

# SIT20316

## CERTIFICATE II IN HOSPITALITY

**Location/s:** Hamilton

**Study Mode:** Part Time/Full Time

**Course Length:** 6-12 Months

**Nominal Hours:** 264

**Timetable:** 6 contact hours per week

### COURSE DESCRIPTION

Enrol today with SGAE in this nationally accredited Certificate II in Hospitality which is designed for aspiring food and beverage attendants and hotel assistants who want to build an exciting career in the hospitality industry.

This entry-level qualification will teach you the essential hands-on skills to deliver great customer service in a variety of hospitality settings such as restaurants and cafes.

This qualification reflects the role of individuals who have a defined and limited range of hospitality operational skills and basic industry knowledge. They are involved in mainly routine and repetitive tasks and work under direct supervision.

This qualification provides a pathway to work in various hospitality settings, such as restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops.

### POSSIBLE CAREER OUTCOMES

- Bar Attendant
- Café Attendant
- Catering Assistant
- Food and Beverage Attendant
- Front Office Assistant
- Porter
- Room Attendant

 **1800 810 393**  **sgae.vic.edu.au**



**HAMILTON**  
HEAD OFFICE  
39 Hammond Street Hamilton

**BENDIGO**  
Co-located at Holy Trinity Church  
14 Keck Street Flora Hill

**WARRNAMBOOL**  
Co-located at South West TAFE  
193 Timor Street Warrnambool

## RECOGNITION OF PRIOR LEARNING

You may be eligible for Recognition of Prior Learning (RPL) where your work experience or qualifications of an advanced and related nature have been undertaken. Find out more about our RPL policy [here](#).

## FURTHER STUDY PATHWAYS

You might also like to consider our other training programs including:

- Responsible Service of Alcohol (RSA);
- Safe Food Handling; or
- SIT20416 Certificate II in Kitchen Operations.

## TYPES OF ASSESSMENT

- Observation
- Written assessment tasks
- Work and class related projects
- Presentations

## CORE UNITS

Unit Code	Unit Name
BSBWOR203	Work effectively with others
SITHIND002	Source and use information on the hospitality industry
SITHIND003	Use hospitality skills effectively
SITXCCS003	Interact with customers
SITXCOM002	Show social and cultural sensitivity
SITXWHS001	Participate in safe work practices

## ELECTIVE UNITS

Unit Code	Unit Name
SITXFSA001	Use hygienic practices for food safety
SITHACS001	Clean premises and equipment
BSBCMM201	Communicate in the workplace
SITXCOM001	Source and present information
SITHFAB007	Serve food and beverage
SITXFSA003	Transport and store food

## FEES

Concession Tuition Fee (Subject to eligibility. Proof of concession required)	\$121.44 (\$0.46 per nom. hour)
Government Subsidised Tuition Fee (If eligible for funding)	\$607.20 (\$2.30 per nom. hr)
Government Contribution to Training	\$792 (\$3.00 per hour)
Full Tuition Fee (If not eligible for Govt. subsidy)	\$1,399.20
Materials Fee (All participants to pay)	\$413
Administration Fee (Non-refundable)	\$45

Student tuition fees as published are subject to change given individual circumstances at enrolment. Training is delivered with Victorian and Commonwealth Government funding.

To find out more information on Fees and Eligibility, please [click here](#).

Payment plans may also be available. Cancellation fees may apply. Please refer to our [Fees & Refund Policy](#).

## PRE-TRAINING REVIEW

To assist prospective students to determine whether a course is suitable and appropriate for their individual needs, SGAE will assess all students' language, literacy and numeracy and digital literacy by asking them to undertake a self-assessment review prior to enrolment.

The review provides essential information about you and your background, which then allows SGAE to understand your current capabilities prior to training and make recommendations on course suitability, and identify additional support where required.