

SIT30616 - CERTIFICATE III in HOSPITALITY



LEARN SKILLS THAT CAN TAKE YOU GLOBAL !

Get practical skills that will lead to a rewarding and exciting career in the Hospitality Industry.

So many people have learnt important interpersonal, customer service and practical work skills from their first jobs in the Hospitality industry. Many enjoy the industry so much - they stay! Build communication skills and learn safe and hygienic work practices as a food and beverage service professional.

For eligible students, this training is made available through Victorian and Commonwealth Government subsidised funding. People with disabilities, or of Aboriginal or Torres Strait Islander descent, are encouraged to apply.



COMPLEX INSTITUTE OF EDUCATION™

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#SIT30616-V5.1

1800 441 677



Who should take this course ?

Completing the SIT30616 - Certificate III in Hospitality qualification will give you the necessary skills and knowledge to work in any front of house service role within the hospitality industry. If you have a flair for customer service, are outgoing and friendly and are able to work flexible hours, this training will form the backbone for a successful career that could lead you to a job anywhere in the world.



How long will it take ?

Face to face classes are available on weekdays, weeknights and weekends depending on the location with it reasonably expected that students will complete this qualification within a 6 -12 month time frame.

In addition to face to face delivery students will be provided access to resources and learning materials to ensure that they are provided the opportunity to develop all the required skills and knowledge for this qualification.

This qualification consists of two stages. **Stage 1 is face to face training within a simulated environment.** On successful completion of stage 1 you will then complete Stage 2. **Stage 2 is 53 service periods of practical placement** completed both in the classroom and in a fully operational hospitality establishment, using and refining your skills.



Why choose us ?

We are one of Australia's leading providers of training and recruitment solutions to the Hospitality industry. Our staff and trainers have extensive experience in the Hospitality industry. We have considerable networks, relevant insight and hands on field experience to share. We offer robust career support and welfare services; genuine care and are focused on outcomes. Our quality instruction and compliance processes are industry leading, awarded and admired.



What will I learn ?

This fun, exciting and eye opening training will equip you with all the necessary skills to enter the workforce. Beginning with a focus on safety in the workplace, this qualification will ensure that you have a comprehensive understanding of food safety, work health and safety and liquor licensing legislation. You will also learn important customer service skills for both external and internal customers. Finally, the technical skills required to prepare a bar, provide food service and make a cracking coffee. You must complete all classroom based training to progress to Stage 2. We will assist you in gaining your practical placement with one of our many employer/partners.



Student Employment Support Services

Throughout your studies our Student Employment Support Services team is available to provide employment preparation guidance and assistance. Through our extensive network of employer contacts we will not only ensure that you are aware of employment opportunities that may arise but also offer you support and guidance as part of any applicable job application process.



Where will it lead ?

Types of work you may be able to gain once qualified:

- Cafes and Restaurants
- Accommodation Hotels
- Pubs, Clubs, Bars and Nightclubs
- Casinos and Gaming Rooms
- Fast Food Outlets
- Private Catering
- Function Centres and Events



Further pathways

Once you have completed your SIT30616 - Certificate III in Hospitality you should consider ensuring that you have robust operational experience to complement your studies. We recommend finding a mentor or manager who can facilitate ongoing learning. Completing a BSB40812 - Certificate IV in Frontline Management or other supervisory level qualification can enhance your career opportunities.

SIT30616 - Certificate III in Hospitality

Unit Code

SITXWHS001
BSBWOR203
SITXCOM002
SITHIND002
SITXCCS006
SITXHRM001
SITHIND004

Core Unit Title

Participate in safe work practices
Work effectively with others
Show social and cultural sensitivity
Source and use information on the hospitality industry
Provide service to customers
Coach others in job skills
Work effectively in hospitality service

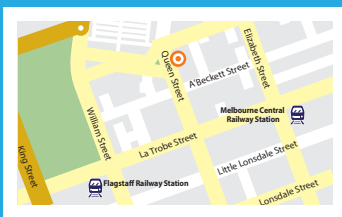
Unit Code

SITXFSA001
SITHFAB002
SITHFAB005
SITHFAB010
BSBITU306
SITHFAB007
SITHFAB014
SITXFIN001

Elective Unit Title

Use hygienic practices for food safety
Provide responsible service of alcohol
Prepare and serve espresso coffee
Prepare and serve cocktails
Design and produce business documents
Serve food and beverage
Provide table service of food and beverage
Process financial transactions

MELBOURNE CAMPUS



CAMPUS LOCATIONS VICTORIA

BENDIGO	37-41 Havilah Road, Long Gully, Bendigo 3550
DANDENONG	63 Walker Street, Dandenong 3175
GEELONG	Suite 14, Level 2, 24 Moorabool Street, Geelong 3220
MELBOURNE	400 Queen Street, Melbourne 3000
MILDURA	Suite 2/150 Langtree Avenue, Mildura 3500
WODONGA	1/7 Thomas Mitchell Drive, Wodonga 3690

