



THE
HAMILTON
AND ALEXANDRA COLLEGE

CONFIDENT FUTURES

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we are leading
the way.



MORE INFO

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SIT20316
CERTIFICATE II
IN HOSPITALITY



Registered Provider NO. 6660

CERTIFICATE II IN HOSPITALITY

Certificate II in Hospitality is a VCE VET program. This course provides training and skill development for the achievement of competence in areas such as methods of cookery, occupational health and safety and food and beverage service. It offers access to a range of potential career paths within the hospitality industry.

The College offers the following VETiS VCE program:

SIT20316 Certificate II in Hospitality plus 5 additional 3 & 4 Units for VCE scored assessment

VCE VET UNITS & ATAR SCORE

Certificate II in Hospitality is a recognised VCE VETiS program. Students sit an examination and they receive a Study Score that contributes directly towards the ATAR calculation. It is important to note that the Unit 3&4 sequence of the VCE VETiS program is not designed as a stand-alone study. In order to receive the qualification and recognition of the 5 additional units, students must undertake the entire Unit 1-4 sequence of a VCE VETiS program (which normally takes 2 years).

ENTRY AND PREREQUISITES

Students will be expected to have demonstrated an aptitude for and interest in Hospitality. There are no specific prerequisites for this program.

COURSE STRUCTURE

Unit 1 & 2

Program consists of

Six core units of competency

- BSBWOR203 Work effectively with others
- SITHCCC002 Prepare simple dishes
- SITHIND002 Source and use information on the hospitality industry
- SITXFSA001 Use hygienic practices for food safety
- SITXINV002 Maintain the quality of perishable items
- SITXWHS001 Participate in safe work practices

Six elective units of competency

- SITHFAB002 Provide responsible service of alcohol
- SITHCCC003 Prepare sandwiches
- SITHIND003 Use hospitality skills effectively
- SITXCCS003 Interact with customers
- SITXCCCS006 Provide service to customers
- SITXCOM002 Show social and cultural sensitivity

Unit 3 & 4

Program consists of

- SITHFAB007 Serve food and beverage
- SITHFAB004 Prepare and serve non-alcoholic beverages
- SITHFAB005 Prepare and serve espresso coffee
- SITHFAB016 Provide advice on food
- SITXFIN001 Process financial transactions



ASSESSMENT: Assessment will involve a combination of written assignments, portfolios, tests, practical tasks and an external examination at the conclusion of Unit 3&4.



ENROLMENT: Students will be required to indicate their intention to undertake this program during the College's Subject selection process in the year prior to undertaking the course. All students undertake a full program orientation session at the commencement of the course.



RESOURCES & FACILITY: Each VETiS program offered by The Hamilton and Alexandra College is supported by fully equipped facilities. A Course Handbook outlines training and assessment, along with references to specific resources. A range of texts, magazines and other materials are accessible through the College library.



FEES & CHARGES : Hospitality incurs an annual levy TBA