

Certificate II in Hospitality - Front of House

tradePATH - SACE Stage 1

About the Course

This qualification provides the basic skills and knowledge for an individual to be competent in routine tasks in a commercial kitchen.

Completion of this certificate allows students to progress into an apprenticeship or seek employment at various hospitality enterprises.

Prerequisites

There are no specific prerequisites for this qualification.

Special Requirements

Students are required to wear non-slip protective footwear and chefs uniform to all training sessions. A knife kit will also be required.

These items are available from:

Hospitality Attire

Croydon Park Shopping Centre, Shop 4 (Durant St)
Cnr Regency Road and Days Road,
Croydon Park SA 5003
Phone: (08) 8340 4409

Structured Work Place Learning (SWL)

Students are required to undertake 140 hours of SWL as stipulated in the TGSS to be conducted during term breaks to minimise disruption or 80 hours for FFS students.

Training Guarantee for SACE Students (TGSS)

This course is a TGSS approved course. Students must complete application form and have approval prior to commencing the course.

Fee for Service (FFS)

Students who do not qualify for TGSS will be charged a FFS to cover tuition and resources.

Course Details

Course Code	Subject Title	Hours
SITHIND002	Source and use information on the hospitality industry	25
SITHIND003	Use hospitality skills effectively	
SITXCCS003	Interact with customers	20
BSBWOR203	Work effectively with others	15
SITXCOM002	Show social and cultural sensitivity	20
SITXWHS001	Participate in safe work practices	12
SITHIND001	Use hygienic practices for hospitality service	10
SITHFAB001	Serve food and beverage	80
SITHFAB005	Prepare and serve espresso coffee	30
SITHCCC002	Prepare and present simple dishes	25
SITHFAB002	Provide responsible service of alcohol	10
SITXFSA001	Use hygienic practices for food safety	15
SITXCCS001	Provide customer information and assistance	20

Course Location

Nazareth Catholic College
1 Hartley Street, Flinders Park SA 5023

Program Provider Contact

Shane Gubbin - Manager, Rosewater Trade Training Centre
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CODE: SIT203012	RTO: TAFESA	CODE: 41026
Date	Week 2, Term 1, 2018	
Semester(s)	1 and 2	
Week(s)	30	
Daily Training Time(s)	Friday 9.00am – 3.00pm	
SACE Credits	Stage 1 = 40 Credits	
Class Size	Minimum: 12	Maximum: 15
Chef's Kit/Uniform	To be purchased by student prior to commencement	
Fee for Service (FFS) *	\$1,700 per semester	

* Course fees subject to change. Final cost will be available December 2017.