

SIT30616

Certificate III in Hospitality

This course is subsidised under the 2019-2020 Queensland VET Investment Plan administered by the Department of Employment Small Business and Training (DESBT)**



Looking to kick-start your career in the hospitality industry?

The Certificate III in Hospitality will set you up with the knowledge you need to increase your employability in the hospitality industry.



Already working in hospitality? Advance your existing employment with a formal qualification.



Looking to kick-start a career? With a formal qualification, you can step directly into professional employment.



Want a career change? Join an energetic industry with a high demand for qualified employees.

Throughout this course, you will learn how to:

- work effectively in hospitality service
- use hygienic practices for hospitality service and food safety
- show social and cultural sensitivity
- process financial transactions
- design and produce business documents

Career outcomes

- Front Desk Receptionist
- Function Host*
- Food and Beverage Attendant*
- Gaming Attendant*
- Housekeeper
- Espresso Coffee Machine Operator

Course details

Start Date	Enrol today and start your online learning at anytime
Practice Experience	36 shifts of practical work placement required* (as sourced by student)
Study Mode	Online
Course Duration	Up to 18 months to complete 15 units of online theory
Payment Options	Multiple payment options to suit your budget and lifestyle
Co-contribution Fee	\$290 Concession \$490 Non concession *Subject to eligibility



*Responsible Service of Alcohol (RSA) and Responsible Service of Gambling (RSG) must be acquired external to and are not delivered by Foundation Education or AIPT and are required to work in any business providing Alcohol and/or Gaming services respectively. *Shift Details: 36 shifts at a minimum of 2 hours per shift. Workplace requirements: Candidate should have access to a facility that provides a table service and not over the counter order. †Legislation and Workplace requirements: Food handlers must comply with the requirements contained within the Australia New Zealand Food Standards Code. In addition, access to a workplace that is fitted with suitable workplace fixtures, equipment, and hand washing materials, food ingredients and ready to eat items and regulatory documentation in English.

05-11-19

Why choose Foundation Education



Flexible Online Study

Our courses are delivered online, so you can study whenever and wherever suits you. This also gives you the flexibility to choose your course length - whether that be the full term of your course or completing your study in as little as six months.



Dedicated Student Support

Our Support Officers, Assessors and experienced hospitality Technical Advisors will support you from enrolment through to graduation.



Industry-relevant Courses

Course material is developed in consultation with hospitality experts to equip you with the job-ready skills and up-to-date knowledge required to support your career goals.

Course units

7 Core and 8 Electives

SITHIND004*	Work effectively in hospitality service
BSBWOR203	Work effectively with others
BSBITU202	Create and use spreadsheets
BSBITU306	Design and produce business documents
SITHIND002	Source and use information on the hospitality industry
SITHIND001	Use hygienic practice for hospitality service
SITXFSA001*	Use hygienic practices for food safety
SITXCCS006	Provide service to customers
SITXCOM002	Show social and cultural sensitivity
SITXHRM001	Coach others in job skills
SITXWHS001	Participate in safe work practices
SITHFAB016	Provide advice on food
SITXCCS002	Provide visitor information
SITXFIN001	Process financial transactions
BSBINN201	Contribute to workplace innovation

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