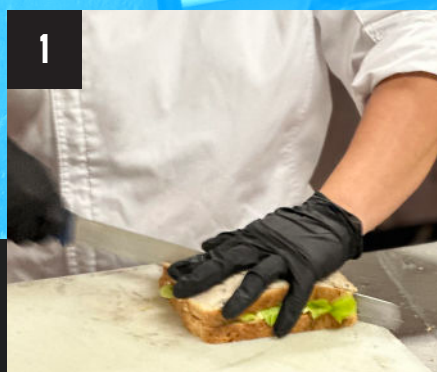


SIT30622 – CERTIFICATE III IN HOSPITALITY

**LEARN, GROW AND SUCCEED
IN HOSPITALITY**

COURSE CODE	SIT30622
QUALIFICATION	CERTIFICATE III IN HOSPITALITY
DELIVERY MODE	BLENDED
COURSE DURATION	12 MONTHS
PRICE	\$6670 RPL \$445 PER UNIT



INNOVATIVE LEARNING

Our program brings industry specific education to you, tailored to your busy lifestyle. Our expert trainers provide a tailored and flexible learning journey. Experience adaptable learning with a blend of on the job, workshops and online settings.



EXPERT TRAINERS

Learn from the best in the field as our expert trainers, who are industry professionals, bring a wealth of experience and knowledge, guide and mentor you throughout your learning journey, ensuring you receive the highest quality education and practical insights.



ELEVATE YOUR CAREER PROSPECTS

Thrive in the hospitality industry with hands-on training that goes beyond the classroom. Experience the transformative power of learning in a live environment.

SIT30622 – CERTIFICATE III IN HOSPITALITY

CAFE SKILLS

Age 16-18 and ready to take your hospitality career to new heights? Look no further than our SIT30622 – Certificate III in Hospitality.

Our comprehensive training course is designed to equip you with the essential skills and knowledge needed to excel in the hospitality industry. Throughout this program, you will gain expertise in various key areas, including:

- **Delivering exceptional customer service**
- **Preparing and serving a variety of food and beverages**
- **Following health and safety practices**
- **Working effectively in a team**
- **Developing coaching skills and techniques**

By enrolling in this course, you will refine your customer service skills to ensure guests have memorable experiences. You will learn the ins and outs of operating different hospitality services, allowing you to adapt to various work environments. Additionally, you will develop the necessary skills to prepare and serve a variety of food and beverages, plus coach others in jobs skills, meeting industry standards.

Our program emphasizes the importance of health and safety practices, ensuring you are equipped to handle potential risks and maintain a safe working environment. Moreover, you will learn the value of teamwork and effective communication, which are essential in the fast-paced hospitality industry.

With a focus on practical training and industry relevant knowledge, our SIT30622 – Certificate III in Hospitality program will set you on the path to success in the dynamic world of hospitality. Take the next step in your career by enrolling today and unlocking exciting opportunities in the field.



UNITS



CORE SUBJECTS

1	SITHIND006	Source and use information on the hospitality industry
2	SITHIND008	Work effectively in hospitality service
3	SITXCCS014	Provide service to customers
4	SITXCOM007	Show social and cultural sensitivity
5	SITXHRM007	Coach others in job skills
6	SITXWHS005	Participate in safe work practices

ELECTIVES

1	SITXFSA005	Use hygienic practices for food safety
2	SITXCCS013	Provide club reception services
3	SITXCCS017	Use a computerised booking system
4	SITHCCC024	Prepare and present simple dishes
5	SITHCCC025	Prepare and present sandwiches
6	SITHFAB024	Prepare and serve non-alcoholic beverages
7	SIRXOSM003	Use social media and online tools
8	SITXFIN007	Process financial transactions
9	SITXWHS006	Identify hazards, assess and control safety risks