



Australian Government

SIT40422 Certificate IV in Hospitality

Release 1

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Modification History

Not applicable.

Qualification Description

This qualification reflects the role of skilled operators who use a broad range of hospitality service, sales or operational skills combined with supervisory skills and sound knowledge of industry operations to plan, monitor and evaluate the work of team members. They operate independently or with limited guidance from others and use discretion to solve non-routine problems.

This qualification provides a pathway to work as a supervisor in hospitality organisations such as restaurants, hotels, motels, clubs, pubs, cafés, and coffee shops. This qualification allows for multi-skilling and for acquiring targeted skills in accommodation services, food and beverage, and gaming.

The skills in this qualification must be applied in accordance with Commonwealth and State/Territory legislation, Australian standards and industry codes of practice.

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

Entry Requirements

There are no entry requirements for this qualification.

Packaging Rules

21 units must be completed:

- 9 core units
- 12 elective units, consisting of:
 - 1 unit from Group A
 - 8 units from Group B
 - 3 units from Group B, Group C, elsewhere in the SIT Training Package, or any other current Training Package or accredited course.

The selection of electives must be guided by the job outcome sought, local industry requirements and the complexity of skills appropriate to the AQF level of this qualification.

Note: Units marked with * have one or more prerequisites. Refer to individual units for details.

Core units

SITHIND008 Work effectively in hospitality service

SITXCCS015	Enhance customer service experiences
SITXCOM010	Manage conflict
SITXFIN009	Manage finances within a budget
SITXHRM007	Coach others in job skills
SITXHRM008	Roster staff
SITXHRM009	Lead and manage people
SITXMGT004	Monitor work operations
SITXWHS007	Implement and monitor work health and safety practices

Elective units

Group A - Hygiene

SITHIND005	Use hygienic practices for hospitality service
SITXFSA005	Use hygienic practices for food safety

Group B - Hospitality

Accommodation Services – Front Office, Housekeeping and Portering

CPPCLO3100	Maintain cleaning storage areas
CPPCLO3101	Clean carpeted floors
CPPCLO3102	Clean hard floors
CPPCLO3103	Clean and maintain amenities
CPPCLO3105	Clean glass surfaces
CPPCLO3108	Clean window coverings
CPPCLO3111	Clean rooms, furniture and fittings
CPPCLO3112	Clean walls, ceilings and fittings
SITHACS009	Clean premises and equipment
SITHACS010	Provide housekeeping services to guests

SITHACS011	Prepare rooms for guests
SITHACS012	Launder linen and guest clothes
SITHACS013	Provide porter services
SITHACS014	Provide valet services
SITHACS015	Conduct night audit
SITHACS016	Provide accommodation reception services
SITTTVL001	Access and interpret product information
SITTTVL004	Sell tourism products or services
SITXCCS017	Use a computerised booking system
SITXCCS019	Prepare quotations

Client and Customer Service

SITXCCS010	Provide visitor information
SITXCCS012	Provide lost and found services
SITXCCS013	Provide club reception services
SITXCRI003	Respond to a customer in crisis

Events

SITEEVT020	Source and use information on the events industry
SITEEVT021	Administer event registrations
SITEEVT022	Provide event production support
SITEEVT023	Plan in-house events

Food and Beverage

SITHFAB021	Provide responsible service of alcohol
SITHFAB022*	Clean and tidy bar areas
SITHFAB023*	Operate a bar
SITHFAB024*	Prepare and serve non-alcoholic beverages
SITHFAB025*	Prepare and serve espresso coffee

SITHFAB026*	Provide room service
SITHFAB028	Operate and monitor cellar systems
SITHFAB029*	Conduct a product tasting for alcoholic beverages
SITHFAB030*	Prepare and serve cocktails
SITHFAB031*	Provide advice on beers, spirits and liqueurs
SITHFAB032*	Provide advice on Australian wines
SITHFAB033*	Provide advice on imported wines
SITHFAB034*	Provide table service of food and beverage
SITHFAB035*	Provide silver service
SITHFAB036	Provide advice on food
SITHFAB037*	Provide advice on food and beverage matching
SITHFAB038*	Plan and monitor espresso coffee service

Food Safety

SITXFSA006	Participate in safe food handling practices
SITXFSA007*	Transport and store food

Gaming

SITHGAM022	Provide responsible gambling services
SITHGAM023*	Attend gaming machines
SITHGAM024*	Operate a TAB outlet
SITHGAM025*	Conduct Keno games
SITHGAM026*	Analyse and report on gaming machine data
SITHGAM027*	Deal Baccarat games
SITHGAM028*	Conduct Big Wheel games
SITHGAM029*	Deal Blackjack games
SITHGAM030*	Deal Poker games
SITHGAM031*	Deal Pontoon games

- SITHGAM032* Conduct Rapid Roulette games
- SITHGAM033* Conduct Roulette games
- SITHGAM034* Attend casino gaming machines
- SITHGAM035* Deal Caribbean Stud games
- SITHGAM036* Deal Casino War games
- SITHGAM037* Deal Mississippi Stud games
- SITHGAM038* Conduct Rapid Baccarat games
- SITHGAM039* Conduct Rapid Big Wheel games
- SITHGAM040* Deal Three Card Poker games

Kitchen Operations

- SITHKOP014 Plan catering for events or functions

Working in Industry

- SITHIND006 Source and use information on the hospitality industry

Group C - General electives

Communication and Teamwork

- BSBTWK501 Lead diversity and inclusion
- SITXCOM009 Address protocol requirements

Computer Operations and ICT Management

- BSBTEC301 Design and produce business documents
- BSBTEC302 Design and produce spreadsheets
- BSBTEC402 Design and produce complex spreadsheets

E-Business

- SIRXOSM002 Maintain ethical and professional standards when using social media and online platforms
- SIRXOSM003* Use social media and online tools

Environmental Sustainability

BSBSUS411 Implement and monitor environmentally sustainable work practices

Finance

BSBFIN302 Maintain financial records

BSBFIN401 Report on financial activity

SITXFIN008 Interpret financial information

First Aid

HLTAID011 Provide First Aid

Inventory

SITXINV006* Receive, store and maintain stock

SITXINV007 Purchase goods

SITXINV008 Control stock

Languages other than English

SITXLAN008 Conduct oral communication in a language other than English

SITXLAN009 Read and write information in a language other than English

Marketing and Public Relations

SITXMPR009 Coordinate production of brochures and marketing materials

SITXMPR010 Create a promotional display or stand

SITXMPR011 Plan and implement sales activities

SITXMPR012 Coordinate marketing activities

SITXMPR013 Participate in cooperative online marketing initiatives

Security

CPPSEC2110 Monitor and control individual and crowd behaviour to maintain security

CPPSEC3122 Plan provision of close protection services

Work Health and Safety

SITXWHS006 Identify hazards, assess and control safety risks

Qualification Mapping Information

Supersedes and is not equivalent to SIT40416 Certificate IV in Hospitality.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>