Partnerships for Learning

Tourism and Hospitality Pathway

Certificate II in Hospitality – Restaurant Operations

Course Description
Hospitality is a growing industry, offering a diverse range of career and employment opportunities. This program is a hands-on course that provides the opportunity for students to gain skills and or employment in the hospitality industry and is suited to students who would like to become Front of House Waiters, Coffee Barista, Bar Person, Flight Attendant and general restaurant / hotel management.

Benefits for students
- A nationally industry accredited Certificate
- Highly practical and hands on experience
- Work Experience in a real industry environment not simulated
- Comprehensive work placement program in partnership with the Adelaide Convention Centre

Pre-Course Experiences/Pre-requisites
No pre-requisites to study this qualification, however, suitable for students who:
- Have a passion for being part of the Hospitality Industry with a Waiters focus.

Structured Work Placement
Students undertake work placement in industry off site. They are assessed on-the-job and this forms part of the student’s Vocational Education and Training assessment requirements in completing the competencies required for the certificate.

Course Code: SIT20207 – RTO: tafesa - 40161
- SITHIND201 Source and use information on the hospitality industry
- SITXCC202 Interact with customers
- SITXWHS101 Participate in safe work practices
- SITXFSA101 Use hygiene practices for hospitality services
- SITHIND202 Use hospitality skills effectively
- BSBWOR203B Work effectively with others
- SITHFAB203 Prepare and serve non-alcoholic beverages
- SITXFIN201 Process financial transactions
- SITHFAB206 Serve food and beverage
- SITHFAB204 Prepare and serve espresso coffee
- SITHFAB201 Provide responsible service of alcohol
- SITXCCS101 Provide information and assistance

Special Requirements
Dress Code/Extra Clothing Required/Equipment:
- Black trousers and black button down shirt
- Closed in black shoes and
- WGS aprons will be provided. This uniform is also compulsory on work placement if not otherwise stated by employer.

Career Pathways
- Certificate III in Hospitality – Restaurant Operations
- Diploma’s in Hospitality
- School Based Apprenticeships and Traineeships
- Apprenticeships
- University Hospitality Management or Food Technology Degrees

Commencement Date: Term 1, Week 3
Length of Course:
Full Year (Partial)
18 Months (Full Certificate)
Day: Thursday
Time: 8.30am to 3.00pm – May require late night or weekend work
Class Size: Min: 10 to Max: 18

SACE Credits: Stage 1 – 30

Cost (Per student): $1,600

An appointment with the VET Coordinator or Counselor in your school is required to enrol in this course.

Please Note: to the knowledge of the school providing this NEVO VET Course, information is correct at the time of publication.