



SIT40422 CERTIFICATE IV IN HOSPITALITY

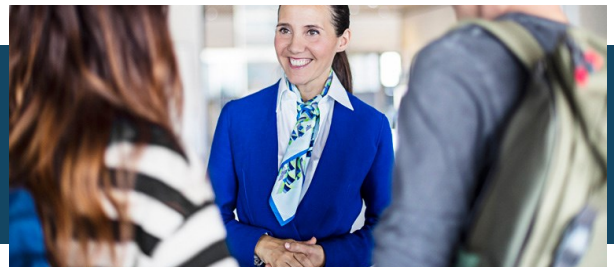
Study With Axial Training To Get The Skills and Succeed



The SIT40422 Certificate IV in Hospitality qualification reflects the role of skilled operators who use a broad range of hospitality skills combined with sound knowledge of industry operations. Individuals may operate independently or with limited guidance from others and use discretion to solve non-routine problems. Many individuals have supervisory responsibilities and plan, monitor and evaluate the work of 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	21 [9 Core & 12 Elective]



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

- Bar supervisor or team leader
- Concierge
- Duty manager
- Food and beverage supervisor or team leader
- Front office supervisor or team leader
- Housekeeping supervisor or team leader





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Pathways To Further Study

Diploma of Hospitality

Diploma of Leadership and Management

Advanced Diploma of Hospitality Management

Course Units

Core:

SITHIND008	Work effectively in hospitality service
SITHFAB025	Prepare and serve espresso coffee
SITXCOM010	Manage conflict
SITXCCS015	Enhance customer service experiences
SITXWHS007	Implement and monitor work health and safety practices
SITXFIN009	Manage finances within a budget
SITXHRM009	Lead and manage people
SITXHRM008	Roster staff
SITXHRM007	Coach others in job skills
SITXMGT004	Monitor work operations

Elective:

SITXCCS010	Provide visitor information
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITHIND006	Source and use information on the hospitality industry
SITEEVT020	Source and use information on the events industry
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITHIND006	Source and use information on the hospitality industry
SITEEVT020	Source and use information on the events industry
BSBTEC301	Design and produce business documents
BSBFIN302	Maintain financial records
SITHFAB037	Provide advice on food and beverage matching
SITHFAB021	Provide responsible service of alcohol
SITHFAB024	Prepare and serve non-alcoholic beverages
SITXWHS006	Identify hazards, assess and control safety risks

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