HELLO THERE, OUR DREAM IS TO HELP YOU MAKE GREAT HAPPEN

Master the art of hospitality

Reach new heights in the global service industry with a Certificate III in Hospitality. This course will give you the competitive edge as you learn food and beverage service, coffee making, responsible service of alcohol, customer service and restaurant operations. Graduates go on to use their skills in various work environments including cafes, bars, hotels and restaurants.

Our College of Tourism and Hospitality boasts state of the art training facilities including a 200-seat fine-dining restaurant, 100-seat bistro, open to the public ...

Course delivery options

<table>
<thead>
<tr>
<th>WORKLOAD</th>
<th>LOCATION</th>
<th>DELIVERY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full Time</td>
<td>Bracken Ridge, Loganlea, South Bank</td>
<td>Classroom</td>
</tr>
</tbody>
</table>

Entry requirements

This qualification has no formal entry criteria however TAFE Queensland Brisbane has the ...

Resources required

It is recommended that students have access to a reliable internet connection to access TAFE Queensland's online learning ...

Industry Shifts

Students are required to complete 36 industry shifts which is a mandatory requirement of this course. Some of these shifts will be conducted during the course, however, it is expected that students complete the remaining industry shifts outside of class times. Students will be given an additional 3 weeks after the end of the classes to complete these shifts.

Got a question?

Enquire about your full fee study options

The Queensland Government will offset the cost of study for eligible students. You will still need to pay for a portion of your study costs. The amount above is what you will need to pay.

For key start dates for each location visit the online brochure for this course (under the course details tab).

tafebrisbane.edu.au/course/17484

Accurate as at 30 April 2018. For the latest information see:
tafebrisbane.edu.au/course/17484

RTO 0275
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University pathways

If you want to go on to further study at university, TAFE Queensland has a pathway option to get you there. In many cases, completing one of our diplomas will give you a full year of credit towards a degree with one of our partner universities. That means cutting down the amount of time you need to complete your degree, or even enrolling straight into the second year of your university course.

More info: Learn more about University Pathways

Our pathway partners include:

Job prospects
- Bar Attendant
- Barista
- Food and Beverage Attendant
- Food Preparation Assistant
- Waiter

Outcome
SIT30616 Certificate III in Hospitality

Units
The successful achievement of this qualification requires you to complete all core and 8 elective units from the list below. Electives may differ between TAFE Queensland locations and regions.

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>BSBWOR203</td>
<td>Work effectively with others</td>
<td>Core</td>
</tr>
<tr>
<td>SITHIND002</td>
<td>Source and use information on the hospitality industry</td>
<td>Core</td>
</tr>
<tr>
<td>SITHIND004</td>
<td>Work effectively in hospitality service</td>
<td>Core</td>
</tr>
<tr>
<td>SITXCCS006</td>
<td>Provide service to customers</td>
<td>Core</td>
</tr>
<tr>
<td>SITXCOM002</td>
<td>Show social and cultural sensitivity</td>
<td>Core</td>
</tr>
<tr>
<td>SITXHRM001</td>
<td>Coach others in job skills</td>
<td>Core</td>
</tr>
<tr>
<td>SITXWH5001</td>
<td>Participate in safe work practices</td>
<td>Core</td>
</tr>
<tr>
<td>SITHFAB007</td>
<td>Serve food and beverage</td>
<td>Elective</td>
</tr>
<tr>
<td>SITHFAB004</td>
<td>Prepare and serve non-alcoholic beverages</td>
<td>Elective</td>
</tr>
<tr>
<td>SITXFIN001</td>
<td>Process financial transactions</td>
<td>Elective</td>
</tr>
<tr>
<td>SITHFAB003</td>
<td>Operate a bar</td>
<td>Elective</td>
</tr>
<tr>
<td>SITHFAB001</td>
<td>Clean and tidy bar areas</td>
<td>Elective</td>
</tr>
<tr>
<td>SITHFAB005</td>
<td>Prepare and serve espresso coffee</td>
<td>Elective</td>
</tr>
<tr>
<td>SITHFAB002</td>
<td>Provide responsible service of alcohol</td>
<td>Elective</td>
</tr>
<tr>
<td>SITXFA001</td>
<td>Use hygienic practices for food safety</td>
<td>Elective</td>
</tr>
</tbody>
</table>

Disclaimer
Not all electives available at all campuses

ARE YOU READY TO TAKE THE NEXT STEP ON YOUR PATH TO GREAT?
Enrol today to secure your spot in this course.

HOW TO ENROL
Enrol now
You're ready if you have:
- checked your important dates (under the course details tab)
- checked you meet the entry requirements (under the course details tab)
- checked your course costs and knew which payment option is right for you (under the costs tab)
- Read the Student Rules and Withdrawals and Refund Policy
- Created your Unique Student Identifier and can provide this to TAFE Queensland.

All done? You're ready to enrol

Recognition of prior learning
Fast-track your way to a formal qualification by earning credit for the things you already know. Getting recognition for the skills you've gained from the workplace or previous learning means less study time for you, and getting the paper to prove you're qualified a whole lot sooner.

Make your future happen
Connect with TAFE on Facebook

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