SIT20213 Certificate II in Hospitality (Partial completion) and SIT20312 Certificate II in Hospitality Operations

Enrol students in SIT31013 – Certificate III in Catering Operations on VASS.

Description: VCE VET Hospitality offers Units 1 and 2 with a compulsory group of units of competency designed to offer students a range of general hospitality skills as well as the choice of specific streams and a range of general electives. Students may choose to undertake one or both streams. Units 3 and 4 offer two distinct streams for specific outcomes. Students may choose to undertake one or both streams.

Hospitality Stream:
The units of competency in the Hospitality stream in Units 1 and 2 provide skills and knowledge specific to a ‘front-of-house’ role and include training in the responsible service of alcohol, customer service and basic food preparation skills. Potential occupations may include food and beverage attendant, bar/bottle shop attendant, catering assistant, front office assistant, porter or room attendant.

On successful completion of Units 1 and 2 undertaken with the Hospitality stream, students will:
• Have completed a minimum of 12 units of competency – six compulsory units of competency plus a minimum of six elective units of competency
• Have gained recognition for a minimum of two VCE units at Units 1 and 2 level.

Kitchen Operations Stream:
The units of competency in the Kitchen Operations stream in Units 1 and 2 provide specific cookery skills and knowledge and include training in using food preparation equipment, basic methods of cookery and cleaning kitchen premises and equipment.

Students planning to undertake the Kitchen Operations stream in Units 3 and 4 are advised to undertake the Kitchen Operations stream in Units 1 and 2.

Career opportunities: With additional training and experience, future employment opportunities may include chef, pastry chef, caterer, breakfast cook, short order cook and a fast food cook.

RTO: Hallam Senior College (22249)

VCE credit: Up to four units: two units at Units 1 and 2, and a Units 3 and 4 sequence. This is a scored VET.

VCAL credit: Two units at Intermediate for Year 1 and two units at Senior for Year 2.

Nominal hours of the Course: 445 hours (over 2 years)

Outline of course structure:
These two certificates run concurrently.
To be eligible to receive the qualification, participants must successfully complete:
• Six core units from SIT20213 – Three are offered
• Six elective units from SIT20213
• Eight core units from SIT20312
• Five elective units from SIT20312

Participants who partially complete the qualification will be issued with Statements of Attainment for any units successfully completed.
Upon successful completion of all units, participants will be issued with a Certificate and Statement of Attainment.

Continued overleaf
Version 2014-4
### Units of Competency SIT20213 and SIT20312: Year 1

<table>
<thead>
<tr>
<th>Core Units</th>
<th>Nominal Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>BSBWOR203B Work effectively with others</td>
<td>15</td>
</tr>
<tr>
<td>SITHCCC102 Prepare simple dishes</td>
<td>25</td>
</tr>
<tr>
<td>SITHIND201 Source and use information on the hospitality industry</td>
<td>25</td>
</tr>
<tr>
<td>SITXFSA101 Use hygienic practices for food safety</td>
<td>15</td>
</tr>
<tr>
<td>SITXINV202 Maintain the quality of perishable items</td>
<td>10</td>
</tr>
<tr>
<td>SITXWHS101 Participate in safe work practices</td>
<td>12</td>
</tr>
</tbody>
</table>

**Hospitality Stream**

- SIT20213

**Kitchen Operations Stream**

- SIT20312

**Electives**

- BSBCMM201A Communicate in the workplace: 40
- SITHFAB101 Clean and tidy bar areas: 15
- SITXINV201 Receive and store stock: 10

### Units of Competency SIT20312: Year 2

<table>
<thead>
<tr>
<th>Units of Competency SIT20312: Year 2</th>
<th>Nominal Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>SITHCCC202 Produce appetisers and salads</td>
<td>25</td>
</tr>
<tr>
<td>SITHCCC203 Produce stocks, sauces and soups</td>
<td>35</td>
</tr>
<tr>
<td>SITHCCC204 Produce vegetables/fruit/eggs and farinaceous dishes</td>
<td>45</td>
</tr>
<tr>
<td>SITHCCC207 Use cookery skills effectively</td>
<td>50</td>
</tr>
<tr>
<td>SITXINV301 Purchase goods</td>
<td>30</td>
</tr>
</tbody>
</table>