

SIT20322 - Certificate II in Hospitality

300 Hours

Units of Competency

12 units must be completed:

- 6 core units
- 6 elective units

Core Units		
Unit Code	Unit name	TCE Points
BSBTWK201	Work effectively with others	4
SITHIND006	Source and use information on the hospitality industry	3
SITHIND007	Use hospitality skills effectively	3
SITXCCS011	Interact with customers	2
SITXCOM007	Show social and cultural sensitivity	2
SITXWHS005	Participate in safe work practices	1

Elective Units		
Unit Code	Unit name	TCE Points
SITXFSA005	Use hygienic practices for food safety	2
SITHFAB021	Provide responsible service of alcohol	1
SITHFAB024	Prepare and serve non-alcoholic beverages	2
SITHFAB025	Prepare and serve espresso coffee	3
SITHFAB027	Serve food and beverage	8
SITXFIN007	Process financial transactions	3

Course Requirements

In the Hospitality Industry, high standards of personal presentation and hygiene are essential. Students are required to wear a uniform during work placement and while working at Elcies Restaurant. The uniform includes black trousers and a black shirt or t-shirt with modest coverage. A service apron and name badge will be provided. Safe, non-slip closed-toe footwear with low or no heels is essential. Students must not have nail polish or jewellery on their hands or wrists, rules also apply to piercings and the associated jewellery and/or coverings permitted. These are occupational health, safety, and hygiene requirements, as Elcies is a commercial kitchen and a licensed restaurant, we must meet the licensing requirements.



Link to course at training.gov.au

Refer to **DECYP RTO VET Student Guide 2025** for more information

Week	Date	Program of Learning 2025	Notes / Assessments
1	6 Feb		Yr 11s and 12's return February 8 (Thursday)
2	10 Feb	Use hygienic practices for food safety	
3	17 Feb		
4	24 Feb	Participate in safe work practices	Wed 26 Feb – Launceston Cup
5	3 Mar		
6	10 Mar	Work effectively with others	
7	17 Mar		
8	24 Mar	Serve food and beverage	
9	31 Mar		
10	7 Apr		
Term 1 break – Saturday 12 April – Sunday 27 April			
1	28 Apr	Prepare and serve espresso coffee	Restaurant period starts this term
2	5 May		
3	12 May	Prepare and serve non-alcoholic beverages	
4	19 May		
5	26 May	Provide responsible service of alcohol	
6	2 June		
7	9 June	Use hospitality skills effectively	Mon 9 June – Public Holiday
8	16 June		Mid-Year Assessments Level 3 & 4 Tue 17 June – Orientation Day (LC students work from home)
9	23 June		Mid-Year Assessments Level 3 & 4
10	30 June		
Term 2 break – Saturday 5 July – Sunday 20 July			
1	21 July		
2	28 July	Interact with customers	
3	4 Aug		
4	11 Aug		
5	18 Aug	Show social and cultural sensitivity	
6	25 Aug		
7	1 Sep		
8	8 Sep	Process financial transactions	
9	15 Sep		
10	22 Sep		Restaurant period ends
Term 3 break – Saturday 27 September – Sunday 12 October			
1	13 Oct	Source and use information on the hospitality industry	
2	20 Oct		
3	27 Oct	Completion of all tasks and assessments	Fri 31 Oct - Moderation Day (LC students work from home)
4	3 Nov	Completion of all tasks and assessments	Mon 3 Nov – Public Holiday
Exams begin (Monday 10th November) - Exams end (Thursday 20th November)			

**This is a working document, and exact dates will be confirmed throughout the year.*