

HOSPITALITY

NATIONALLY RECOGNISED INDUSTRY QUALIFICATION

@ St Paul's Grammar School

RTO: Association of Independent Schools NSW Code: 90413

2019-2

THIS COURSE AIMS to provide students with the relevant technical, vocational and interpersonal competencies suitable for employment and further training in the hospitality industry.

The qualification is recognised as an entry-level qualification for employment in the automotive industry and, depending on the qualification undertaken, provides opportunities for such things as:

- Apply knowledge and understanding of WHS, hygiene and food handling requirements.
- Serve food and beverage to customers
- Prepare and serve espresso coffee and non-alcoholic beverages
- Clean premises and equipment or clean and maintain kitchen premises
- Complete basic food preparation
- Prepare appetizers, salads, main meals and desserts
- Present a variety of food items to enterprise standards
- Receive and store food commodities
- Use a range of standard hospitality industry tools and equipment
- Work independently and in teams.

NOTE: See KEY Alliance's 'Handbook' & 'Info Sheets' for fuller information about VET courses as HSC subjects.

the KEY Alliance offers students a broad range of pathways to industry-recognised qualifications at trade level or university entrance

Course Hours	240 Hours of School timetabled time.
Course Type	Industry Curriculum Framework (ICF). Nationally recognised and based on Training Package SIT.
Duration	2 Years
Unit Value	2 Units Preliminary and 2 Units HSC. Optional HSC Examination for ATAR calculation.
Qualification	Students undertaking the 240 hour course at St Paul's Grammar School may achieve a Statement of Attainment towards , or possibly the full, SIT20416 Certificate II in Kitchen Operations . Students completing, if available, all required additional hours and competencies may achieve a Statement of Attainment towards the SIT30916 Certificate III in Catering Operations .
Work Placement	Mandatory 70 hours (35 hours per year minimum), inclusive of 12 service periods. Additional 35 hours of work placement to complete the specialisation course requirements.
SBAT	School-based apprenticeships (SBA) may be possible. Students undertaking an SBA may achieve a Statement of Attainment towards the SIT30916 Certificate III in Catering Operations .
Entry requirements	There are no pre-requisites for entry into this course.
Exclusions	There are no exclusions.
Career Pathway	This course may provide credit transfer to Certificate III qualifications in the Hospitality Industry. Possible job roles include: front office clerk, cook, chef, barista, waiter, manager.

ASSESSMENT

Holistic Assessment may be used to assess a number of competencies OR one assessment task per competency.

The methods used for collecting evidence of competency may include:

- Workplace journals and reports
- Case Studies /simulation exercises
- Portfolios and research assignments
- Oral questioning and presentations
- Tests or examinations
- Finished products
- Practical demonstration of specific skills/knowledge

