



Capitalise on an industry with great career opportunities:

Our interactive course gives job seekers a qualification and entry into an industry rich with career opportunities and pathways.

Our Course Covers:

- How to communicate and work effectively within the hospitality industry
- Importance of using hygienic practices for food safety
- Practical skills for serving food and beverage, providing responsible service of alcohol, preparing and serving espresso coffee

This course leads to jobs such as:

- Barista
- Bar attendant
- Café or food attendant
- Kitchen hand
- Food and beverage attendant
- Restaurant host

Course Duration:

Up to 40 weeks. You can fast track your course in a shorter time frame (dependent on student's skills and knowledge)

Course Delivery:

- Online
- Completion of 36 Service periods (approx 108 hours) required to complete this course

Entry requirements:

- be aged 15 years or older;
- be no longer at school (with the exception of school students in Years 10, 11 and 12 undertaking a VET in School (VETiS) program);
- permanently reside in Queensland;
- be an Australian citizen, Australian permanent resident (includes humanitarian entrant), temporary resident with the necessary visa and work permits on the pathway to permanent residency, or a New Zealand citizen; and
- not hold, and not be enrolled in, a certificate III or higher-level qualification, not including qualifications completed at school and foundation skills training.

Acceptance is subject to eligibility criteria and availability

Concessional Student Co-Contribution Fee:

- \$50
- Fee free for 2019 year 12 graduates

Concessional Unit Price Breakdown:

- Core units: 2x \$3.88, 5x \$3.84
- Elective units: 6x \$3.84

Non-Concessional Student Co-Contribution Fee:

- \$160
- Fee free for 2019 year 12 graduates

Non-Concessional Unit Price Breakdown:

- Core units: 2x \$12.35, 5x \$12.30
- Elective units: 6x \$12.30

Student Support Services Offered:

- Dedicated Trainers to help with training and assessment
- Access to iLearn - our 24/7 learning management system
- Access to online Language Literacy and Numeracy testing and tools to help with proficiency skills if required
- Opportunities to collaborate online with peers
- Free access to employment assistance through Joblinx

For full terms and conditions of this program, please refer to the Sarina Russo Institute **Certificate 3 Guarantee Program Fact Sheet** on our website at: www.sri.edu.au

Outcome:

Upon successful completion of units, students will be awarded a nationally recognised Statement of Attainment or Certificate for SIT30616 Certificate III in Hospitality.

Course Structure:

The table below provides an outline of how the course is structured.

Order	Unit Code	Unit Name
Semester 1	BSBWOR203	Work effectively with others
	SITXCOM002	Show social and cultural sensitivity
	SITHIND002	Source and use information on the hospitality industry
	BSBCMM201	Communicate in the workplace
	SITXWHS001	Participate in safe work practices
Semester 2	SITXINV001	Receive and store stock
	SITXFSA001	Use hygienic practices for food safety
	SIRXSLSo01	Sell to the retail customer
	SITXHRM001	Coach others in job skills
Semester 3	SITHIND004	Work effectively in hospitality service
	SITHFAB002	Provide responsible service of alcohol
	SITHFAB004	Prepare and serve non-alcoholic beverages
	SITHFAB005	Prepare and serve espresso coffee
	SITXCCSo06	Provide service to customers
	SITHFAB007	Serve food and beverage

All courses are subject to change and availability.