Course: Hospitality (240 indicative hours) Multi-skilling
Board Developed Course

This curriculum framework includes courses which are accredited for the HSC and provides students with the opportunity to obtain nationally recognised vocational qualifications. This is known as dual accreditation.

### Units of Competency

<table>
<thead>
<tr>
<th>Compulsory</th>
<th>Food and Beverage Stream</th>
</tr>
</thead>
<tbody>
<tr>
<td>SITHIND001B Develop and update hospitality industry knowledge</td>
<td>SITHACS006A Clean premises and equipment</td>
</tr>
<tr>
<td>SITXCOM001A Work with colleagues and customers</td>
<td>SITHFAB003A Serve food and beverage to customers</td>
</tr>
<tr>
<td>SITXCOM002A Work in socially diverse environment</td>
<td>SITHFAB010A Prepare and serve non-alcoholic beverages</td>
</tr>
<tr>
<td>SITXENV001A Participate in environmentally sustainable work practices</td>
<td>SITXFS001A Implement food safety procedures</td>
</tr>
<tr>
<td>SITXOHS001B Follow health, safety and security procedures</td>
<td>SITHIND002A Apply hospitality skills in the workplace</td>
</tr>
<tr>
<td>SITXOHS002A Follow workplace hygiene procedures</td>
<td>SITHCCC001B Organise and Prepare Food</td>
</tr>
<tr>
<td></td>
<td>SITHCCC007A Prepare Sandwiches</td>
</tr>
<tr>
<td></td>
<td>SITHFAB012A Prepare and Serve Espresso Coffee</td>
</tr>
<tr>
<td></td>
<td>SIRXCCS001A Apply Point-of-Sale Handling Procedures</td>
</tr>
</tbody>
</table>

### Elective

- SITHIND002A Apply hospitality skills in the workplace
- SITHCCC001B Organise and Prepare Food
- SITHCCC007A Prepare Sandwiches
- SITHFAB012A Prepare and Serve Espresso Coffee
- SIRXCCS001A Apply Point-of-Sale Handling Procedures

Students may apply for Recognition of Prior Learning provided suitable evidence is submitted.

### Qualifications

Students who undertake the multi-skilling focus and are assessed as competent in the above units of competency will be eligible for a **Certificate II in Hospitality (SIT20207)**. Students who do not achieve SITHIND002A will be eligible for a **Statement of Attainment** towards **Certificate II in Hospitality (SIT20207)**.

There are eight Employability Skills: communication, teamwork, problem solving, initiative and enterprise, planning and organising, self-management, learning and technology. A summary of the employability skills developed through this qualification can be downloaded from [http://employabilityskills.training.com.au](http://employabilityskills.training.com.au)

### Pathways to Industry

Skills gained in this industry transfer to other occupations. Working in the hospitality industry involves:

- undertaking mise en place prior to service
- providing assistance in a catering operation
- serving food and beverage to tables
- providing reception or front desk services

### Examples of occupations in the hospitality industry:

| wait person | catering assistant | food and beverage attendant |

### Mandatory Course Requirements

Students must complete a minimum of 70 hours work placement. Students who do not meet these requirements will be ‘N’ determined as required by the Board of Studies.

### Competency – Based Assessment

Students in this course work to develop the competencies, skills and knowledge described by each unit of competency listed above. To be assessed as competent a student must demonstrate to a qualified assessor that they can effectively carry out tasks to industry standard. Students will be progressively assessed as ‘competent’ or ‘not yet competent’ in individual units of competency. When a student achieves a unit of competency it is signed off by the assessor.

### Appeals

Students may lodge an appeal about assessment decisions through their VET teacher.

### External Assessment (optional HSC examination)

The Higher School Certificate examination for Hospitality (240 indicative hours) will involve a written examination consisting of multiple-choice items, short answers and extended response items. The questions will be based on units of competency and HSC Requirements and Advice detailed in the syllabus. The examination is independent of the competency-based assessment undertaken during the course and has no impact on the eligibility of a student to receive a vocational qualification but may be used in the calculation of the ATAR.

### Course costs

Refund Arrangements on a pro-rata basis

### Exclusions

- Students may not undertake the same or equivalent unit of competency in more than one VET course. The Hospitality Curriculum Framework contains some common units with the Tourism and Entertainment Curriculum Frameworks.

A school-based traineeship and apprenticeship are available in this course, for more information: [http://www.sbatinnsw.info/](http://www.sbatinnsw.info/)