

Certificate II in Hospitality – (VDSS)

COURSE CODE: SIT20322

(Partial Completion)

Description:

Are you passionate about hospitality and interested in working in a fast-paced environment? This course is the perfect introduction to the hospitality industry, giving you the practical skills and knowledge.

This VET Program is designed to equip individuals with the foundational skills and knowledge needed to thrive in various hospitality environments. Whether you're aiming to work in restaurants, hotels, catering operations, clubs, pubs or cafés, this course provides a comprehensive introduction to the industry.

You will learn things like:

- Learn industry specific skills balanced with literacy, numeracy and valuable 'life' skills
- Communicate effectively in workplace settings
- Service of food and beverages
- Deliver quality customer service in a hospitality environment
- Apply safe, hygienic and sustainable work practices
- Support personal wellbeing and use inclusive work practices
- Prepare simple dishes
- Gain insights into life in the hospitality sector

Does this sound like you:

- Enjoy working with food and being part of a busy, team-oriented environment
- Have a strong work ethic, are punctual, and can follow instructions precisely
- Are committed to high standards of cleanliness and food safety
- Can remain calm under pressure and handle fast paced service situations
- Are flexible and willing to work early mornings, evenings, or weekends if required
- These qualities will help students succeed in prepare for a rewarding career in the hospitality industry.

INFORMATION PROVIDED AS A GUIDE ONLY.

Please check details with nominated RTO prior to enrolment.

Venue & RTO:

RTO	Location	Delivery
Kangan Institute	Broadmeadows	Face to face
William Angliss	Melbourne	Face to face varied hours

Course length:

1 to 2 years depending on provider and unit selection

How to apply:

Speak to your school's VET Coordinator and complete the VDSS application form. Placement is subject to availability and school approval.

Qualification and Recognition:

- This program provides recognition of VCE VET credit. Students undertaking SIT20421 Certificate II in Cookery are eligible for up to four VCE VET units on their VCE, VCE VM, or VPC statement of results: two Units at 1 and 2 level and a Unit 3–4 sequence. Students wishing to receive an ATAR contribution must opt in to undertake scored assessment. Check with individual providers if scored assessment is available.
- Entry into registered traineeships, apprenticeships or further education

Career Opportunities:

- Food and Beverage Attendant
- Barista
- Catering Assistant
- Future traineeships in any of the above through a TAFE or training provider