



ACCESS
Recognised Training
AUSTRALIA

SIT40422
CERTIFICATE IV IN
HOSPITALITY

DOMESTIC STUDENTS



**NATIONALLY RECOGNISED
TRAINING**

SIT40422

CERTIFICATE IV IN HOSPITALITY

'Take your hospitality career to the next level and commit to a career in the vibrant and fast-paced world of hospitality'

Course Description

Unlock your potential with a SIT40422 Certificate IV in Hospitality. This qualification embodies proficient operators wielding an extensive array of hospitality skills, coupled with a sound understanding of industry practices. Operating autonomously or with a touch of guidance, they navigate unique challenges with discernment. A significant number embrace supervisory roles, orchestrating, overseeing, and appraising team performance.

Choosing ACCESS means both you and your employer will dive into one of today's most cutting-edge, industry-specific work-based training (WBT) programs. We'll collaborate to arm you with the essential knowledge, hands-on skills, and firsthand experience needed to thrive in the dynamic realm of hospitality.

Admission Requirements

1. 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;
2. Sound English language, literacy and numeracy skills (ACSF – Level 4); and
3. Successful completion of Certificate III in Hospitality.

Course Duration and Study Load

6 – 12 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.

Fees and Charges

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.

Learning Resources

Unlock the doors to advanced, tailor-made training and assessment materials forged through collaboration with the internationally acclaimed Didasko Learning Resources. This exceptional collection encompasses a range of student learner guides and tools, empowering your learning journey with the latest in educational innovation. You will be provided with your own unique login details ensuring you have unlimited access to the full range of training and assessment resources as outlined on your customised training plan.

Course Structure

The total number of units required to receive **SIT40422 Certificate IV in Hospitality** is 21 comprising of 9 core and 12 elective units. The following units are available for students:

Core Units of Competency (9)		No.
SITHIND008	Work effectively in hospitality service	1
SITXCCS015	Enhance customer service experiences	2
SITXCOM010	Manage conflict	3
SITXFIN009	Manage finances within a budget	4
SITXHRM007	Coach others in job skills	5
SITXHRM008	Roster staff	6
SITXHRM009	Lead and manage people	7
SITXMGT004	Monitor work operations	8
SITXWHS007	Implement and monitor work health and safety practices	9
Group A - Elective Unit (1)		
SITXFSA005	Use hygienic practices for food safety	10
Group B - Elective Units - Select 11 units in total from Group B or Group B + Group C. Minimum of 8 units from Group B must be selected.		
SITHFAB022*	Clean and tidy bar areas (SITXFSA005)	
SITHFAB021	Provide responsible service of alcohol	
SITHFAB023**	Operate a bar (SITHFAB021,SITXFSA005)	
SITHFAB024*	Prepare and serve non-alcoholic beverages (SITXFSA005)	
SITHFAB025*	Prepare and serve espresso coffee (SITXFSA005)	
SITHFAB030***	Prepare and serve cocktails (SITHFAB021,SITHFAB023,SITXFSA005)	
SITHFAB031*	Provide advice on beers, spirits and liqueurs	
SITHFAB036	Provide advice on food	
SITHGAM022	Provide responsible gambling services	
SITHIND006	Source and use information on the hospitality industry	
SITXCCS010	Provide visitor information	
SITXCCS013	Provide club reception services	
SITXFSA006	Participate in safe food handling practices	
SITEEVT020	Source and use information on the events industry	
SITEEVT023	Plan in-house events	
SITEEVT028	Manage on-site event operations (import)	
Group C - Elective Units - Maximum 2 units from Group C or 2 imports		
HLTAID011	Provide first aid	
SITHCCO24* (e)	Prepare and present simple dishes (import) (SITXFSA005)	
SITHFAB027* (e)	Serve food and beverage (import) (SITXFSA005)	
SITHKOP009* (e)	Clean kitchen premises and equipment (import) (SITXFSA005)	
SITXFIN007 (e)	Process financial transactions (import)	
SITXFIN008 (e)	Interpret financial information	
SITXINV006* (ne)	Receive, store and maintain stock (SITXFSA005)	
SITXINV007 (e)	Purchase goods	
SITXINV008 (e)	Control stock	
SITXWHS006 (e)	Identify hazards, assess and control safety risks	

Work-Based Training

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.

Credit Transfer and Recognition of Prior Learning (RPL)

You may be eligible for RPL if you have sufficient work experience and/or education to meet the requirements of one or more units of competency within this qualification. RPL fees will be quoted on application. You may be eligible for Credit Transfer with evidence of completion of relevant units under the Australian Qualification Framework. All applications for RPL or Credit Transfer must be made prior to the commencement of the course.

Student Support

ACCESS will identify your support needs prior to 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 components.

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), printers, internet facilities, and stationery resources.

Pathways to Further Study

After achieving the SIT40422 Certificate IV in Hospitality students may enrol in the SIT50422 Diploma of Hospitality Management.

Job Prospects

Potential job roles for graduates include bar supervisor, concierge, duty manager, food and beverage supervisor, front office supervisor, housekeeping supervisor, gaming supervisor and hotel shift manager.

Additional Information

Please read the Student Handbook (available online) prior to enrolment. For further information please contact ACCESS directly or go to <https://accessrt.edu.au>