SIT20213 Certificate II in Hospitality (SIT12 release 2)
2015 STAGE 6 COURSE DESCRIPTION – HOSPITALITY

This Course is available as
| 2Unit x 1year/120 hours | 2Unit x 2years/240 hours | 4Unit x 1year/240 hours |

*Our RTO is committed to providing high quality training to students. Please discuss course patterns with your school.*

**Board Developed Course**

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<tr>
<th>Board Developed Course</th>
<th>Category B status for Australian Tertiary Admission Rank (ATAR)</th>
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<tbody>
<tr>
<td>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.</td>
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**Course description** - This course is designed for students who wish to develop knowledge and skills to commence a career and be an effective employee in the hospitality & customer service industry. Students who are assessed as competent in sufficient units of competency will be eligible for a full Certificate qualification; partial completion will lead to a Statement of Attainment. Qualification pathway information is available from the [Australian Apprenticeships Training Information Service](https://www.apprenticeships.nsw.gov.au): 

**Course structure**: The following content will be addressed as part of this Qualification. Reduced or modified patterns of delivery may target specific units of competency. *Please discuss units of competency with your school.*

**Compulsory/Core Units – HSC Examinable**

<table>
<thead>
<tr>
<th>Compulsory/Core Units</th>
<th>Elective Units</th>
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<tbody>
<tr>
<td>SITHIND202 Use Hospitality skills effectively</td>
<td>SITHCC101 Use food preparation equipment</td>
</tr>
<tr>
<td>SITXCOM201 Show social and cultural sensitivity</td>
<td>SITHCC103 Prepare sandwiches</td>
</tr>
<tr>
<td>SITXCCS202 Interact with customers</td>
<td>SITXFS201 Participate in safe food handling practices</td>
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<tr>
<td>BSBWOR203B Work effectively with others</td>
<td>BSBUS201A Participate in environmentally sustainable work practices</td>
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<tr>
<td>SITXWHIS101 Participate in safe work practices</td>
<td>SITHACS101 Clean premises and equipment</td>
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<tr>
<td>SITHIND201 Source and use information on the hospitality industry</td>
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<tr>
<td>SITXFSA101 Use hygienic practices for food safety</td>
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<tr>
<td>SITFAB203 Prepare and serve non-alcoholic beverages</td>
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<tr>
<td>SITFAB206 Serve food and beverage</td>
<td></td>
</tr>
<tr>
<td>SITFAB204 Prepare and serve espresso coffee</td>
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**Course contribution (to be made directly to school):** $120

Course contributions are made to cover the ongoing costs of consumables and materials used as part of this course. If you are unable to make contributions or are experiencing financial difficulty, please contact your school.

**Refunds**: Students who exit the course before completion may be eligible for a partial refund of fees. The amount of the refund will be pro-rata, dependent upon the time the student has been enrolled in the course. *Please discuss any matters relating to refunds with your school.*

**Course specific resources and equipment:**

Due to the specific nature of training and assessment in this industry area, the following specific resources and equipment are required of students undertaking this course. *Please discuss with your school if you are unable to, or have difficulty meeting these requirements.*

- Students are to purchase Food and beverage uniform from BPHS
- Covered in shoes.

**Exclusions:**

Assessment and course completion

Competency-based assessment
Students in this course work to develop the competencies, skills and knowledge described by each unit of competency. To be assessed as competent a student must demonstrate 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. Students may apply for Recognition of Prior Learning provided suitable evidence of competency is submitted.

Credit Transfer and Recognition of Prior Learning (RPL)
Our RTO acknowledges the experience and prior learning of our students. Students who are able to present transcripts from other Australian RTOs or who are able to present relevant experiences in work may qualify for Credit Transfer (CT) or Recognition of Prior Learning. All applications for CT or RPL should be made to the course teacher.

Mandatory Work Placement
Students undertaking this course are required to complete work placement to a minimum hours as specified below. Work placement involves the student completing real work experiences in industry settings. In some courses, in–school events may contribute to mandatory work placement hours. Where this is possible, students will be fully informed upon enrolment.

- 2 Unit x 1 year courses: 35 hours
- 2 Unit x 2 years courses: 70 hours
- 4 Units x 1 year courses 70 hours
- Some Specialisation Courses may require additional work placement

Optional HSC examination
Students completing this course are eligible to sit an optional, written HSC examination. The purpose of the examination is to provide a mark which may be used in the calculation of the ATAR. The examination is independent of the competency-based assessment undertaken during the course and has no impact on the eligibility to receive an AQF VET qualification.

Specialisation studies
Students may be offered the opportunity to undertake additional units of competency and credit towards their qualifications via Specialisation Studies. Information will be made available to students where appropriate.

N Determinations
Where a student has not met NSW Board of Studies, Teaching & Educational Standards (BOSTES) course completion criteria, (including meeting work placement requirements), they may receive an ‘N’ award warning (course not satisfactorily completed). Students issued with an ‘N’ award warning will be issued with a rectification which must be completed. Students who receive more than 2 N awards may be at risk of not completing BOSTES requirements and may not be awarded the appropriate units of credit towards their HSC. Any unit of competency achieved will be awarded as part of the VET qualification.

Appeals
Students may lodge appeals against assessment decisions or ‘N’ determinations through their school.

Qualification changes and updates
Due to the dynamic nature of VET, qualifications may change during the course of study. The RTO will ensure that students are fully informed of these changes and may transition students to the latest qualification during the course. The RTO will ensure that any change will be made with a minimum of disruption.

Employability skills:
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/.

School-based Apprenticeships and Traineeships (SBATs)
A school-based traineeship is available in this course. To express an interest or obtain further information go to http://www.sbatjobs.info/
Your school SBAT Coordinator, Careers Advisor, VET Coordinator or VET Teacher is available to discuss apprenticeship and traineeships as part of your HSC.

By enrolling in a VET qualification in NSW Public Schools Tamworth RTO 90162, you are choosing to participate in a program of study that will give you the best possible direction towards a nationally recognised qualification. You will be expected to complete assessments relevant to the qualification and adhere to the requirements of the NSW Board of Studies, Teaching and Educational Standards.