



SIT30622 CERTIFICATE III IN HOSPITALITY

Study With Axial Training To Get The Skills and Succeed

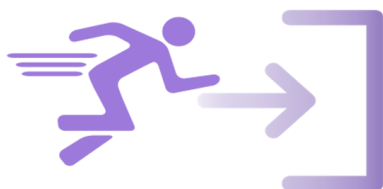


The SIT30622 Certificate III in Hospitality qualification provides individuals with the skills and knowledge required to be competent in varying operations within the hospitality industry. It builds on basic operational skills and provides the learner with advanced operational and technical skills. Individuals can work with some Independence and under limited supervision and may provide operational advice and support to team members.

To undertake this qualification participants must have;

- *Satisfactorily completed a minimum of Year 10 or equivalent and or relevant industry / vocational experience.*
- *Currently employed or would like to work within the hospitality industry.*

Study Mode	Workplace & Online
Duration of Course	Up to 24 Months
Total Units	15 [6 Core & 9 Electives]



Requirements

You will need to have access to a Lap Top or Desk Top Computer with working speakers or headphones and a suitable, reliable internet connection.



Career Outcomes

- Senior bar attendant.
- Café attendant.
- Catering assistant.
- Food and beverage attendant.
- Front office assistant.
- Waiter
- Housekeeping attendant





SIT30622

CERTIFICATE III IN HOSPITALITY



Pathways To Further Study

Certificate IV in Hospitality

Diploma of Hospitality

Diploma of Hospitality Management

Diploma of Leadership and Management

Advanced Diploma of Hospitality Management

Course Units

Core:

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

Elective:

Front of House Stream

SITXINV006	Receive, store and maintain stock
SITHFAB021	Provide responsible service of alcohol
SITXFSA006	Participate in safe food handling practices
BSBSUS211	Participate in sustainable work practices
SIRXPDK001	Advise on products and services
SITHFAB024	Prepare and serve non-alcoholic beverages
SITXFSA005	Use hygienic practices for food safety
SITHFAB027	Serve food and beverage
SITHFAB025	Prepare and serve espresso coffee

Back of House Stream

SITXINV006	Receive, store and maintain stock
SITXFSA005	Use hygienic practices for food safety
SITHKOP009	Clean kitchen premises and equipment
SITHCCC025	Prepare and present sandwiches
SITHFAB021	Provide responsible service of alcohol
SITXFSA006	Participate in safe food handling practices
SIRXPDK001	Advise on products and services
SITHCCC024	Prepare and present simple dishes
BSBCMM211	Apply communication skills

CONNECT WITH US FOR MORE



2404 Logan Rd, Eight Mile Plains 4113

382 Sturt St, Townsville 4810

www.axial.edu.au

