

## St. John's Regional College

Certificate II in Hospitality - SIT20207

Certificate II in Hospitality (Kitchen Operations) – SIT20307

Certificate III in Hospitality – selected units – SIT20207

Duration 2 years

RTO St. John's Regional College  
RTO Code: 6806

Attendance Day & Time  
1<sup>st</sup> year Wed 1:30-6:00pm **or** 6:00-10:00pm  
2<sup>nd</sup> year Thur 4:00-10:30pm

Program:

### Year 1 VCE VET Hospitality

SIT20207 Certificate II in Hospitality		
VCE VET Units 1 - 2		
Code	Unit Title	Hours
<b>Core Units</b>		
SITHIND001A	Develop and update hospitality industry knowledge	25
SITXCOM001A	Work with colleagues and customers	25
SITXCOM002A	Work in a socially diverse environment	20
SITXOHS001A	Follow health, safety and security procedures	10
SITXOHS002A	Follow workplace hygiene procedures	15
SITHIND002A	Apply hospitality skills in the workplace	Nil
<b>Compulsory Elective Units</b>		
SITHFAB003A	Serve food and beverage to customers	80
SITHCCC001A	Organise and prepare food	20
SITHCCC002A	Present food	6
<b>Elective Units</b>		
SITHFAB001A	Clean and tidy bar areas	10
SITXINV001A	Receive and store stock	10
SITXFIN001A	Process financial transactions	25
		<b>SIT20207 Hours</b>
246		
<b>Statement of attainment for 3 units towards SIT20307 Certificate II in Hospitality (Kitchen Operations)</b>		
VCE VET Units 1 - 2		
Code	Unit Title	Hours
<b>Core Units</b>		
SITHCCC003A	Receive and store kitchen supplies	10
SITHCCC004A	Clean and maintain kitchen premises	10
SITHCCC005A	Use basic methods of cookery	45
		<b>Total Hours</b>
		311

### Year 2 Option 1 VCE VET Hospitality Kitchen

Certificate II in Hospitality SIT20307 (Kitchen Operations)		
VCE VET Units 3 / 4		
Code	Unit Title	Hours
<b>Core Units</b>		
SITHCCC027A	Prepare, cook and serve food for food service	50
<b>Compulsory Elective Units</b>		
SITHCCC006A	Prepare appetisers and salads	25
SITHCCC008A	Prepare stocks, sauces and soups	35
SITHCCC009A	Prepare vegetables, fruit, eggs and farinaceous dishes	45
SITHCCC013A	Prepare hot and cold desserts	50
<b>Elective Unit</b>		
SITHCCC010A	Select, prepare and cook poultry	25
		<b>Total Hours</b>
		230

### Year 2 Option 2 VCE VET Hospitality Food and Beverage

Selected units of competence from SIT30707 Certificate III in Hospitality		
VCE VET Units 3 / 4		
Code	Unit Title	Hours
<b>Compulsory Elective Units</b>		
SITHFAB009A	Provide responsible service of alcohol	10
SITHFAB004A	Provide food and beverage service	110
SITHFAB010A	Prepare and serve non-alcoholic beverages	15
SITHFAB011A	Develop and update food and beverage knowledge	50
SITHFAB012A	Prepare and serve espresso coffee	30
		<b>Total Hours</b>
		215