

The School is committed to ensuring that all prospective clients are able to participate and have the opportunity to build on their potential, make choices and receive responsive and appropriate products and services. Whilst the destination for all learners may be the same (i.e. demonstrating competence to the standard requirement), the journey may be different. For example, some learners may gain their credential through skills recognition, while other may complete the training before being accessed. Some learners may need more time than others, for example because of their family responsibilities or because they are mature aged learners returning to learning after a long break. The School aims to ensure equity by being flexible and responsive and avoiding a 'one size fits all' solution to training and assessment.

Access generally refers to the ability to enter training. The School's commitment to improving access includes improving physical access to the training venues, ensuring that selection criteria do not discriminate against clients, and adapting marketing activities to encourage all students.

Enrolment

Students will be required to indicate their intention to undertake this program during the School VCE Course Counselling and Selection process. All students shall undertake a full program orientation session upon enrolment.

Unique Student Identifier:

Students planning to enrol in this course must provide an Unique Student Identifier (USI). For information on the USI and to create your own USI please visit the government website on www.usi.gov.au

Further Information

Please contact the :

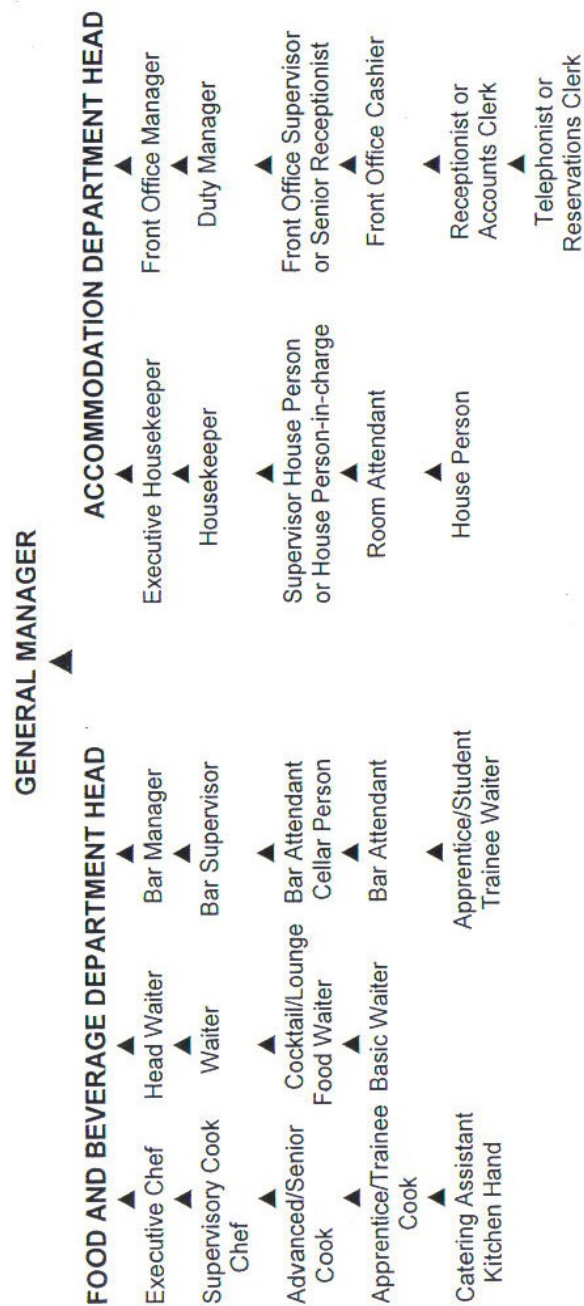
Chef /Hospitality Trainer
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Catholic Regional College Sydenham

Trade Training Centre

HOSPITALITY SECTOR CAREER PATHS



Catholic Regional College Institute Of Training
RTO 22427



SIT20316 Certificate II in Hospitality

SIT20416 Certificate II in Kitchen operations

SIT30616 Certificate III in Hospitality

A VET in the VCE Program



NATIONALLY RECOGNISED
TRAINING

Introduction: VET in the VCE

The aims of the VCAA VCE VET Hospitality programs are to:

- provide participants with the foundation knowledge and skills to achieve entry level competencies which will enhance their employment prospects within the hospitality industry.
- provide knowledge and skills in the use of a range of job functions
- enable participants to gain a recognized credential and make a more informed choice of vocational and career paths.

VCE VET Units & ATAR

The Hospitality qualifications are recognised VET in the VCE programs. On completion of the program students will be eligible for VCE VET units credits, reported in their VCE Statement of Results. Completion of selected units towards the Certificate III program will result in a contribution to the student's ATAR score.

Entry Requirements & Prerequisites

Students will be expected to have demonstrated an aptitude for and interest in the hospitality industry. There are no specific prerequisites for this course.

Work Placement

Students will be expected to complete a minimum of 12 complete service periods of industry experience for the Certificate II in Hospitality. Students will here demonstrate their skills and apply their knowledge in a real environment.

Assessment

Assessment will involve a combination of written assignments, online learning, practical tasks with demonstration and an examination at the conclusion of the course.

Resources & Facilities

Students will have access to a fully equipped commercial training kitchen and will also have access to a commercially operational training restaurant. A range of texts, magazines and other materials is accessible through the School library.

Completion Requirements

The units for course completion are as follows:

VCE VET UNITS 1 & 2		
SIT20316 Certificate II in Hospitality		
BSBWOR203	Work effectively with others (core for KO also)	15
SITHIND002	Source and use information on the hospitality industry	25
SITHIND003	Use Hospitality skills effectively	0
SITXCCS003	Interact with customers	20
SITXCOM002	Show social and cultural sensitivity	20
SITXWHS001	Participate in Safe work Practices (core for KO also)	12
SIT20416 Certificate II in Hospitality Kitchen Operations—Core		
SITHKOP001	Clean kitchen premises and equipment	13
SITHCCC002	Prepare and present simple dishes	25
SITXINV002	Maintain the quality of perishable items	10
SITXFSA001	Use hygiene practices for food safety	15
SITHCCC001	Use food preparation equipment	25
SIT20416 and SIT20316 Elective units		
SITHFAB002	Provide responsible service of alcohol	10
SITHFAB001	Clean and tidy bar area	15
SITHCCC002	Prepare and present simple dishes	25
SITHCCC005	Produce dishes using basic methods of cookery	45
SITXCCS006	Provide services to customers	25
SITHCCC003	Prepare and present sandwiches	10
VCE VET UNITS 3 & 4		
Hospitality Stream Partial completion of SIT30616 Certificate III in Hospitality		
SITHFAB004	Prepare and serve non-alcoholic beverages	20
SITHFAB005	Prepare and serve espresso coffee	30
SITHFAB007	Serve food and beverage	80
SITHFAB016	Provide advice on food	40
SITXFIN001	Process financial transactions	25
Kitchen Operations Stream – Completion of SIT20416 Certificate II in Kitchen Operations		
SITHCCC006	Produce appetisers and salads	25
SITHCCC007	Produce stocks, sauces and soups	35
SITHCCC008	Produce vegetable, fruit, egg and farinaceous dishes	45
SITHCCC011	Use cookery skills effectively	50
SITHCCC012	Prepare poultry dishes	25

Please note: The completion of either or both of the first year programs is pre-requisite to continue in either second year hospitality programs. Students can enrol in the hospitality VCE or VCAL VET program from year 10 onwards.

Please note: Units are subject to change pending validation by the VCAA.

Fees & Charges

Students will be expected to purchase some industry specific clothing. There are additional fees and charges for this program for consumables.

Articulation & Pathways

Please seek further advice from the VET Co-ordinator or Careers Counsellor.

Recognition of Prior Learning & Credit Transfer

Students may apply for course credits, advanced standing or exemptions if they are able to provide evidence that demonstrates that they have attained competency. Competency may have been attained through formal and informal training, work experience and life experience. Applications must be made on an official Application form. Students should consult with the VET Co-ordinator or the Careers Counsellor before making an application.

Recognition of AQTF Qualifications & Statements of Attainment

One of the most important features of the Australian Quality Training Framework is the mutual recognition of training organisations and qualifications including Statements of Attainment. As a registered training organisation the School must accept the credentials issued by another registered training organisation based in any State/Territory of Australia. All Certificates and Statements of Attainment issued by any other registered training organisation are accepted as valid. Equally, the Qualifications and Statements of Attainment issued by School will be recognised Australia wide under these arrangements.

Complaints & Appeals

Students may access the Complaints and Appeals policy through the course Co-ordinator.

Equity & Access

Equity is a term used to cover issues relating to access to VET, participation in VET, and achievement of outcomes in VET. Equity issues range from providing a supportive learning environment to adjusting assessments to meet individual circumstances, from policies on fee reduction to development of inclusive training materials. Basically, equity refers to the ability to achieve results in training and to achieve training in an inclusive environment with inclusive materials. An inclusive environment or set of materials is one that acknowledges and values the differences between people and cultures. It includes rather than excludes.