



## DOMESTIC STUDENTS

SIT20322

# Certificate II in Hospitality

### Course Description

Equip yourself with crucial knowledge and practical skills to launch your career in the dynamic hospitality sector.

Begin your journey into the world of hospitality with this introductory qualification. Ideal for individuals employed or seeking roles in diverse hospitality environments, including restaurants, hotels, motels, catering services, clubs, pubs, cafes, and coffee shops.

Designed for professionals or aspiring employees handling primarily routine duties under direct guidance and supervision.

### Course Duration

3 - 6 months. The course duration will vary depending on the number of credit transfers and the individual progress of each student. At a minimum, students are expected to complete one unit of competency per month.

### Course Structure

The total number of Units of Competency to receive this qualification is 12 comprising of 6 core and 6 elective units. The list of units to be undertaken can be found below.

### Admission Requirements

- To undertake this qualification with ACCESS Recognised Training you must be employed in a fully operational hospitality establishment. ACCESS does not provide employment or recruitment services and therefore cannot assist with work placements;
- Sound English language, literacy and numeracy skills (ACSF – Level 2); and
- At least 15 years of age.

### Course Delivery

Immerse yourself in the world of Work Based Training (WBT), where the heart of learning beats within real workplaces. Our WBT program harmoniously combines the wisdom of Registered Training Organisation (RTO) guided online theoretical learning with the hands-on, employer-led practical training conducted at your workplace.

Every student embarks on this journey with the support of a dedicated Trainer/Assessor and a Workplace Supervisor, working in tandem to orchestrate a seamless training and assessment experience. Regular check-ins with your assigned Trainer/Assessor ensure you're not just meeting, but surpassing assessment expectations, propelling you forward on your path to progress.



## Learning Resources

ACCESS uses customised high quality, interactive and immersive online training content and resources. These are available through our unique student portal.

## Computer Equipment Requirements

To undertake this course, students will be required to have access to their own computers/devices (including software programs such as Microsoft Office or Google suite), printers, internet facilities, and stationery resources.

## Student Support Services

- ACCESS will identify support needs prior to student enrolment through the enrolment form and a Language, Literacy and Numeracy (LLN) assessment which each student must undertake. Where support needs are identified, ACCESS will provide support throughout the learning and assessment process through a variety of mechanisms including:
- Language, literacy and numeracy (LLN) support through trainers;
- Assistive technology
- Additional tutorials (additional costs may apply), and/or
- Other mechanisms, such as assistance in using technology for online delivery component.

## Recognition of Prior Learning (RPL)

You may be eligible for RPL if you have completed relevant education to meet the requirements of one or more units of competency within this qualification. RPL fees will be quoted on application. All applications for RPL must be made prior to the commencement of the course.

## Pathways to Further Studies

After achieving the SIT20322 Certificate II in Hospitality students may enrol in the SIT30622 Certificate III in Hospitality.

## Job Prospects

Potential job roles for graduates include food and beverage attendant, front desk receptionist, function attendant, in organisations such as restaurants, cafes, hotels, clubs and pubs.

## Tuition Fees

The total course fees will vary depending on the availability of Government funding.

Please visit <https://accessrt.edu.au/fees-and-charges/> for a full list of fees and charges.



## Contact Us

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# SIT20322 Certificate II in Hospitality

## Units of Competency (6 Core and 6 Elective)

Core Units of Competency		No.
BSBTWK201	Work effectively with others	1
SITHIND006	Source and use information on the hospitality industry	2
SITHIND007	Use hospitality skills effectively	3
SITXCCS011	Interact with customers	4
SITXCOM007	Show social and cultural sensitivity	5
SITXWHS005	Participate in safe work practices	6
<b>Group A - Mandatory Elective Unit</b>		
SITXFSA005	Use hygienic practices for food safety	7
<b>Group B - Elective Units - Please select 5 units</b>		
SIRXPDK001	Advise on products and services	
SITHCCC024*	Prepare and present simple dishes (SITXFSA005)	
SITHCCC025*	Prepare and present sandwiches (SITXFSA005)	
SITHCCC026*	Package prepared foodstuffs (SITXFSA005)	
SITHCCC028*	Prepare appetisers and salads (SITXFSA005)	
SITHFAB021	Provide responsible service of alcohol	
SITHFAB022*	Clean and tidy bar areas (SITXFSA005)	
SITHFAB023**	Operate a bar (SITHFAB021,SITXFSA005)	
SITHFAB024*	Prepare and serve non-alcoholic beverages (SITXFSA005)	
SITHFAB027*	Serve food and beverage (SITXFSA005)	
SITHFAB031*	Provide advice on beers, spirits and liqueurs (SITHFAB021)	
SITHFAB036	Provide advice on food	
SITHGAM022	Provide responsible gambling services	
SITHKOP009*	Clean kitchen premises and equipment (SITXFSA005)	
SITXCCS010	Provide visitor information	
SITXCCS013	Provide club reception services	
SITXFSA006	Participate in safe food handling practices	
SITXFSA007**	Transport and store food (SITXFSA005,SITXFSA006)	
BSBSUS211	Participate in sustainable work practices	
HLTAID011	Provide first aid	
SITHCCC023*	Use food preparation equipment (SITXFSA005)	
SITXFIN007	Process financial transactions	
SITXINV006*	Receive, store and maintain stock (SITXFSA005)	
SITXINV007	Purchase goods	

\*Indicates a prerequisite requirement. The prerequisite unit code(s) is listed in brackets following the unit name.

