

# Hospitality Industry C

## Hospitality Industry C

This course provides students with opportunities that promote an appreciation and understanding of hospitality industry workplace culture and practices. Each unit provides underpinning knowledge and skills for students who are interested in pursuing a career in hospitality and related industries. The qualifications gained have direct pathways to further training for employment in the domestic and international hospitality employment market.

### Course Patterns

It is recommended that Year 11 students begin with the unit Catering Industry Fundamentals. All units described below are semester length except for Structured Workplace Learning.

### Units and sequence

Catering Industry Fundamentals (11/12)  
Catering Industry Practices (11/12)  
Café Catering (12)  
Catering Practices (12)  
Structured Workplace Learning (0.5 unit)

### Catering Industry Fundamentals (11/12)

This unit covers the competencies:  
SITHCCC002 Prepare and present simple dishes  
SITHCCC001 Use food preparation equipment  
SITXWHS001 Participate in safe work practices  
SITXFSA001 Use hygienic practices for food safety  
SITHFAB005 Prepare and serve expresso coffee



### Catering Industry Practices (11/12)

This unit covers the competencies:  
BSBWOR203 Work effectively with others  
SITXCCS001 Provide customer information and assistance  
SITHCCC005 Prepare dishes using basic methods of cookery  
SITXINV002 Maintain the quality of perishable items  
SITHCCC003 Prepare and present sandwiches

### Café Catering (12)

This unit covers the competencies:  
SITXCCS003 Interact with customers  
SIXFSA001 Use hygienic practices for food safety  
SITHCCC005 Prepare dishes using basic methods of cookery  
SITHFAB004 Prepare and serve non-alcoholic beverages  
SITHKOP001 Clean kitchen premises and equipment  
SITHCCC001 Use cookery skills effectively (SWL highly recommended)

### Catering Practices (12)

This unit covers the competencies:  
SITHCCC006 Prepare appetisers & salads  
SITXHRM001 Coach others in job skills  
SITXFSA002 Participate in safe food handling practices  
SITHIND004 Work effectively in hospitality service (SWL highly recommended)



### Structured Workplace Learning (SWL)

Students who wish to work towards a nationally recognised Certificate III in Catering Operations will be required to complete up to two SWL placements or gain Recognised Prior Learning (RPL) if already employed in the Hospitality industry. Evidence of work equivalent to one week of service periods with realistic staff to customer ratios (1:15) is required for each placement.

The Hospitality C Course enables students to work towards the following qualifications. A statement of attainment is awarded for competencies achieved where the full requirement for the qualification is not met:

- **SIT10216 Certificate I in Hospitality** in one year (first 2 units of the course)
- **SIT20416 Certificate II in Kitchen Operations** in two years (all 4 units of the course)
- **Pathway to SIT30916 Certificate III in Catering Operations** – Statement of Attainment

The course develops back of house skills (kitchen operations) to industry standard, with a strong practical skills focus. The course provides a pathway for students to work in various catering settings as a catering assistant, cook or food service assistant.

