

# Hospitality

## Industry Curriculum Framework



### Why study Hospitality?

Hospitality focuses on providing customer service. Skills learned can be transferred across a range of industries. Workplaces for which Hospitality competencies are required include cafes, catering organisations and resorts.

#### Working in the hospitality industry involves:

- supporting and working with colleagues to meet goals and provide a high level of customer service
- developing menus, managing resources, preparing, cooking and serving a range of dishes
- providing food and beverage service in a range of settings
- providing house keeping and front office services in hotels, motels, resorts and other hospitality establishments
- planning and organising events and managing services

#### Samples of occupations students can aim for in the hospitality industry:

- ✓ bar assistant
- ✓ chef
- ✓ events coordinator
- ✓ food & beverage manager
- ✓ reservations clerk
- ✓ front office receptionist
- ✓ guest service coordinator

**Depending on competencies chosen, full or part qualifications from the Tourism, Travel and Hospitality Training Package (SIT12) will be available in hospitality; commercial cookery; and catering. Your teacher or VET Coordinator will advise the competencies and qualifications that may be available.**

The qualifications likely to be available through the Hospitality Industry Curriculum Framework are:

- Certificate II in Hospitality SIT20213 \*
- Certificate II in Kitchen Operations SIT20312 \*

\* A statement of attainment in partial completion of qualification/s may also be available.

The following additional qualifications may also be available for delivery by TAFE NSW or another training provider:

- Statement of attainment in partial completion of Certificate III in Commercial Cookery SIT30813
- Statement of attainment in partial completion of Certificate III in Catering Operations SIT31013

# Hospitality

## Industry Curriculum Framework

---

Information on possible outcomes will be available in the new Hospitality Curriculum Framework syllabus, when it has been finalised. This will be found by visiting the VET Curriculum Frameworks page of the Board of Studies NSW website: [http://www.boardofstudies.nsw.edu.au/syllabus\\_hsc/hospitality.html](http://www.boardofstudies.nsw.edu.au/syllabus_hsc/hospitality.html)

### Course description

This course is based on units of competency, which have been developed by the hospitality industry to describe the competencies, skills and knowledge required by workers in the industry.

<b>Mandatory Units</b>
<b>Hygiene</b>
SITXFSA101 Use hygienic practices for food safety
<b>Safety</b>
SITXWHS101 Participate in safe work practices
<b>Working in the hospitality industry and workplace</b>
BSBWOR203B Work effectively with others
SITHIND201 Source and use information on the hospitality industry
<b>STREAMS</b>
<b>Food and Beverage</b>
SITHFAB203 Prepare and serve non-alcoholic beverages
SITHFAB204 Prepare and serve espresso coffee
SITHFAB206 Serve food and beverage
SITXCCS202 Interact with customers
<b>Kitchen Operations and Cookery</b>
SITHCCC101 Use food preparation equipment
SITHCCC201 Produce dishes using basic methods of cookery Equivalent
SITHKOP101 Clean kitchen premises and equipment
SITXFSA201 Participate in safe food handling practices

Work placement is a mandatory HSC requirement within this Framework - 70 hours for a 2 year course.

### Recognition of Prior Learning

If you have already completed all or part of a similar vocational course elsewhere, such as at TAFE, your previous studies and results will be recognised. You will not have to repeat that training and assessment. Additionally if through previous work or life experiences you have already developed high level skills in this course area, these may also be able to be recognised. Your teacher or VET Coordinator can provide more details of the recognition process.

**School-based traineeships and apprenticeships are available in this industry area, for more information: <http://www.sbatinnsw.info/>**