

Hospitality Industry - Year 1

SIT20316 Certificate II in Hospitality

Program Details

The VET Hospitality Industry Year 1 program will provide students with an overview of the dynamic hospitality industry.

Students will be given entry level training and skill development in the food and beverage services with a focus on basic cooking, waiting and barista skills.

On successful completion of the relevant unit, students will receive a Responsible Service of Alcohol certificate and Food Handler's certificate as part of the course.

If students want to continue with a VET Hospitality Industry program in Year 2 they will be able to choose from the following options, VET Hospitality or VET Kitchen Operations and/or VET Patisserie.

Course Length: 1 year

Program Content: 15 Units of Competency

Nominal Hours: 265 hours

Delivery Mode: Face to Face, classroom based

Complementary Subjects

The subjects listed below are recommendations only:

- Maths
- Food Studies
- Business Management
- VET Retail

Future Career Opportunities

- ⇒ Barista
- ⇒ Food and Beverage Attendant
- ⇒ Hotel Manager
- ⇒ Food Writer
- ⇒ Flight Attendant
- ⇒ Restaurant Manager
- ⇒ Cook
- ⇒ Sandwich Hand
- ⇒ Catering Assistant or Supervisor
- ⇒ Chef
- ⇒ Pastry Chef

Program Content

Year 1	Unit 1& 2
BSBWOR203	Work effectively with others
SITHCCC001	Use food preparation equipment
SITHCCC002	Prepare and present simple dishes
SITHCCC003	Prepare and present sandwiches
SITHCCC005	Prepare dishes using basic methods of cookery
SITHFAB002	Provide responsible service of alcohol
SITHIND002	Source & use info. on the hospitality industry
SITHIND003	Use hospitality skills effectively
SITHKOP001	Clean kitchen premises and equipment
SITXCCS003	Interact with customers
SITXCOM002	Show social and cultural sensitivity
SITXFSA001	Use hygienic practices for food safety
SITXINV002	Maintain the quality of perishable items
SITXWHS001	Participate in safe work practises
TLIE005	Carry out basic workplace calculations

Study Pathways

- ⇒ Certificate II in Kitchen Operations
- ⇒ Certificate III in Hospitality
- ⇒ Certificate III in Commercial Cookery (Patisserie)



Contribution – VCE & ATAR

Students will receive two VCE VET units at 1 – 2 level,

Contribution – VCAL

Contribution to VCAL is determined by the number of units of competence successfully completed. When a student has been assessed as competent in units totalling 90 nominal hours, this will contribute one VCAL unit towards satisfactory completion of VCAL. Students can receive up to 2 VCAL credits for VET Hospitality Industry—Year 1. This program will satisfy learning outcomes for the Industry Specific Skills and Work Related Skills strands of VCAL.



Structured Workplace Learning

Mandatory. A requirement of the course is to complete a minimum of 12 service shifts in Year 11 (industry work placement) arranged by Mildura Senior College to demonstrate skills and knowledge obtained.

SWL Recognition is available to VCAL and VCE students who are undertaking a VCE VET program.

Students who complete 10 days full-time equivalent work placement in their VCE VET industry area and the three sections of the Workplace Learning Record may be eligible for one VCE credit at Units 1 & 2 level or one VCAL general credit.

Training Organisation Information

This is a third party arrangement with an RTO to be confirmed.

Mildura Senior College is responsible for the Training and Assessment of this program.

The RTO is responsible for issuing qualifications and statements of attainment associated with this course. More information will be provided when the RTO is announced.

GET VET—Scan the QR Code

Get the GET VET flyer

Watch the video

Coming soon



**Mildura Senior College, Cnr 14th St & Deakin Ave
PO Box 1436
Mildura VIC 3500**

P: (03) 5021 2911

F: (03) 5023 2440

E: mildura.senior.co@edumail.vic.gov.au

www.milsen.vic.edu.au

VET Coordinator: Linda Snoxall, Email: vet@milsen.vic.edu.au

PLEASE NOTE: Information is correct at the time of printing, July 2021