



mcie

Skilling you to work in *Front of House* Hospitality

This nationally recognised qualification is delivered as a Traineeship and will help you develop your skills in a front of house food and beverage environment. Learn while you work in a real hospitality environment applying your skills and knowledge in practice.

On successful completion of the course, you will be equipped with the skills and knowledge to deliver sales and service as a senior bar attendant, sommelier and waiter.

SIT30716

**Certificate III in Hospitality
(Front of House)
(Apprenticeship)**

| Work and learn in industry leading to great job opportunities

| Victorian and Commonwealth Government funding available to eligible candidates

| Develop expert food and beverage sales and service skills

| Delivered in the workplace



SIT30716

Certificate III in Hospitality (Front of House) (Apprenticeship)

Course structure

To receive this qualification, you must successfully complete **11 core** plus **9 elective** units.

Elective units have been chosen by MCIE based on industry consultation and feedback.

Job outcomes and pathways

- Senior bar attendant
- Sommelier (Wine Steward)
- Waiter

Delivery, assessment and course support

- delivered over 18 months in the work place
- once a month face-to-face contact
- learning support by email, phone and online
- tutorial support available on campus

Assessments include case studies, roleplays, short answer questions, practical demonstrations and a work-based training logbook and portfolios. Practice based training activities and tasks are conducted in a simulated environments only were they cannot be achieved within the employer's workplace.

Materials

Text books and assessments are included in your enrolment fee.

Core units

BSBWOR203	Work effectively with others
SITXCOM002	Show social and cultural sensitivity
SITXWHS001	Participate in safe work practices
SITXFSA001	Use hygienic practices for food safety
SITHFAB002	Provide responsible service of alcohol
SITHIND002	Source and use information on the hospitality industry
SITHIND004	Work effectively in hospitality service
SITXCCS006	Provide service to customers
SITXHRM001	Coach others in job skills
SITXFIN001	Process financial transactions
SITXFIN003	Manage finances within a budget

Elective units

BSBSUS201	Participate in environmentally sustainable work practices
SITHFAB005	Prepare and serve espresso coffee
SITHFAB003	Operate a bar
SITHFAB007	Serve food and beverage
SITHFAB014	Provide table service of food and beverage
SITHFAB016	Provide advice on food
SITHFAB010	Prepare and serve cocktails
SITHFAB012	Provide advice on Australian wines
SITXINV001	Receive and store stock

FEES TABLE

Type	Course fee	Materials fee	Enrolment fee	Weeks
Government funded place	-	-	\$250	78
Concession fees (for Health Care Card Pensioners & ATSI)	-	-	\$50	78
Full fee-paying student	\$7,500	-	-	78
RPL applications	\$145 per hour	— Fees for RPL will vary according to time spent —		

This training is delivered with Victorian & Commonwealth Government funding. Eligibility criteria apply.

For information about your eligibility head to bit.ly/MCIEvsgc. These fees may be subject to change before or during your enrolment.

Eligibility for government funded place

This apprenticeship is delivered with Victorian and Commonwealth funding for eligible students. Contact us for more details.

Prior learning

Recognition of Prior Learning (RPL) and Credit Transfer (CT) are available to eligible students. RPL applications are subject to fees.

Locations

Training and assessment are conducted primarily at the apprentice's workplace. Where the workplace cannot provide an appropriate environment the apprentice may be required to attend classes at MCIE's training kitchens.

Entry requirements

- Language, Literacy and Numeracy (LLN) standards required for this qualification
- be an Australian citizen or permanent resident
- be at least 18 years of age
- people with disabilities are encouraged to apply. Enrolment is subject to the person being able to undertake all tasks and requirements of the course.

Pre-requisites and industry requirements

There are no pre-requisite requirements for this qualification.

More information: Call 1300 737 004 or visit our website at www.mcie.edu.au, or email us at info@mcie.edu.au

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