



VET HOSPITALITY

# Course planner for AQF hospitality certificates

The **Tourism, Hospitality and Events Training Package (SIT07)** incorporates six nationally recognised qualification levels ranging from AQF Certificate I in Hospitality to an Advanced Diploma of Hospitality. The following course planner outlines the requirements for the following certificates:

- SIT10207 Certificate I in Hospitality
- SIT10307 Certificate I in Hospitality (Kitchen Operations)
- SIT20207 Certificate II in Hospitality
- SIT20307 Certificate II in Hospitality (Kitchen Operations)
- SIT20207 Statements of Attainment towards Certificate II in Hospitality
- SIT20307 Statements of Attainment towards Certificate II in Hospitality (Kitchen Operations).

## SIT10207 Certificate I in Hospitality

### QUALIFICATION RULES

To achieve a Certificate I in Hospitality, 7 units must be completed:

- all 5 core units
- 2 elective units which must be selected from the list below.

In all cases selection of electives must be guided by the job outcome sought, local industry requirements and the characteristics of this qualification.

### CORE UNITS

CAMBRIDGE HOSPITALITY UNIT NUMBER	UNIT CODES	HSC INDICATIVE HOURS OF CREDIT	UNIT TITLES
Unit 1	SITHIND001A	20	Develop and update hospitality industry knowledge
Unit 2	SITXCOM001A	15	Work with colleagues and customers
Unit 3	SITXCOM002A	10	Work in a socially diverse environment
Unit 5	SITXOHS001A	10	Follow health, safety and security procedures
Unit 6	SITXOHS002A	10	Follow workplace hygiene procedures

### ELECTIVE UNITS

CAMBRIDGE HOSPITALITY UNIT NUMBER	UNIT CODES	HSC INDICATIVE HOURS OF CREDIT	UNIT TITLES
FOOD AND BEVERAGE			
Unit 12	SITHFAB003A	30	Serve food and beverage to customers
Unit 13	SITHFAB010A	15	Prepare and serve non alcoholic beverages
Teacher CD Unit 12	SITHFAB012A	15	Prepare and serve espresso coffee
INVENTORY			
Teacher CD Unit 14	SITXINV001A	10	Receive and store stock

## SIT10307 Certificate I in Hospitality (Kitchen Operations)

### QUALIFICATION RULES

To achieve a Certificate I in Hospitality (Kitchen Operations), 10 units must be completed:

- all 9 core units
- 1 elective unit which must be selected from the electives listed below.

In all cases selection of electives must be guided by the job outcome sought, local industry requirements and the characteristics of this qualification.

### CORE UNITS

CAMBRIDGE HOSPITALITY UNIT NUMBER	UNIT CODES	HSC INDICATIVE HOURS OF CREDIT	UNIT TITLES
Unit 7	SITHCCC001A	20	Organise and prepare food
Unit 8	SITHCCC002A	10	Present food
Teacher CD Unit 1	SITHCCC003A	10	Receive and store kitchen supplies
Unit 9	SITHCCC004A	10	Clean and maintain kitchen premises
Unit 1	SITHIND001A	20	Develop and update hospitality industry knowledge
Unit 2	SITXCOM001A	15	Work with colleagues and customers
Unit 3	SITXCOM002A	10	Work in a socially diverse environment
Unit 5	SITXOHS001A	10	Follow health, safety and security procedures
Unit 6	SITXOHS002A	10	Follow workplace hygiene procedures

### ELECTIVE UNITS

CAMBRIDGE HOSPITALITY UNIT NUMBER	UNIT CODES	HSC INDICATIVE HOURS OF CREDIT	UNIT TITLES
<b>COMMERCIAL COOKERY AND CATERING</b>			
Unit 10	SITHCCC005A	40	Use basic methods of cookery
Teacher CD Unit 2	SITHCCC006A	25	Prepare appetisers and salads
Teacher CD Unit 3	SITHCCC007A	10	Prepare sandwiches

## SIT20207 Certificate II in Hospitality

## QUALIFICATION RULES

To achieve a Certificate II in Hospitality, 12 units must be completed:

- all 6 core units
- 6 elective units:

For this qualification, electives may be selected to meet either a specialist or multi-skilled job outcome, as follows.

**Specialisations:**

- a specialisation may be achieved by selecting a minimum of 4 elective units from either Specialisation Group A – Food and Beverage or Specialisation Group B – Accommodation Services
- the remaining units may be selected from the general elective units listed below, or from any endorsed Training Package
- a maximum of 1 Languages other than English unit may be counted as an elective within this qualification.

**Multi-skilling:**

- a minimum of 4 elective units must be selected from the general elective units listed below
- a maximum of 2 elective units may be selected from the Commercial Cookery and Catering units below
- the remaining units may be selected from any endorsed Training Package
- a maximum of 1 Languages other than English unit may be counted as an elective within this qualification.

In all cases selection of electives must be guided by the job outcome sought, local industry requirements and the characteristics of this qualification.

## CORE UNITS

CAMBRIDGE HOSPITALITY UNIT NUMBER	UNIT CODES	HSC INDICATIVE HOURS OF CREDIT	UNIT TITLES
Unit 1	SITHIND001A	20	Develop and update hospitality industry knowledge
Unit 2	SITXCOM001A	15	Work with colleagues and customers
Unit 3	SITXCOM002A	10	Work in a socially diverse environment
Unit 5	SITXOHS001A	10	Follow health, safety and security procedures
Unit 6	SITXOHS002A	10	Follow workplace hygiene procedures
PLUS ONE OF THE FOLLOWING:			
	SITHFAB020A		Apply food and beverage skills in the workplace*
Teacher CD Unit 1.5	SITHIND002A	30	Apply hospitality skills in the workplace** [holistic unit]

\* For candidates completing a Food and Beverage specialisation, SITHFAB020A Apply food and beverage skills in the workplace must be completed.

\*\* For candidates NOT completing a Food and Beverage specialisation, SITHIND002A Apply hospitality skills in the workplace must be completed.

## SPECIALISATION GROUP A – FOOD AND BEVERAGE

CAMBRIDGE HOSPITALITY UNIT NUMBER	UNIT CODES	HSC INDICATIVE HOURS OF CREDIT	UNIT TITLES
FOOD AND BEVERAGE			
Unit 12	SITHFAB003A	30	Serve food and beverage to customers
Teacher CD Unit 11	SITHFAB004A	20	Provide food and beverage service
Unit 13	SITHFAB010A	15	Prepare and serve non alcoholic beverages
	SITHFAB011A		Develop and update food and beverage knowledge
Teacher CD Unit 12	SITHFAB012A	15	Prepare and serve espresso coffee

## GENERAL ELECTIVE UNITS

CAMBRIDGE HOSPITALITY UNIT NUMBER	UNIT CODES	HSC INDICATIVE HOURS OF CREDIT	UNIT TITLES
COMMERCIAL COOKERY AND CATERING			
Unit 7	SITHCCC001A	20	Organise and prepare food
Unit 8	SITHCCC002A	10	Present food
Teacher CD Unit 1	SITHCCC003A	10	Receive and store kitchen supplies
Unit 9	SITHCCC004A	10	Clean and maintain kitchen premises
Teacher CD Unit 2	SITHCCC006A	25	Prepare appetisers and salads
Teacher CD Unit 3	SITHCCC007A	10	Prepare sandwiches
COMMUNICATIONS AND TEAMWORK			
Teacher CD Unit 9	SITXCOM004A	5	Communicate on the telephone
FOOD AND BEVERAGE			
Unit 12	SITHFAB003A	30	Serve food and beverage to customers
Teacher CD Unit 11	SITHFAB004A	20	Provide food and beverage service
Unit 13	SITHFAB010A	15	Prepare and serve non alcoholic beverages
Teacher CD Unit 12	SITHFAB012A	15	Prepare and serve espresso coffee
INVENTORY			
Teacher CD Unit 14	SITXINV001A	10	Receive and store stock

## SIT20307 Certificate II in Hospitality (Kitchen Operations)

### QUALIFICATION RULES

To achieve a Certificate II in Hospitality (Kitchen Operations), 16 units must be completed:

- all 11 core units
  - 5 elective units:
    - a minimum of 3 elective units must be selected from the electives listed below
    - the remaining 2 elective units may be selected from any endorsed Training Package
    - a maximum of 1 Languages other than English unit may be counted as an elective within this qualification.
- In all cases selection of electives must be guided by the job outcome sought, local industry requirements and the characteristics of this qualification.

### CORE UNITS

CAMBRIDGE HOSPITALITY UNIT NUMBER	UNIT CODES	HSC INDICATIVE HOURS OF CREDIT	UNIT TITLES
Unit 7	SITHCCC001A	20	Organise and prepare food
Unit 8	SITHCCC002A	10	Present food
Teacher CD Unit 1	SITHCCC003A	10	Receive and store kitchen supplies
Unit 9	SITHCCC004A	10	Clean and maintain kitchen premises
Unit 10	SITHCCC005A	40	Use basic methods of cookery
Teacher CD Unit 16	SITHCCC027A	40	Prepare, cook and serve food for food service [holistic unit]
Unit 1	SITHIND001A	20	Develop and update hospitality industry knowledge
Unit 2	SITXCOM001A	15	Work with colleagues and customers
Unit 3	SITXCOM002A	10	Work in a socially diverse environment
Unit 5	SITXOHS001A	10	Follow health, safety and security procedures
Unit 6	SITXOHS002A	10	Follow workplace hygiene procedures

ELECTIVE UNITS			
CAMBRIDGE HOSPITALITY UNIT NUMBER	UNIT CODES	HSC INDICATIVE HOURS OF CREDIT	UNIT TITLES
COMMERCIAL COOKERY AND CATERING			
Teacher CD Unit 2	SITHCCC006A	25	Prepare appetisers and salads
Teacher CD Unit 3	SITHCCC007A	10	Prepare sandwiches
Teacher CD Unit 4	SITHCCC008A	25	Prepare stocks, sauces and soups
Teacher CD Unit 5	SITHCCC009A	25	Prepare vegetables, fruit, eggs and farinaceous dishes
	SITHCCC010A	35	Select, prepare and cook poultry
	SITHCCC011A	35	Select, prepare and cook seafood
	SITHCCC012A	50	Select, prepare and cook meat
	SITHCCC013A	35	Prepare hot and cold desserts
	SITHCCC014A	35	Prepare pastries, cakes and yeast goods
	SITHCCC015A	20	Plan and prepare food for buffets
	SITHCCC029A	25	Prepare foods according to dietary and cultural needs
	SITHCCC030A	5	Package prepared foodstuffs
	SITHCCC031A	30	Operate a fast food outlet
	SITHCCC032A	25	Apply cook chill production processes
COMMUNICATION AND TEAMWORK			
Teacher CD Unit 4	SITXCOM004A	5	Communicate on the telephone
FOOD AND BEVERAGE			
Unit 12	SITHFAB003A	30	Serve food and beverage to customers
Unit 13	SITHFAB010A	15	Prepare and serve non alcoholic beverages
Teacher CD Unit 12	SITHFAB012A	15	Prepare and serve espresso coffee
FOOD SAFETY			
Unit 11	SITXFA001A	15	Implement food safety procedures
Teacher CD Unit 13	SITXFA003A	10	Transport and store food in a safe and hygienic manner
LANGUAGES OTHER THAN ENGLISH			
	SITXLAN1_A		Conduct basic workplace oral communication in a language other than English
	SITXLAN2_A		Conduct routine workplace oral communication in a language other than English