

**Australian Government** 

# SIT10216 Certificate I in Hospitality

Release 1



## SIT10216 Certificate I in Hospitality

#### **Modification History**

Not applicable.

## **Qualification Description**

This qualification reflects the role of individuals who participate in a range of routine and predictable hospitality work activities. They work under close supervision and are given clear directions to complete tasks.

This qualification provides a pathway to work in various hospitality settings, such as restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops.

Possible job titles include:

- bar useful
- food runner
- glass runner
- housekeeping assistant
- kitchen steward
- kitchen useful.

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**

6 units must be completed:

- 3 core units
- 3 elective units, consisting of:
  - 1 unit from Group A
  - 2 units from Group B, 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.

#### **Core units**

BSBWOR203	Work effectively with others	
SITXCCS001	Provide customer information and assistance	
SITXWHS001	Participate in safe work practices	
Elective units		
Group A		
SITHIND001	Use hygienic practices for hospitality service	
SITXFSA001	Use hygienic practices for food safety	
Group B		
Administration		
BSBWOR202	Organise and complete daily work activities	
TLIE1005	Carry out basic workplace calculations	
Commercial Cookery and Catering		
SITHCCC001	Use food preparation equipment	
SITHCCC002	Prepare and present simple dishes	
SITHCCC003	Prepare and present sandwiches	
SITHCCC004	Package prepared foodstuffs	
Communication and Teamwork		

SITXCOM001 Source and present information

#### Cleaning

SITHACS001	Clean premises and equipment
SITHFAB001	Clean and tidy bar areas
SITHKOP001	Clean kitchen premises and equipment
Food Safety	
SITXFSA001	Use hygienic practices for food safety
Working in Industry	
SITHIND001	Use hygienic practices for hospitality service

## **Qualification Mapping Information**

SIT10213 Certificate I in Hospitality

#### Links

Companion Volume Implementation Guide: - http://www.serviceskills.com.au