

Earn while you learn with a hospitality traineeship

Certificate IV in Hospitality

Are you passionate about providing exceptional customer service? Earn while you learn in the dynamic hospitality industry with a Certificate IV in Hospitality traineeship at MCIE. Gain the skills and knowledge to thrive in a range of roles, including event management, front of house, and accommodation services.

SIT40422 | Traineeship



Future growth:

Employment is projected to increase by 13.9% by 2026 *



Weekly pay: \$1,250

Median for full-time
Chef's before tax *



Employers who would
recommend MCIE: 90% **

*Statistics from labourmarketinsights.gov.au

** Data from 2021 VET Stat



Certificate IV in Hospitality



SIT40422

Traineeship

For pricing, job outcomes, further education options, entry & eligibility requirements & all course information, scan the QR code.

Course structure

21 units are delivered over 52 weeks

- 46 weeks of classes and tutorials
- 255 hours work placement
- 6 weeks holiday breaks

Total course duration can vary depending on student progress.

Career pathways

- Food and Beverage Assistant
- Front Office Supervisor
- Food and Beverage Supervisor
- Concierge

Delivery and assessment

This program is delivered in the workplace with approximately 6 hours of structured workplace training per month.

Assessment for this traineeship program includes practical demonstration, written tasks, long and short answer questions, multiple choice quizzes, group tasks, oral presentations, role plays, scenarios, case studies, work placement journals, logbooks, portfolios and projects. Assessments are delivered online via the Didasko LMS.

Eligibility for government funded place

This program is delivered with Victorian and Commonwealth government funding to eligible candidates. Eligibility criteria applies. If you are not eligible for a government-funded place, you will be required to pay the self-funded fee.

Pre-requisites

There are no formal prerequisite qualifications or units for entry to this qualification. However, there are detailed entry requirements.

Core units

SITXWHS007	Implement and monitor work health and safety practices
SITXCCS015	Enhance customer service experiences
SITXHRM008	Roster staff
SITXHRM009	Lead and manage people
SITXHRM007	Coach others in job skills
SITXCOM010	Manage conflict
SITXFIN009	Manage finances within a budget
SITXMGTO04	Monitor work operations
SITHIND008	Work effectively in hospitality service

Elective units

SITXFSA005	Use hygienic practices for food safety
SITXWHS006	Identify hazards, assess and control safety risks
SITHFAB021	Provide responsible service of alcohol
SITHFAB025	Prepare and serve espresso coffee
SITHFAB024	Prepare and serve non-alcoholic beverages
SITXHRM010	Recruit, select and induct staff
SITHIND006	Source and use information on the hospitality industry
SITXINV006	Receive, store and maintain stock
SITHFAB032	Provide advice on Australian wines
SITHFAB034	Provide table service of food and beverage
SITHFAB036	Provide advice on food
SITHFAB037	Provide advice on food and beverage matching

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

Work placement

Students must complete 51 mandatory service periods, or approximately 255 placement hours for the work-based training component of this program. These hours will be completed over the course of your traineeship with your employer.

Locations

Training and assessment are conducted primarily at the employer's work-placement or Trainee may be required to attend classes at MCIE's CBD campus and/or commercial kitchens.

- ▶ Victorian and Commonwealth **Government funding** available to eligible candidates.
- ▶ **Earn while you learn** with a hospitality traineeship
- ▶ Join Melbourne's **leading training organisation** & learn from experienced trainers



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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