed, consisting of 7 core units and 8 elective units. The elective units listed are those which CTA Training Specialists trains (the final units that are selected from this list are dependent on qualification packaging rules which can be discussed with our trainers):

[CORE UNITS]

> BSBWOR203 Work effectively with others
> SITHIND002 Source and use information on the hospitality industry
> SITHIND004 Work effectively in hospitality service^
> SITXCCS006 Provide service to customers
> SITXCOM002 Show social and cultural sensitivity
> SITXHRM001 Coach others in job skills
> SITXWHS001 Participate in safe work practices

[ELECTIVE UNITS]

> SITXFSA001 Use hygienic practices for food safety
> SIRXPDK001 Advise on products and services
> SITXCCS002 Provide visitor information
> SITXFIN001 Process financial transactions
> SITXFSA002 Participate in safe food handling practices
> HLTAID003 Provide first aid
> SITXINV001 Receive and store stock
> SITHKOP001 Clean kitchen premises and equipment

[COURSE DETAILS]

This qualification is delivered:

> Full-time over 24 months or
> Part-time over 48 months

[STUDY PATHWAYS]

Pathways into the qualification

You may enter SIT30616 Certificate III in Hospitality with limited or no vocational experience and without a lower level qualification. However, it is recommended that you gain industry experience prior to entering the qualification. This course is also available to students who have completed SIT20316 Certificate II in Hospitality.

Pathways from the qualification

After achieving SIT30616 Certificate III in Hospitality, you could progress to the SIT40416 Certificate IV in Hospitality and then SIT50416 Diploma of Hospitality Management. From a Diploma, you could undertake the SIT60316 Advanced Diploma of Hospitality Management qualification.

[TRAINING AND ASSESSMENT]

Training and assessment is delivered face-to-face for each student in their local area in clustered training sessions. Students must be able to attend these training sessions to complete all units of competency. Students will be completing their practical training components in a simulated environment in hospitality venues throughout Queensland and will be provided all equipment and facilities required to complete the units of competency in this qualification. The theory component will be completed in a classroom environment forming the remaining part of the training schedule.

This qualification reflects the role of individuals who have a range of hospitality service, sales or operational skills. Using discretion and judgement, they work with some independence using plans, policies and procedures to guide work activities.

SIT30616 Certificate III in Hospitality provides the practical and theoretical skills needed to work effectively in a hospitality environment. Participants will be required for training one (1) day per month and either be employed full time (40 hours) a week or part time (20) hours a week to gain the required workplace skills and knowledge. Participants may also be school-based.* As part of the Training and Assessment process, students will be required to undertake practical assessments within their workplace or a suitable designated workplace.

*The Queensland Government Department of Employment, Small Business and Training requires the employer to provide the student with a minimum of 375 hours (50 days) of paid employment per 12-month period of the training contract. Over each three-month period, the student must work an average of 7.5 hours per week as a minimum.

^The unit of competency, SITHIND004 Work effectively in hospitality service requires the student to complete 36 complete service periods. The duration of each service period will be up to four (4) hours and is required to cover breakfast, lunch and dinner. If unemployed, it is the student's responsibility to source an appropriate location/venue for this mandatory work placement.

Information regarding funding and fees can be found on the Government contracts page of our website at www.ctatraining.com.au. In accordance with the VET Quality Framework Standards for Registered Training Organisations (RTOs) 2015, CTA Training Specialists does not guarantee that a student will successfully complete this course or obtain a particular employment outcome where this is outside the control of the RTO. There is no guarantee provided that a training product can be completed in a manner which fails to meet the requirements of Clauses 1.1 and 1.2 of these Standards. CTA Training Specialists is responsible for ensuring compliance and conducts regular reviews on all of its Training and Assessment strategies. CTA Training Specialists will ensure that through the implementation of the Australian Qualifications Framework Issuance Policy that students will be issued the certification documentation to which they are entitled to within 30 days.

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