SIT30716 Certificate III in Hospitality (Restaurant Front of House)
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Modification History
Not applicable.

Qualification Description
This qualification reflects the role of individuals who have a range of well-developed front of house food and beverage service and sales skills combined with sound product knowledge. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities.

This specialist qualification provides a pathway to work in various front of house roles in restaurants and cafés.

Possible job titles include:
• senior bar attendant
• sommelier
• waiter.

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

20 units must be completed:

- 11 core units
- 9 elective units, consisting of:
  - 1 unit from Group A
  - 8 units from Group B.

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

<table>
<thead>
<tr>
<th>Unit Code</th>
<th>Unit Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>BSBWOR203</td>
<td>Work effectively with others</td>
</tr>
<tr>
<td>SITHFAB002</td>
<td>Provide responsible service of alcohol</td>
</tr>
<tr>
<td>SITHIND002</td>
<td>Source and use information on the hospitality industry</td>
</tr>
<tr>
<td>SITHIND004</td>
<td>Work effectively in hospitality service</td>
</tr>
<tr>
<td>SITXCCS006</td>
<td>Provide service to customers</td>
</tr>
<tr>
<td>SITXCOM002</td>
<td>Show social and cultural sensitivity</td>
</tr>
<tr>
<td>SITXFIN001</td>
<td>Process financial transactions</td>
</tr>
<tr>
<td>SITXFIN003</td>
<td>Manage finances within a budget</td>
</tr>
<tr>
<td>SITXFSA001</td>
<td>Use hygienic practices for food safety</td>
</tr>
<tr>
<td>SITXHRM001</td>
<td>Coach others in job skills</td>
</tr>
<tr>
<td>SITXWHS001</td>
<td>Participate in safe work practices</td>
</tr>
</tbody>
</table>

Elective units

Group A

<table>
<thead>
<tr>
<th>Unit Code</th>
<th>Unit Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>BSBSUS201</td>
<td>Participate in environmentally sustainable work practices</td>
</tr>
<tr>
<td>SITHFAB001</td>
<td>Clean and tidy bar areas</td>
</tr>
<tr>
<td>SITHKOP001</td>
<td>Clean kitchen premises and equipment</td>
</tr>
</tbody>
</table>

Group B

Food and Beverage
SITHFAB003  Operate a bar
SITHFAB005  Prepare and serve espresso coffee
SITHFAB007  Serve food and beverage
SITHFAB010  Prepare and serve cocktails
SITHFAB011  Provide advice on beers, spirits and liqueurs
SITHFAB012  Provide advice on Australian wines
SITHFAB013  Provide advice on imported wines
SITHFAB014  Provide table service of food and beverage
SITHFAB015  Provide silver service
SITHFAB016  Provide advice on food
SITHFAB017  Provide advice on food and beverage matching
SITHFAB018  Provide gueridon service
SITHFAB020  Manage the sale or service of wine

Inventory
SITXINV001  Receive and store stock
SITXINV003  Purchase goods

Qualification Mapping Information
No equivalent qualification.

Links