



**Australian Government**

# **SIT10213 Certificate I in Hospitality**

**Release 1**

## SIT10213 Certificate I in Hospitality

### Modification History

The version details of this endorsed qualification are in the table below. The latest information is at the top.

Version	Comments
1.0	<p>Replaces and is equivalent to SIT10212 Certificate I in Hospitality.</p> <p>Intent of the qualification remains unchanged.</p> <p>SITHIND101 Use hygienic practices for hospitality service added to Group A Elective group.</p> <p>SITXFSA101 Use hygienic practices for food safety moved to Group A Elective group.</p> <p>Core units reduced from 4 to 3 units. Elective units increased from 2 to 3 units.</p>

### 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 preparatory qualification provides individuals with knowledge and skills for initial work, community involvement and further learning.

This qualification is suitable for VET in Schools (VETiS) delivery.

#### Job roles

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

Possible job titles include:

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

## **Pathways Information**

### ***Pathways into the qualification***

Individuals may enter SIT10213 Certificate I in Hospitality with limited or no vocational experience and without a relevant lower level qualification.

### ***Pathways from the qualification***

After achieving SIT10213 Certificate I in Hospitality, individuals could progress to a wide range of other qualifications in the hospitality and broader service industries.

## **Licensing/Regulatory Information**

No licensing, legislative, regulatory or certification requirements apply to this qualification at the time of endorsement.

## **Entry Requirements**

There are no entry requirements for this qualification.

## Employability Skills Summary

Employability Skill	Industry/enterprise requirements for this qualification include:
Communication	Communicating with colleagues and customers to identify their needs; speaking clearly and directly to customers to ensure a positive hospitality experience.
Initiative and enterprise	Thinking about better ways of completing operational activities and suggesting these to supervisors; seeking feedback on hospitality services from customers and providing information and suggestions to supervisors.
Learning	Being open to opportunities that are presented to learn new things about the hospitality industry, new operational tasks and better ways of providing hospitality service.
Planning and organising	Collecting and organising workplace procedures to guide operational activities; planning operational activities to ensure a smooth workflow which delivers a positive service outcome for hospitality customers.
Problem-solving	Identifying operational and customer service problems and requesting assistance from team members and supervisors to solve issues.
Self-management	Following policies and procedures for legal compliance, operational and service activities; knowing own job role in hospitality operational activities and safe working practices.
Teamwork	Taking instructions from others and understanding own role in servicing the needs of the hospitality customer; supporting other team members with operational activities to achieve quality service delivery of the hospitality product.
Technology	Understanding the operating capability of tools and equipment and selecting and safely using them; selecting and using the right personal protective equipment to manage personal safety in the workplace.

## Packaging Rules

### 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 SIT12 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**

BSBWOR203B Work effectively with others

SITXCCS101 Provide information and assistance

SITXWHS101 Participate in safe work practices

**Elective units****Group A**

SITHIND101 Use hygienic practices for hospitality service

SITXFSA101 Use hygienic practices for food safety

**Group B****Accommodation Services**

CPPCLO1040A Prepare for work in the cleaning industry

SITHACS101 Clean premises and equipment

**Administration**

BSBWOR202A Organise and complete daily work activities

TLIE1005A Carry out basic workplace calculations

**Commercial Cookery and Catering**

SITHCCC101 Use food preparation equipment \*

SITHCCC102 Prepare simple dishes \*

SITHCCC103 Prepare sandwiches \*

SITHCCC104 Package prepared foodstuffs \*

*\*Prerequisite is SITXFSA101 Use hygienic practices for food safety*

**Communication and Teamwork**

SITXCOM101 Source and present information

**Food and Beverage**

SITHFAB101 Clean and tidy bar areas \*

*\*Prerequisite is SITXFSA101 Use hygienic practices for food safety*

**Food Safety**

SITXFSA101 Use hygienic practices for food safety

**Kitchen Operations**

SITHKOP101 Clean kitchen premises and equipment \*

*\*Prerequisite is SITXFSA101 Use hygienic practices for food safety*

**Working in Industry**

*SITHIND101 Use hygienic practices for hospitality service*

Examples of elective units relevant to specific job outcomes and contexts at this level are as follows:

**Bar useful**

BSBWOR202A Organise and complete daily work activities

SITHFAB101 Clean and tidy bar areas

SITXFSA101 Use hygienic practices for food safety

**Catering Assistant**

SITHCCC101 Use food preparation equipment

SITHCCC102 Prepare simple dishes

SITXFSA101 Use hygienic practices for food safety

**Housekeeping assistant**

CPPCLO1040A Prepare for work in the cleaning industry

SITHACS101 Clean premises and equipment

SITHIND101 Use hygienic practices for hospitality service