

RECOGNITION

Year One

On successful completion of all 1 and 2 units, students receive a Certificate 2 in Hospitality. students are eligible for recognition for two VCE VET units at unit 1-2 level.

Year Two

Further study in the second year will be a completion of Certificate 3 & 4 in Kitchen Operations.



YARRA VALLEY VET CLUSTER

Billanook College

Healesville High School

Lilydale Heights College

Lilydale High School

Mooroolbark College

Mount Evelyn Christian School

Mount Lilydale Mercy College

Yarra Hills Secondary College

Upper Yarra Secondary College



RECOGNITION OF PRIOR LEARNING

Students who feel that they have previous hospitality studies education or work skills may apply to the VET Coordinator to have their current competencies assessed.

COMPLAINTS POLICY

Students who feel that they have been unfairly treated as part of their enrolment or enrolment procedure may apply to the VET Coordinator for an application to process their claim under the school/training provider's complaints policies and procedures.

SIT20316 CERTIFICATE II IN HOSPITALITY



Current as at July 2023

Disclaimer: All effort has been made to ensure that the information contained in this brochure is correct at the time of publication. However the information in this brochure is subject to change.



AIMS

The Certificate II program is designed to introduce students to many aspects of Hospitality through engaging excursions, gaining a Barista Course and Responsible Service of Alcohol Certificate. These, along with the opportunity to engage with school functions and team challenges, provides the student with a job ready resume. Students gain experience of both front and back of house service. This includes; working in a safe manner (OH & S), food hygiene standards, food preparation and food service, and meal presentation techniques. In addition, students learn that hospitality is about serving others and the importance of communication skills with both colleagues and customers by participating in house functions. On successful completion of all 1 and 2 units, students receive a Certificate 2 in Hospitality. Further study in the second year will be a completion of Certificate 3 & 4 in Kitchen Operations.

Students gain knowledge and develop skills through practical activities, quizzes, team challenges, excursions to restaurants, food suppliers and various hospitality sector establishments. They also participate in simulated food service experiences through running "pop up restaurants" for staff, students and parents at the college, and special events such as the Wine Tasting Evening.

WORK PLACEMENT

Students may be required to complete work placements in the hospitality industry.

COURSE COST:

Refer to information provided by your home school.

At the completion of the of Certificate II Hospitality after the 1st Year students may elect to continue in either:

- Certificate II Kitchen Operations Units 3 & 4 (Block Credit Recognition available or scored assessment available)
- Students wishing to receive a scored assessment may also choose to complete a Certificate III in Catering Operations through a provider as recommended by your school

Certificate II in Hospitality COURSE OUTLINE

Units of Competence—VCE VET Units 1 & 2

- SITXFSA001 Use hygienic practices for food safety
- SITXWHS001 Participate in Safe Work Practices
- SITHCCC002 Prepare and Present Simple Dishes
- SITCCC001 Use food preparation equipment
- SITXINV002 Maintain the quality of perishable supplies
- SITHKOP001 Clean kitchen premises and equipment
- SITHIND002 Source and Use Information on the Hospitality Industry
- BSBWOR203 Work Effectively with others
- SITHIND003 Use Hospitality Skills Effectively
- SITCCS003 Interact with Customers
- SITCOM002 Show Social and Cultural Sensitivity
- SITHCCC005 Prepare Dishes using basic methods of cookery

This program may also require additional attendance at TAFE out of normal school hours (evening and/or during school holidays).

This program will be delivered primarily on a WEDNESDAY jointly between the school listed below and a TAFE provider.

Mount Lilydale Mercy College (MLMC)

Year 1 – Wednesdays 1:15pm – 5:00pm

Year 2 – Will not be provided by MLMC, Students will need to attend another provider to complete this course

MLMC offers this course on behalf of iVET Trades RTO Number 32275. Certificates will be issued under the iVET Trades banner.

POTENTIAL EMPLOYMENT/CAREER OPPORTUNITIES

This dual qualification provides a pathway to work in Hospitality organisations such as restaurants, hotels, catering operations, clubs, cafes, cafeterias, and coffee shops.

POTENTIAL EMPLOYMENT PATHWAYS

Career pathways include further study in Commercial Cookery or opportunities to take on a trainee or apprenticeship in the many facets of Hospitality. Students also wishing to pursue a career in hotel management or tourism would benefit from completing the certificate.

POTENTIAL PATHWAYS TO TAFE

- Certificate or Diploma in Hospitality.
- Certificate of Diploma in Tourism.
- Some TAFE courses have articulation arrangements into hospitality & business degree courses.