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.

info@complexinstitute.edu.au
www.complexinstitute.edu.au
twitter.com/COMPLEXedu
instagram.com/COMPLEXedu
facebook.com/COMPLEXedu
linkedin.com/company/complex-institute-of-education

1800 441 677
Who should take this course?
Completing the SIT30713 - 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, weekends 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 36 service periods of practical placement 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.

Further pathways
Once you have completed your SIT30713 - 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.

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

SIT30713 - Certificate III in Hospitality

<table>
<thead>
<tr>
<th>Unit Code</th>
<th>Core Unit Title</th>
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<tbody>
<tr>
<td>SITXWHS101</td>
<td>Participate in safe work practices</td>
</tr>
<tr>
<td>BSBWOR203B</td>
<td>Work effectively with others</td>
</tr>
<tr>
<td>SITHIND201</td>
<td>Source and use information on the hospitality industry</td>
</tr>
<tr>
<td>SITXCCS303</td>
<td>Provide service to customers</td>
</tr>
<tr>
<td>SITHXRM301</td>
<td>Coach others in job skills</td>
</tr>
<tr>
<td>SITHIND301</td>
<td>Work effectively in hospitality service</td>
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<tr>
<td>SITXFS1A01</td>
<td>Use hygienic practices for food safety</td>
</tr>
<tr>
<td>SITHFAB201</td>
<td>Provide responsible service of alcohol</td>
</tr>
<tr>
<td>SITHFAB401</td>
<td>Plan and monitor espresso coffee service</td>
</tr>
<tr>
<td>SITHFAB101</td>
<td>Clean and tidy bar areas</td>
</tr>
<tr>
<td>SITHFAB202</td>
<td>Operate a bar</td>
</tr>
<tr>
<td>SITHFAB206</td>
<td>Serve food and beverage</td>
</tr>
<tr>
<td>SITHFAB307</td>
<td>Provide table service of food and beverage</td>
</tr>
<tr>
<td>SITHFAB304</td>
<td>Provide advice on beers, spirits and liqueurs</td>
</tr>
<tr>
<td>SITHFAB301</td>
<td>Provide professional service</td>
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CAMPUS LOCATIONS VICTORIA

MELBOURNE CAMPUS

- 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