

**Certificate III in Hospitality**



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



Industry endorsed



University Pathways



Payment options



Student satisfaction

OVERVIEW

**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 [...more online](#)

**LOCATION/S**

Bracken Ridge, Loganlea, South Bank

**DURATION**

COURSE DETAILS

**Course delivery options**

**WORKLOAD**

**Full time**

18 weeks - 3 days per week face to face, 5 hours independent learning and 1 day a week industry release / Work placement within Industry, 9 weeks - 4 days per week

**LOCATION DELIVERY**

LOCATION	DELIVERY
Bracken Ridge, Loganlea, South Bank	Classroom

**Key dates**

For key start dates for each location visit the online brochure for this course (under the course details tab).  
[tafebrisbane.edu.au/course/17484](http://tafebrisbane.edu.au/course/17484)

**Entry requirements**

This qualification has no formal entry criteria however TAFE Queensland Brisbane has the [...more online](#)

**Resources required**

It is recommended that students have access to a reliable internet connection to access TAFE Queensland's online learning [...more online](#)

**Placement**

Students are required to complete **36** 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. [...more online](#)

COSTS

**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.

[...more online](#)

FULL FEE   \$3,685	SUBSIDISED   \$1,305	CONCESSION   \$1,005
<p><u>This is the total cost of the course.</u></p> <p><b>Got a question?</b> <a href="#">Enquire about your full fee study options</a></p>	<p>The Queensland Government will offset the cost of study for <b>eligible students</b>. You will still need to pay for a portion of your study costs. The amount above is what you will need to pay.</p>	<p>You are eligible for the concession price of a course if you are eligible for subsidised training, and are listed on an Australian Government Low Income Health Care Card or Pensioner Concession Card, if you are Aboriginal or Torres Strait Islander, you hold a Department of Veterans' Affairs Pensioner Concession Card, or if you have a disability. <a href="#">Further information about concessions.</a></p>

### Outcome

SIT30616 Certificate III in Hospitality

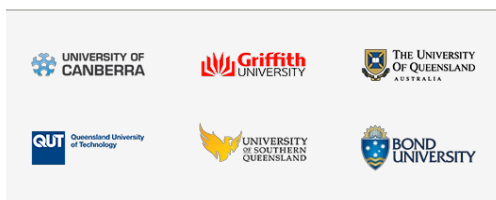
#### University pathways

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

### 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.

<b>BSBWOR203</b>	Work effectively with others	Core
<b>SITHIND002</b>	Source and use information on the hospitality industry	Core
<b>SITHIND004</b>	Work effectively in hospitality service	Core
<b>SITXCCS006</b>	Provide service to customers	Core
<b>SITXCOM002</b>	Show social and cultural sensitivity	Core
<b>SITXHRM001</b>	Coach others in job skills	Core
<b>SITXWHS001</b>	Participate in safe work practices	Core
<b>SITHFAB007</b>	Serve food and beverage	Elective
<b>SITHFAB004</b>	Prepare and serve non-alcoholic beverages	Elective
<b>SITXFIN001</b>	Process financial transactions	Elective
<b>SITHFAB003</b>	Operate a bar	Elective
<b>SITHFAB001</b>	Clean and tidy bar areas	Elective
<b>SITHFAB005</b>	Prepare and serve espresso coffee	Elective
<b>SITHFAB002</b>	Provide responsible service of alcohol	Elective
<b>SITXFSA001</b>	Use hygienic practices for food safety	Elective

#### 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 know 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