



SIT30616 - Certificate III in Hospitality Course Information

This course is a Nationally Recognised accredited course from the SIT – Tourism, Travel and Hospitality Training Package. This qualification reflects the role of skilled operators who use a range of well-developed hospitality skills. They use discretion and judgement and have a sound knowledge of industry operations. They work with some independence and under limited supervision and may provide operational advice and support to team members.

Occupational titles may include

- Espresso coffee machine operator
- Front desk receptionist
- Function host
- Housekeeper
- Senior bar attendant
- Food and beverage attendant
- Function attendant
- Gaming attendant
- Restaurant host
- Waiter

This qualification provides a pathway to work in restaurants, hotels, motels, clubs, pubs, cafes and coffee shops. It provides options for specialisation in areas such as accommodation services, food and beverage and gaming. The qualification also allows an outcome for small businesses requiring multi-skilled employees.

Prerequisites

- There are no qualification prerequisites to undertake this course.
- Sound basic reading and writing skills are needed. Please discuss with us if you have any concerns about the language, literacy and numeracy requirements for the course as the College can provide support if needed (refer to Student Support section below).

Learning and Assessment Material and Resources.

- All resources, learning, and assessment material required to complete the course are included in the course fee.



Paying for the course

The College can offer Smart and Skilled funding for this qualification for eligible learners. Student fees under this program range from \$0 to \$240 if unemployed. There is no cost if the student is indigenous or has a disability whether employed or unemployed. Subsidies also apply to students who are currently working however the student fee component is higher. Please check the student fee cost with the College.

- For those students who are not eligible for a Smart and Skilled subsidy the course is priced at \$2,750.
- This course is approved by Centrelink.
- For more information regarding conditions for refunds, please refer to our [Student Handbook on our website](#).

Course delivery

This course is offered over one year comprising:

- 30 weeks of two days (6 hours per day) each week classroom study at the College in Murwillumbah.
- You will be required to complete home study of about 15 hours per week; this will include completing some assessment tasks and you should expect to continue this study during term breaks.
- You will be required to undertake 148 hours of work placement, during which you will be assessed. This will be in the form of 68 hours delivery of Special Events using the College's commercial kitchen and 80 hours work placement in a local commercial business. The College will help you to arrange the work placement which can be completed in the term 4 or at another mutually convenient time to you and your work experience provider. You will be provided with support during work placement in the form of visits to the workplace by your trainer.
- You are also required to complete the following units on days other than the standard course days, The College delivers these regularly usually on a Saturday. They must be completed the end of Term 4.
 - SITHGAM001 Provide Responsible Gambling Service
 - SITHFAB002 Provide Responsible Service of Alcohol
 - SITiXFSA002 Participate in Safe Food Handling Services
 - SITXFSA001 Use Hygienic Practices for Food.

Course packaging rules

Students are required to complete 15 units, 7 of which are core units and 8 which are elective. The College confers with industry to select the electives offered. If students seek electives outside those units offered below, that request needs to be negotiated with the College and could alter the fee structure.

Units

Code	Title	Core / Elective
BSBWOR203	Work effectively with others	C
SITHIND002	Source and use information on the hospitality industry	C
SITHIND004	Work effectively in hospitality service	C
SITXCCS006	Provide service to customers	C

SITXCOM002	Show social and cultural sensitivity	C
SITXHRM001	Coach others in job skills	C
SITXWHS001	Participate in safe work practices	C
SITXFSA001	Use hygiene practices for food safety	E
SITHFAB005	Prepare and serve espresso coffee	E
SITHFAB002	Provide responsible service of alcohol	E
SITHFAB014	Provide table service of food and beverage	E
SITXFSA002	Participate in safe food handling practices	E
SITHGAM001	Provide responsible gambling services	E
SITXFIN001	Process financial transactions	E
SITHCCC002	Prepare and present simple dishes	E

Recognition of Prior Learning (RPL)

Students who have workplace experience in this industry may be able to have those skills recognised by RPL for all or part of the qualification. You will need to discuss your request for RPL with the trainer.

If you wish to claim Recognition of Prior Learning or Credit Transfer you may complete the course in a shorter timeframe.

Assessment

- There are no exams. Your competency (knowledge and skills) is assessed through
 - Completion of set assignments
 - Practical demonstration of skills
- You are required to submit assessment tasks on time as instructed by the trainer.
- You are also required to be on time to class and be prepared for the units being discussed.

Qualification Pathways

After achieving SIT30616 Certificate III in Hospitality, students are able to progress to SIT40313 Certificate IV in Hospitality, or to Certificate IV qualifications in other service industry fields.

Student Support

At MCC, we aim to provide a welcoming, inclusive, and supportive environment for all. Under our Student Support provisions, you may approach the trainer at any time for additional support or discussion, and programmed support may be offered in groups or individually. We also offer a variety of support for people with specialised learning needs. Please let us know if you have any Language Literacy and Numeracy or other needs and we can discuss arrangements to provide you with support in your studies.

Support that we offer includes:

- learning and study support
- assistance with literacy and numeracy
- access to IT facilities both in class and at other times
- one on one and small group tuition
- referral to external student and welfare services
- career planning

Course Information Session

A course Information session will be held so that students can meet the trainer and find out more about the course. Should you decide to proceed the course will then start later that day.

Delivery Arrangements

Trainers: Kristine Carroll, Elyse Kerr (Hospitality), Andrew Woodburn (RCG), Helga Krammer (RSA)

Course start date: refer to Term brochure

For more information and for our Student Handbook go to our website.

www.mbahcc.net

If you have any further questions, please do not hesitate to contact the College:

Phone: (02) 6672 6005

Email: reception.mcc@bigpond.com

This training is subsidised by the NSW State Government

<https://smartandskilled.nsw.gov.au/>

Ph.: 1300 772 104

Murwillumbah Adult Education Centre Inc.

Trading as Murwillumbah Community College

ABN 56 803 584 952

PO Box 552, Murwillumbah NSW 2484

RTO: 90044

