Course overview

When it comes to working in hospitality, your options are endless. Careers in this field are diverse, covering everything from front office reception in hotels to serving banquets at huge functions. Learn to prepare offer first-rate customer service as you learn how this dynamic industry operates. Boost your skills in sales, operations, food and beverage service, and so much more.

You’ll complete work activities where you use plans, policies and procedures to become an all-round hospitality start. See where this qualification can take you by studying your Certificate III in Hospitality.

Times

Classes will be delivered face to face on Tuesday, Wednesday and Thursdays.

There will be a combination of days and evenings. All of the training sessions will be detailed on the class timetable, indicating dates, start and finish times.

Day sessions will be delivered between the hours of 9.00am and 3.00pm.

Evening sessions will be delivered between 4.00pm and 10.00pm.

Career opportunities

Possible job titles include:
- espresso coffee machine operator
- food and beverage attendant
- front desk receptionist
- front office assistant
- function attendant
- function host
- gaming attendant
- guest service agent
- housekeeper
- restaurant host
- senior bar attendant waiter

Opportunities for further study

- SIT40416 Certificate IV in Hospitality
- SIT50416 Diploma of Hospitality Management (not on offer at TAFE Gippsland)

Qualifications and Recognition

Upon successful completion of this course students will be eligible to receive the Certificate III in Hospitality.
Specialist Course Information  
N/A

Placement  
Not Applicable

Material and Equipment Supplied by Students  
Not Applicable

Entry Requirements  
Mandatory entry requirements
  - For each Learner enrolling in a vocational qualification, regardless of eligible or ineligible status under the Victorian Training Guarantee, TAFE Gippsland will conduct a Pre-Training Review of current competencies (including literacy and numeracy skills) prior to commencement in training.

Recommended entry requirements
  - It is expected that the learner has an expectation and goal of achieving some form of employment within industry on completion of training.

Limitations to entry
  - Students must be able to attend a combination of 3 days/evenings per week as set out in the timetable.

Recognition of Prior Learning (RPL)  
Many TAFE Gippsland courses offer Recognition of Prior Learning (RPL). To find out more visit the TAFE Gippsland website or contact us to discuss your options.

Course Cost  
For an individual quotation of fees payable and material and equipment fees to be supplied by students, please visit your nearest TAFE Gippsland campus.

VET Student Loans  
Not Applicable for this course

Student Services  
Student Services offers a range of services designed to meet student’s social, emotional and educational needs. Contact Student Services on 1300 133 717.

Enquiries  
To find out more, visit the TAFE Gippsland website, or contact TAFE Gippsland to express your interest.

Course modules
<table>
<thead>
<tr>
<th>Unit Code</th>
<th>Unit Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>SITHFAB017</td>
<td>Provide advice on food and beverage matching</td>
</tr>
<tr>
<td>BSBCMM201</td>
<td>Communicate in the workplace</td>
</tr>
<tr>
<td>SITHFAB014</td>
<td>Provide table service of food and beverage</td>
</tr>
<tr>
<td>SITHFAB007</td>
<td>Serve food and beverage</td>
</tr>
<tr>
<td>SITHFAB005</td>
<td>Prepare and serve espresso coffee</td>
</tr>
<tr>
<td>SITHFAB003</td>
<td>Operate a bar</td>
</tr>
<tr>
<td>SITHFAB002</td>
<td>Provide responsible service of alcohol</td>
</tr>
<tr>
<td>SITXFSA001</td>
<td>Use hygienic practices for food safety</td>
</tr>
<tr>
<td>BSBWOR203</td>
<td>Work effectively with others</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>
<tr>
<td>SITHIND004</td>
<td>Work effectively in hospitality service</td>
</tr>
<tr>
<td>SITHIND002</td>
<td>Source and use information on the hospitality industry</td>
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<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>

1300 133 717 | tafe@ippsland.edu.au
National Provider Number 0417