

SIT20322 Certificate II in Hospitality - Student subject selection information

RTO Details	Blueprint Career Development RTO # 30978 1300 851 550 www.blueprintcd.com.au
Qualification	SIT20322 Certificate II in Hospitality
Vocational and educational training in Schools funding (VETiS) funded by the Queensland Government	<p>The VET investment budget provides students with funding to complete one VETiS qualification whilst attending school (grade 10,11,12). Blueprint Career Development is an approved supplier under this agreement and offers training to eligible students under this funding program, free of charge. You are still able to enrol in the course if you have used your VETiS Funding or do not meet the eligibility criteria. The cost is \$1200.</p> <p>Eligibility criteria</p> <p>You are an Australian citizen or New Zealand citizen permanently residing in Queensland. If you are a permanent resident, you are eligible upon the presentation of immigration documents.</p> <p>School fee: \$200 to cover cost of training and assessment requirements eg. Ingredients, PPE, hygiene and safety.</p> <p>Please refer to the Queensland Government’s student fact sheet developed specifically for VETiS program: https://desbt.qld.gov.au/training/providers/funded/vetis</p>
Course length	18 months Click here to see what you will experience during this course https://youtu.be/oElVwfHDkpA
Pre-requisites	There are no pre-requisites for this qualification.
Reason to study Hospitality	Hospitality is an area of study that provides students with a range of interpersonal skills with a general application in personal and working life, as well as with specific knowledge and skills related to employment within the hospitality industry.

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	<p>This course includes SITHFAB002 Provide responsible service of alcohol (RSA) which can help you gain employment.</p> <p>QCE points: Successful completion of the Certificate II in Hospitality contributes four (4) credits towards QCE points</p>										
<p>Career pathways and further studies</p>	<p>Career Pathways include café attendant, catering assistant, food and beverage attendant, apprentice chef. Further study could occur in Certificate III in Hospitality (SIT30616), Certificate III in Commercial Cookery (SIT30813) or a Bachelor of Business (Hospitality & Tourism Management).</p>										
<p>Course Outline</p>	<p>SIT20316 Certificate II in Hospitality: 12 units must be completed. (6 core units and 6 elective units)</p> <table border="1" data-bbox="501 584 1930 1414"> <tr> <td data-bbox="501 584 707 874"> <p>YEAR 11 SEMESTER 1</p> </td> <td data-bbox="707 584 1133 874"> <p>Use hygienic practices for food safety</p> <p>Participate in safe work practices</p> <p>Prepare simple dishes</p> <p>Work effectively with others</p> </td> <td data-bbox="1133 584 1930 874"> <p>Online theory and class work – Costings and order food, workplan preparation and principles of plate selection and food positioning</p> <p>Practical skills – Knife skills, preparing simple dishes (e.g. salads, pasta dishes, soups, preparing a cold buffet)</p> <p>Hygiene skills - Evaluating kitchen cleanliness and creating cleaning schedules Practical kitchen cleaning and sanitizing.</p> <p>Teamwork – How to work in a team and allocation of tasks</p> </td> </tr> <tr> <td data-bbox="501 874 707 1249"> <p>YEAR 11 SEMESTER 2</p> </td> <td data-bbox="707 874 1133 1249"> <p>Prepare and serve non-alcoholic beverages</p> <p>Prepare sandwiches</p> <p>Interact with customers</p> <p>Prepare and serve espresso coffee</p> <p>Serve food and beverage</p> </td> <td data-bbox="1133 874 1930 1249"> <p>Online theory and class work – Laying tables, service cycle, plate carrying and clearing. Cleaning and maintaining the espresso machine. Communicating with customers and colleagues</p> <p>Group practical function preparation - Source recipes and develop recipe book, costing and food orders for sandwiches such as. wraps, open grills, BLT, steak sandwiches, burgers, finger sandwiches</p> <p>Practical skills (Coffee Shop) - Set up, making coffee (e.g. black, macchiato, affogato, cappuccino, latte), presenting food, taking and serving orders and end of shift cleaning</p> </td> </tr> <tr> <td data-bbox="501 1249 707 1414"> <p>YEAR 12 SEMESTER 3</p> </td> <td data-bbox="707 1249 1133 1414"> <p>Cultural and social diversity</p> <p>Hospitality knowledge, including RSA</p> <p>Gain hospitality experience</p> </td> <td data-bbox="1133 1249 1930 1414"> <p>Online theory and class work – Cultural inclusion, anti-discrimination laws, and teamwork.</p> <p>Practical skills - SITHFAB002 Provide responsible service of alcohol unit so students can gain employment in beverage service.</p> </td> </tr> </table>		<p>YEAR 11 SEMESTER 1</p>	<p>Use hygienic practices for food safety</p> <p>Participate in safe work practices</p> <p>Prepare simple dishes</p> <p>Work effectively with others</p>	<p>Online theory and class work – Costings and order food, workplan preparation and principles of plate selection and food positioning</p> <p>Practical skills – Knife skills, preparing simple dishes (e.g. salads, pasta dishes, soups, preparing a cold buffet)</p> <p>Hygiene skills - Evaluating kitchen cleanliness and creating cleaning schedules Practical kitchen cleaning and sanitizing.</p> <p>Teamwork – How to work in a team and allocation of tasks</p>	<p>YEAR 11 SEMESTER 2</p>	<p>Prepare and serve non-alcoholic beverages</p> <p>Prepare sandwiches</p> <p>Interact with customers</p> <p>Prepare and serve espresso coffee</p> <p>Serve food and beverage</p>	<p>Online theory and class work – Laying tables, service cycle, plate carrying and clearing. Cleaning and maintaining the espresso machine. Communicating with customers and colleagues</p> <p>Group practical function preparation - Source recipes and develop recipe book, costing and food orders for sandwiches such as. wraps, open grills, BLT, steak sandwiches, burgers, finger sandwiches</p> <p>Practical skills (Coffee Shop) - Set up, making coffee (e.g. black, macchiato, affogato, cappuccino, latte), presenting food, taking and serving orders and end of shift cleaning</p>	<p>YEAR 12 SEMESTER 3</p>	<p>Cultural and social diversity</p> <p>Hospitality knowledge, including RSA</p> <p>Gain hospitality experience</p>	<p>Online theory and class work – Cultural inclusion, anti-discrimination laws, and teamwork.</p> <p>Practical skills - SITHFAB002 Provide responsible service of alcohol unit so students can gain employment in beverage service.</p>
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Assessments	<p>Assessment will be competency based and clustered units may be part of the assessment to reflect real work scenarios and activities. Students will participate in a variety of assessment tasks which may include observation with check lists, product resulting from an activity, questioning (written, oral or portfolio), and reports from workplace supervisor.</p> <p>Assessment may be conducted at the school using a simulated work environment.</p> <p>Functions will occur and at times, these may occur out of class time.</p>
Work Placement	<p>Structured Work Placement must occur to complete a Certificate II in Hospitality. This involves 12 Industry Shifts that need to be done at local venues, some during school hours and some outside school hours. You may be on vocational placement during any part of this semester as approved by the school and upon the completion of VETiS Vocational Placement insurance forms (available from the school).</p>
Clothing requirements	<p>White shirt, black pants or skirt and black covered footwear.</p>
School point of contact	<p>Romana Wallace, Head of Department Vocational Education and Training, rwall113@eq.edu.au</p>