



Descriptor

This qualification reflects the role of skilled operators who use a range of well-developed hospitality skills. Individuals use discretion and judgement and have a sound knowledge of industry operations. They work with some independence and under limited supervision and may provide operational advice and support to team members.

Possible Job Titles

- Food and Beverage Attendant
- Barista
- Restaurant Host
- Front Desk Receptionist
- Senior Bar Attendant

Mode of delivery

This course is delivered to international students in face-to-face classes of 20 hours per week. An additional 10 hours per week is required to complete unsupervised, independent study. A mandatory work component of 420 hours is included and will be at a College-approved venue. The College arranges work placements for its students and these may be paid or unpaid placements.

Assessment

Assessment for this qualification is by written reports, case studies, projects, role plays, written assessments and workplace reports. Practical assessments will be conducted in a fully-equipped, operational restaurant or a workplace facility that meet industry standards.

Recognition of Prior Learning

Recognition of Prior Learning (RPL) is available to all students applying for this qualification. Conditions apply. RPL is the recognition of your current skills and knowledge acquired through prior learning from other training, work or life experience.

Target Groups

Students who wish to work in the hospitality industry under direct supervision and work their way towards higher qualifications in the hospitality field.

International students must hold an approved student visa and study according to their visa conditions.

** Students will receive an Interim Certificate on completion of the SITHFAB002 Provide Responsible Service of Alcohol. Production of this Certificate plus proof of identity to a NSW Service Centre will result in a Competency Card being issued that allows the student to work in a licensed venue.

Term	Term Dates		
	2020	2021	2022
Term 1	28 Jan to 3 Apr	25 Jan to 2 Apr	24 Jan to 1 Apr
Term 2	20 Apr to 26 Jun	19 Apr to 25 Jun	18 Apr to 24 Jun
Term 3	13 Jul to 18 Sep	12 Jul to 17 Sep	11 Jul to 16 Sep
Term 4	5 Oct to 11 Dec	4 Oct to 10 Dec	3 Oct to 09 Dec

COURSE DURATION

52 weeks

UNITS OF COMPETENCY:

CORE UNITS

- SITHIND002 Source and use information on the hospitality industry
- SITXWHS001 Participate in safe work practices
- SITHIND004 Work effectively in hospitality service
- SITXCCS006 Provide service to customers
- SITXCOM002 Show social and cultural sensitivity
- SITXHRM001 Coach others in job skills
- BSBWOR203 Work effectively with others

ELECTIVE UNITS

- SITXFIN001 Process financial transactions
- SITHFAB002 Provide responsible service of alcohol **
- SITHFAB001 Clean and tidy bar areas *
- SITHFAB003 Operate a bar *^
- SITHFAB004 Prepare and serve non-alcoholic beverages *
- SITHFAB005 Prepare and serve espresso coffee *
- SITXFSA001 Use hygienic practices for food safety
- SITHFAB014 Provide table service of food and beverage

* Prerequisite is SITXFSA001 Use hygienic practices for food safety

^ Prerequisite is SITHFAB002 Provide responsible service of alcohol

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