alffie

Access this course through the *alffie* app

Download on the **App Store**

GET IT ON **Google Play**

SIT30616
Certificate III in Hospitality

NATIONALLY RECOGNISED TRAINING

alffie's SIT30616 - Certificate III in Hospitality prepares you for a variety of entry-level 'front of house' and 'back of house' roles within Australia's thriving hospitality industry.

Throughout this course, *alffie's* friendly team will assist you to develop skills and knowledge that will enable you to work confidently and effectively in an entry-level hospitality role.

This qualification reflects the role of individuals who have a range of well-developed hospitality service, sales or operational skills and sound knowledge of industry operations. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities.

Delivery Mode

This course is delivered online through written and audiovisual lesson material and interactive assessment activities. It also includes practical assessment activities that need to be completed during a work placement*.

*Participation in work placement is a compulsory requirement of this course.
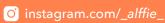
Course duration

Total hours: 974 (862 online)

Semester 1 total hours (online): 427

Semester 2 total hours (online): 435

Work placement total hours: 112*

*These hours must be completed across a minimum of 36 shifts of two hours each.

Important note: Enrolment will be valid for up to 12 months.

Units of competency

alffie's Certificate III in Hospitality includes the units listed below.

Semester 1

SITHIND002 - Source and use information on the hospitality industry

SITXWHS001 - Participate in safe work practices

BSBWOR203 - Work effectively with others

BSBCMM201 - Communicate in the workplace

SITXCOM002 - Show social and cultural sensitivity

SITXCCS006 - Provide services to customers

SIRXPDK001 - Advise on products and services

FSKLRG06 - Participate in work placement

Semester 2

SITHIND004 - Work effectively in hospitality service

SITXFSA001 - Use hygienic practices for food safety

SITXFSA002 - Participate in safe food handling practices

SITHFAB004 - Prepare and serve non-alcoholic beverages

SITHCCC003 - Prepare and present sandwiches

SITXFIN001 - Process financial transactions

SITXHRM001 - Coach others in job skills

Entry requirements

It is a government requirement that students undertaking Nationally Recognised Training in Australia have a unique student identifier (USI). To begin this course, you will need a USI.

For more information on USIs, go to: www.usi.gov.au

In addition to a USI, to begin and complete this course, students will need:

- Regular access to a computer, tablet or smartphone (note: there may be some activities within the course that will require you to use a computer rather than a tablet or smartphone).

- An email address and regular access to a reliable internet connection.

- Basic to intermediate computer, or digital device, navigation skills.

- To meet certain language, literacy and numeracy (LLN) requirements and pass a short LLN test.

- The ability and willingness to study online lesson material and complete online assessment activities.

- The ability and willingness to complete a practical work placement.

- PDF reader software (e.g., Adobe Acrobat) installed on their computer or the digital device they are using to access their course.

- The ability to communicate directly with *alffie* in English.

- The ability to understand and follow detailed instructions given verbally or written in English.

Outcome

All units in this course require work placement. To be issued with a SIT30616 - Certificate III in Hospitality qualification, you will need to meet the online assessment and work placement requirements for all units in the course. Examples of job roles this qualification may be relevant to include:

- Waitperson
- Food and Beverage Attendant
- Cafe Attendant
- Catering Assistant
- Food Runner
- Host
- Sandwich Hand
- Kitchen Hand