SIT30616 Certificate III in Hospitality

National ID: SIT30616 | State ID: AZT7

About this course

☒ This qualification is part of the Lower fees, local skills program where you’ll pay only half of the standard course fees.

Make someone’s day - hand them a coffee, a canape or an ice cold drink!

Gain the hands-on experience and the skills you need to work in any location in the hospitality industry such as cafes, bars, clubs or restaurants or as a functions and events team member.

Experienced hospitality workers are in demand and can use their skills anywhere in the world working in a variety of roles in many different settings.

Gain these skills

- Provision of excellent customer service
- Effective team work
- Preparation and service of hot and cold drinks
- Safe work practices in the hospitality industry

Is this course right for me?

I have the following attributes:

- Energetic and outgoing personality
- Attention to detail
- A positive ‘can do’ attitude
- Able to work well under pressure
- Strong work ethic, reliable and flexible
The following people will be entitled to a concession rate on the half price course fees under *Lower fees, local skills*.

- All students aged 15-24 years
- Persons and dependents of persons holding:
  - a pensioner concession card;
  - a repatriation health benefits card issued by the Department of Veterans' Affairs; or
  - a Health Care Card
- Persons and dependents of persons in receipt of the Youth Allowance, AUSTUDY or ABSTUDY
- Dependents of persons who are inmates of a custodial institution
- Secondary school-aged persons, not enrolled at school.

If you are not eligible, please see our [Skill sets](#) page.

**Details**

During your course of study, NMTAFE may use a variety of learning practices to ensure you get the best outcome for your learning journey.

This may include online learning, face-to-face classroom, laboratory/workshop delivery, work placement or a combination of these, depending on which is most appropriate.

**Semester 2, 2020**

**Perth (Northbridge) - On Campus**

- **Duration:** 1 Semester/s
- **When:** Semester 2, 2020
- **How:** On campus

**Units**

**Core**

<table>
<thead>
<tr>
<th>National ID</th>
<th>Unit Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>BSBWOR203</td>
<td>Work effectively with others</td>
</tr>
<tr>
<td>SITHIND002</td>
<td>Source and use information on the hospitality industry</td>
</tr>
<tr>
<td>SITHIND004</td>
<td>Work effectively in hospitality service</td>
</tr>
<tr>
<td>SITXCCS006</td>
<td>Provide service to customers</td>
</tr>
<tr>
<td>SITXCOM002</td>
<td>Show social and cultural sensitivity</td>
</tr>
</tbody>
</table>
## National ID

<table>
<thead>
<tr>
<th>National ID</th>
<th>Unit Title</th>
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</thead>
<tbody>
<tr>
<td>SITXHRM001</td>
<td>Coach others in job skills</td>
</tr>
<tr>
<td>SITXWHS001</td>
<td>Participate in safe work practices</td>
</tr>
</tbody>
</table>

## Elective

<table>
<thead>
<tr>
<th>National ID</th>
<th>Unit Title</th>
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<tbody>
<tr>
<td>SITHFAB002</td>
<td>Provide responsible service of alcohol</td>
</tr>
<tr>
<td>SITHFAB003</td>
<td>Operate a bar</td>
</tr>
<tr>
<td>SITHFAB004</td>
<td>Prepare and serve non-alcoholic beverages</td>
</tr>
<tr>
<td>SITHFAB005</td>
<td>Prepare and serve espresso coffee</td>
</tr>
<tr>
<td>SITHFAB007</td>
<td>Serve food and beverage</td>
</tr>
<tr>
<td>SITHFAB012</td>
<td>Provide advice on Australian wines</td>
</tr>
<tr>
<td>SITHIND003</td>
<td>Use hospitality skills effectively</td>
</tr>
<tr>
<td>SITXFSA001</td>
<td>Use hygienic practices for food safety</td>
</tr>
</tbody>
</table>

## Entrance requirements

<table>
<thead>
<tr>
<th>School Leaver</th>
<th>Non-School Leaver</th>
<th>AQF</th>
</tr>
</thead>
<tbody>
<tr>
<td>OLNA or NAPLAN 9 Band 8</td>
<td>C Grades in Year 10 English and Maths or equivalent</td>
<td>Certificate I or Certificate II</td>
</tr>
</tbody>
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## Further study

North Metropolitan TAFE offers you a range of further study opportunities, see below for a list of related courses.

## Job opportunities

- Food & Beverage Attendant | Waiter | Formal Service Waiter | Bar Attendant | Barista | Commercial Housekeeper | Hotel / Motel Receptionist

Other job titles may include:
- Function Attendant
- Bottle Shop Attendant
• Senior Bar Attendant

*Please note this list should be used as a guide only as job titles and qualification requirements may vary between organisations.*

**Important information**

Other costs for consideration:

- Text Books
- Resources
- Uniform
- Closed in shoes

**Fees and charges**

**Local full time students**

Course fees are made up of two components, tuition fees and resource fees.

**Tuition fees** are determined by multiplying the course fee rate by the nominal hours, which is the number of hours in which an average student could be expected to complete each unit. They are not the hours of training or instruction.

**Resource fees** are charges for material that are essential to a course or unit, and are purchased by NMT to be used by students during the course.

Fees may vary depending on the units you are enrolled in so an approximate amount has been shown. You will be given the exact amount of your fees at enrolment. Part time student fees will vary depending on the number of units you are enrolled in.

Please note, you may also need to buy textbooks or equipment for your course.

**International Students**

Check [TAFE International WA](https://www.tafeinternational.wa.edu.au) to confirm this course is available to international students. You will pay your tuition fees to TIWA.

*Please note, fees are subject to change.*