



RTO Name: Bundaberg State High School

RTO NO: 30038

VET Course Name: Certificate I in Hospitality

VET Course Code: SIT10216

BSHS Subject Name	Years	Subject Code	ATAR	QCE Credits	VET	Additional
Certificate I in Hospitality	10	VHP	-	Up to 2	YES	-

Head of Department: Mr Phil McLennan

Course Outline:

This course provides access for students to complete Certificate I in Hospitality from the Hospitality Training Package: Tourism, Travel & Hospitality and is a nationally recognised qualification.

This course gives students an understanding of fundamental hospitality knowledge and practical skills. It provides them with opportunities for development of appropriate life skills to assist them in their transition from school to work within a catering environment and as responsible, contributing members in the community.

Course Content:

Certificate I in Hospitality (SIT10216)

This qualification reflects the role of individuals working in a variety of hospitality environments who use a defined and limited range of food preparation and hospitality skills. The course covers theoretical and practical components of basic hospitality operations. A variety of functions occur regularly throughout the duration and are a compulsory part of this course. 6 units must be completed of which 3 are core units and 3 elective units.

BSBWOR203	Work effectively with others [^]	Core
SITXWHS001	Participate in Safe Work Practices [^]	Core
SITXCCS001	Provide customers information and assistance	Core
SITXCOM001	Source and present information	Elective
SITHCCC001	Use food preparation equipment [^]	Elective
SITXFSA001	Use hygienic practices for food safety [^]	Elective

[^] Competencies delivered in other courses and may affect new learning and QCE points awarded. Subject to change

Students may gain recognition for skills that they have acquired from paid part-time work to complete some units of competency.



Assessment Outline:

This is a competency based course. Students will have a number of opportunities (generally three) to demonstrate that they can competently complete the set activities over the course of study. Students will be assessed using a variety of techniques such as folios of work, in-class tests, scenario based activities, practical observations, catering functions, simulated workplace activities and teacher observation.

Career Pathways:

This qualification provides a pathway to work in various hospitality settings, such as restaurants, hotels, motels, catering operations, clubs, pubs, cafes and coffee shops. Possible job titles include catering assistant, café attendant, bar attendant, apprentice cook, front office assistant, gaming attendant.

Potential Activities:

Students are provided with the opportunity to do Structured Workplace Learning where they are provided with the opportunity to work in the 'real world'. Students work in the Bundaberg State High School restaurant and the Bundaberg State High School coffee shop in order to experience the hospitality industry within their own school environment.

Costs:

There are no additional costs involved in this course. Students, through their resource hire fee, have access to the photocopied class materials. Students will also require to provide their own weekly ingredients for the practical elements of this course.

Student Requirements:

There are no prerequisites for this course. This course is designed for students who have an interest in the Hospitality area. Students will require a laptop computer and school network access. The Microsoft Office suite is available free to students and can be accessed from the school network.

Student Information:

BSHS does not guarantee that students will complete their qualification or units of competencies, however at BSHS VET tracking/case-management of students is in place as a checking system to see that student are progressing towards completions. We encourage parent and student communication in this process. We also do not guarantee an employment outcome upon completion. Qualifications must be completed in a manner that meet the VET Standards for RTO's 2015. All information is correct at time of publication but subject to change

