C3G Certificate 3 Guarantee Gain a qualification to refle



Gain a qualification to reflect your skills and experience!



Smartskill Pty Ltd (Registered Training Organisation) is currently working with key Hospitality and Tourism properties in Queensland to assist their employees in gaining a Certificate III level qualification based upon their experience in the industry.

This Government subsidised program is available to employees based on the following eligibility criteria:

- Queensland resident aged 15 years or over who is no longer at school (with the exception of VET in Schools students)
- Australian or New Zealand citizen or Australian permanent resident (including humanitarian entrants),
- A temporary resident with the necessary visa and on the pathway to permanent residency.
- Must not have or be enrolled in a Certificate III level or higher qualification (not including qualifications completed at school and foundation skills training)

STUDENT CONTRIBUTION FEE For students to receive a subsidy from the Queensland Government for their training, they must also make a contribution to the cost of their training. Mandatory student fee contribution will be collected by Smartskill Pty Ltd from employer upon your application approval.

Non-Concessional (candidates working >25 hours per week)	\$295
Non-Concessional (candidates working <25 hours per week)	\$195

This Certificate 3 Guarantee Program is funded by the Queensland Government. Please contact your manager or the Human Resources Department to register your expression of Interest in this initiative.

What is the Certificate 3 Guarantee?

The Certificate 3 Guarantee is a key initiative under the Queensland Government's five-year training reform action plan, Great skills Real opportunities.

The Certificate 3 Guarantee supports eligible individuals to complete their first post-school certificate III level qualification and increase their skills to move into employment, reenter the workforce or advance their career.



Assessment is performed on-thejob with any gaps in your skill-set identified and further training sessions planned to take place during your normal shifts with your trainer and assessor.

Smartskill Pty Ltd (RTO Providor Number 5710) <u>www.smartskill.com.au</u> Phone: 1300 650 378 or (07) 3386 1236 | Email: admin@smartskill.com.au



SIT30713 Certificate III in Hospitality

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. *https://training.gov.au/Training/Details/SIT30713*

Pathways into the qualification

Individuals may enter SIT30713 Certificate III in Hospitality with limited or no vocational experience and without a lower level qualification.

Pathways from the qualification

After achieving SIT30713 Certificate III in Hospitality, individuals could progress to SIT40313 Certificate IV in Hospitality, or to Certificate IV qualifications in other service industry fields.

Packaging Rules

15 Units must be completed: (7 core units 8 elective units) The selection of electives must be guided by the job outcome sought, local industry requirements and the complexity of skills appropriate to the AQF level of this gualification

CORE UNITS	7 Mandatory		
BSB	WOR203B	Work effectively with others	С
SIT	HIND201	Source and use information on the hospitality industry	С
SIT	XCCS303	Provide service to customers	С
SIT	XCOM201	Show social and cultural sensitivity	С
SIT	XWHS101	Participate in safe work practices	С
SIT	XHRM301	Coach others in job skills	С
GENERAL A ELE	CTIVE UNIT CHOOSE	1	
SIT	XFSA101	Use hygienic practices for food safety	С
SIT	HIND101	Use hygienic practices for hospitality service	С
HOLISTIC CORE L	JNIT (1)		
SIT	HIND301	Work effectively in hospitality service(36 Services)	С
ELECTIVES (Choi	ce of 8 Elective units)		
HOUSEKEEPING I	NDUSTRY SKILL SET	'S	
SIT	HACS101	Clean premises and equipment	E
SIT	HACS201	Provide housekeeping services to guests	E
SIT	HACS202	Prepare rooms for guests	E
BAR OPERATION	S SKILL SETS		
SIT	HFAB201	Responsible service of alcohol	E
SIT	HFAB101	Clean and tidy bar areas	E
SIT	XFIN201	Process financial transactions	E
SIT	HFAB307	Provide table service of food and beverage	E
RESTAURANT INC	USTRY SKILL SETS	Ť	
SIT	HFAB206	Serve food and beverage	E
SIT	HFAB309	Provide advice on food	E
		Denner and anno neg clashelia havenana	E
SIT	HFAB203	Prepare and serve non-alcoholic beverages	E
SIT	HFAB204	Prepare and serve espresso coffee	E
	TIONS SKILL SETS		
SIT	HCCC101	Use food preparation equipment	E
SIT	HCCC102	Prepare simple dishes	E
SIT	HCCC103	Prepare sandwiches	E
SIT	HCCC201	Produce dishes using basic methods of cookery	E
SIT	HCCC207	Use cookery skills effectively	E
SIT	HKOP101	Clean kitchen premises and equipment	E
SIT	XINV202	Maintain the quality of perishable items	E