

## Partnerships for Learning

### Tourism and Hospitality Pathway

# Certificate II in Hospitality – Restaurant Operations

## Course Description

Hospitality is a growing industry, offering a diverse range of career and employment opportunities. This program is a hands course that provides the opportunity for students to gain skills and or employment in the hospitality industry and is suited to students who would like to become Front of House Waiters, Coffee Barista, Bar Person, Flight Attendant and general restaurant / hotel management.

## Benefits for students

- A nationally industry accredited Certificate
- Highly practical and hands on experience
- Work Experience in a real industry environment not simulated
- Comprehensive work placement program in partnership with the Adelaide Convention Centre

## Pre-Course Experiences/Pre-requisites

No pre-requisites to study this qualification, however, suitable for students who:

- Have a passion for being part of the Hospitality Industry with a Waiters focus.

## Structured Work Placement

Students undertake work placement in industry off site. They are assessed on-the-job and this forms part of the student's Vocational Education and Training assessment requirements in completing the competencies required for the certificate.

## Course Code: SIT20207 – RTO: tafesa - 40161

SITHIND201	Source and use information on the hospitality industry
SITXCC202	Interact with customers
SITXWHS101	Participate in safe work practices
SITXFSA101	Use hygiene practices for hospitality services
SITHIND202	Use hospitality skills effectively
BSBWOR203B	Work effectively with others
SITHFAB203	Prepare and serve non-alcoholic beverages
SITXFIN201	Process financial transactions
SITHFAB206	Serve food and beverage
SITHFAB204	Prepare and serve espresso coffee
SITHFAB201	Provide responsible service of alcohol
SITXCCS101	Provide information and assistance

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**Training School:** Windsor Gardens B-12  
School – Parndendi Café

**Website:** www.wgsc.sa.edu.au

## Special Requirements

### Dress Code/Extra Clothing Required/Equipment:

- Black trousers and black button down shirt
  - Closed in black shoes and
  - WGSC aprons will be provided.
- This uniform is also compulsory on work placement if not otherwise stated by employer.

## Career Pathways

- Certificate III in Hospitality – Restaurant Operations
- Diploma's in Hospitality
- School Based Apprenticeships and Traineeships
- Apprenticeships
- University Hospitality Management or Food Technology Degrees

**Commencement Date:** Term 1, Week 3

**Length of Course:**

Full Year (Partial)

18 Months (Full Certificate)

**Day:** Thursday

**Time:** 8.30am to 3.00pm – *May require late night or weekend work*

**Class Size:** Min: 10 to Max: 18

**SACE Credits:** Stage 1 – 30

**Cost (Per student):** \$1,600

*An appointment with the VET Coordinator or Counsellor in your school is required to enrol in this course.*

*Please Note: to the knowledge of the school providing this NEVO VET Course, information is correct at the time of publication.*