



Australian Government

**SIT30722 Certificate III in Hospitality
(Restaurant Front of House)**

Release 1

SIT30722 Certificate III in Hospitality (Restaurant Front of House)

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 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.

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

20 units must be completed:

- 9 core units
- 11 elective units, consisting of:
 - 9 units from the list below
 - 2 units from the list below, 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

SITHFAB021 Provide responsible service of alcohol

SITHIND006 Source and use information on the hospitality industry

SITHIND008	Work effectively in hospitality service
SITXCCS014	Provide service to customers
SITXCOM007	Show social and cultural sensitivity
SITXFIN007	Process financial transactions
SITXFSA005	Use hygienic practices for food safety
SITXHRM007	Coach others in job skills
SITXWHS005	Participate in safe work practices

Elective units

Customer Service

SIRXCEG008	Manage disrespectful, aggressive or abusive customers
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Finance

SITXFIN009	Manage finances within a budget
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Food and Beverage

SITHFAB022*	Clean and tidy bar areas
SITHFAB023*	Operate a bar
SITHFAB025*	Prepare and serve espresso coffee
SITHFAB027*	Serve food and beverage
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
SITHFAB039*	Manage the sale or service of wine

SITHKOP009* Clean kitchen premises and equipment

Inventory

SITXINV006 Receive, store and maintain stock

SITXINV007 Purchase goods

Problem Solving

BSBCRT201 Develop and apply thinking and problem solving skills

Sustainability

BSBSUS211 Participate in sustainable work practices

Qualification Mapping Information

Supersedes and is not equivalent to SIT30716 Certificate III in Hospitality (Restaurant Front of House).

Links

Companion Volume implementation guides are found in VETNet -

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