SIT20316 Certificate II in Hospitality (VETiS)

What is VETiS?

Vocational Education and Training in Schools (VETiS) is a program that enables students to gain nationally recognised qualifications while at school. VETiS can be undertaken in years 10, 11 and 12, and can count towards the Queensland Certificate of Education.

How is VETiS funded in Queensland?

Eligible students can access VETiS funding from the Department of Employment, Small Business and Training's VET investment budget. Ineligible students can still undertake this qualification on a fee for service (FFS) arrangement.

For more information visit https://desbt.qld.gov.au/training/providers/funded/vetis and download the VETiS Fact Sheet.

VETis Funding eligibility criteria

- Must be in Years 10, 11 or 12 (15 years of age or older)
- Must be currently attending school in Queensland
- Be an Australian citizen or Australian permanent resident residing in Queensland **or** a New Zealand citizen permanently residing in Queensland (proof will be required)
- Have not accessed the VETiS funding previously
- Do not hold or are not currently enrolled-in or undertaking a Certificate ll, lll or higher

What is the qualification?

This qualification is a **Certificate II,** which provides a pathway to work in various hospitality settings, such as restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops. Possible job titles include:

- bar attendant
- café attendant
- catering assistant
- food and beverage attendant
- front office assistant
- porter
- room attendant

This qualification has 12 units in total (6 core and 6 electives). The electives can cover a number of disciplines, from housekeeping, portering, administration, customer services, sales, cookery, kitchen operations, IT, finance, food and beverage and gaming. There are no pre-requisites for this qualification.

Units of Competency available

The 6 core units are mandatory, and the remaining units chosen must have 1 unit from Group A, 3 units from Group B, and either 2 units from Group B or anywhere in the SIT Training Package or any other current Training Package or accredited course.

Core units	Elective Units – Administration, Front Office, Customer Service (Group B)
BSBWOR203 – Work effectively with others	SIRXSLS001 - Sell to the retail customer
SITHIND002 – Source and use information on the hospitality industry	SIRXPDK001 - Advise on products and services
SITHIND003 – Use hospitality skills effectively	SITXCCS002 - Provide visitor information
SITXCCS003 – Interact with customers	BSBCMM201 - Communicate in the workplace
SITXCOM002 – Show social and cultural sensitivity	SITHCOM201 – Source and present information
SITXWHS001- Participate in safe work practices	BSBITU211 - Produce digital text documents
Elective units (Group A)	**Elective Units – Cookery and Kitchen Operation (Group B)**
SITHIND001 - Use hygienic practices for hospitality service	SITHCCC002 - Prepare and present simple dishes
SITXFSA001 – Use hygienic practices for food safety	SITHCCC003 - Prepare and present sandwiches
Elective Units - Food and Beverage (Group B)	SITHCCC004 - Package prepared foodstuffs
SITHFAB001 – Clean and tidy bar areas	SITHCCC006 - Prepare appetisers and salads
SITHFAB002 – Provide responsible service of alcohol	SITHKOP001 - Clean kitchen premises and equipment
SITHFAB003 – Operate a bar	SITXFSA002 - Participate in safe food handling practices
SITHFAB004 - Prepare and serve non-alcoholic beverages	SITXFSA003 - Transport and store food
SITHFAB005 – Prepare and serve espresso coffee	SITXINV001 - Receive and store stock
SITHFAB007 – Serve food and beverage	
SITXFIN001 – Process financial transactions	
SITHGAM001 – Provide responsible gambling services	
Elective Units – Housekeeping (Group B)	
CPPCLO3004 - Maintain carpeted floors	
CPPCLO3009 - Clean glass surfaces	
CPPCLO3017 - Clean wet areas	
CPPCLO3035 - Maintain cleaning storage areas	
SITHACS001 - Clean premises and equipment	
SITHACS002 - Provide housekeeping services to guests	
SITHACS003 - Prepare rooms for guests	
BSBSUS201 - Participate in environmentally sustainable work practices	

Course Duration

The qualification will take between 12 to 24 months to complete.

Delivery and Assessment

Depending on the units of competency chosen, there will be a mixture of classroom delivery with simulated industry activities, and there may be work placement during the course to gain further practical experience in a hospitality environment.

Example

Food and Beverage units chosen	• 1 session per week (within school hours) • 5 day practical course held at an industry venue (within school hours) or work placement (during holidays) • Other practical sessions conducted in the classroom/school facilities (within school hours)
Cookery / Kitchen Operations	• 1 session per week (within school hours) • 5 day practical course held at an industry venue (within school hours) or work placement (during holidays) • Other practical sessions conducted in the classroom/school facilities (within school hours)
Administration / Front Office	• 1 session per week (within school hours) • Practical sessions conducted in the classroom/school facilities (within school hours) • Simulated industry activities • Excursion or Site visit to an industry venue (TBC)

Materials and Resources

All workbooks, assessments, equipment, facilities and resources required for training will be supplied to participants.

Cost

For VETiS eligible students - **Funded by the VET investment budget**
For VETiS ineligible students - **from $395.00 per person**

How to apply?

To enrol a student in this qualification, please contact **Sonia Faulkner** (Schools Co-ordinator) on **07 5665 9874** or **admin@smartskill.com.au** and request an enrolment pack.

What is Skills Assure?
The Skills Assure supplier (SAS) system provides a central register of pre-approved registered Training organisations (RTOs) who have met the department's entry requirements to deliver training and assessment services subsidised by the department. This gives vocational education and training (VET) students, parents and employers confidence that the training delivered by these RTOs will develop skills that are valued by industry and will lead to employment.