

# SIT30622 Certificate III HOSPITALITY



## Keen to start a career in the hospitality industry?

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 the Collins Foods Limited and Taco Bell. 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 SIT30622 Certificate III in Hospitality.

### Customised Learning Relevant to You

#### LEARNING OUTCOME SNAPSHOT

- > Sell to the retail customer
- > Provide service to customers
- > Show social and cultural sensitivity
- > Food safety
- > Coach others in job skills
- > Participate in safe work practices

#### CAREER OUTCOMES

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



COLLINS FOODS LIMITED



TACO BELL™

#### COURSE DETAILS

**Delivery Method:** Blended including classroom, workplace observations and mandatory work placement

**Course Duration:** Full time 24 months\*  
Part-time over 48 months\*

**Units:** 15 units of competency to be completed

**Qualification:** SIT30622 Certificate III in Hospitality

**Assessments:** Written questions, observations, training record book, projects and assignments

**Nationally Recognised Training:** Yes

**Recognition of Prior Learning:** Yes†

#### FURTHER STUDY

- > SIT40422 Certificate IV in Hospitality
- > SIT50422 Diploma of Hospitality Management
- > SIT60322 Advanced Diploma of Hospitality Management

#### ENROL

Enrolling with CTA Training Specialists is easy, just call us on (07) 3878 8977 or email [operations@ctatraining.com.au](mailto:operations@ctatraining.com.au).

\* Expected time-frame

† RPL is not applicable to school based traineeships

07 3878 8977  
[www.ctatraining.com.au](http://www.ctatraining.com.au)



NATIONALLY RECOGNISED  
TRAINING



Skills  
Assure



training specialists  
RTO Code 31607



# SIT30622

## Certificate III

# HOSPITALITY

To achieve this qualification 15 units of competency must be completed, consisting of 6 core units and 9 elective units.

The elective units listed are those which CTA Training Specialists offers (the final units that are selected from this list are dependent on qualification packaging rules which can be discussed with our trainers):

### CORE UNITS:

- > **SITHIND008** Work effectively in hospitality service<sup>^</sup>
- > **SITHIND006** Source and use information on the hospitality industry
- > **SITXCCS014** Provide service to customers
- > **SITXHRM007** Coach others in job skills
- > **SITXCOM007** Show social and cultural sensitivity
- > **SITXWHS005** Participate in safe work practices

### ELECTIVE UNITS:

- > **SITXFSA005** Use hygienic practices for food safety
- > **SITHFAB021** Provide responsible service of alcohol
- > **SIRXPDK001** Advise on products and services
- > **SITXCCS010** Provide visitor information
- > **SITXFSA006** Participate in safe food handling practices
- > **HLTAID011** Provide First Aid
- > **SITXINV006** Receive, store and maintain stock
- > **SIRXCEG008** Manage disrespectful, aggressive or abusive customers
- > **SIRXSLS001** Sell to the retail customer

<sup>^</sup> Pre-requisite units are SITHFAB021 Provide responsible service of alcohol and SITXFSA005 Use hygienic practices for food safety

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. SIT30622 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 per week), part time (20 hours per week) or school based\* (7.6 hours per week) to gain the required workplace skills and knowledge. 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 750 hours (100 days) of paid employment per 24-month period of the training contract. Over each three-month period, the student must work an average of 7.6 hours per week as a minimum.

<sup>^</sup>The unit of competency, SITHIND008 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.

### STUDY PATHWAYS

#### Pathways into the qualification

You may enter SIT30622 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 SIT20322 Certificate II in Hospitality.

#### Pathways from the qualification

After achieving SIT30622 Certificate III in Hospitality, you could progress to the SIT40422 Certificate IV in Hospitality and then SIT50422 Diploma of Hospitality Management. From a Diploma, you could undertake the SIT60322 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 may complete their practical training components in a simulated environment 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.

Information regarding funding and fees can be found on the Government contracts page of our website at [www.ctatraining.com.au](http://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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