

Want to work in fine dining?

Certificate III in Hospitality (Restaurant Front of House)

If you're looking for a training program where you can earn while you learn key hospitality skills, an MCIE apprenticeship may be a good fit for you. Our experienced hospitality educators will visit you in the workplace to provide training for fine dining and food and beverage service skills across a range of essential front of house activities.

SIT30722 | Apprenticeship



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 JobOutlook

** Data from 2021 VET Stat

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

Course structure

11 **core** and 9 **elective units** are delivered over **156 weeks**.

- 138 weeks of delivery + 18 weeks of holiday
- 280 hours work placement

Total course duration can vary depending on student progress.

Career pathways

- Waiter
- Sommelier
- Senior Bar Attendant
- Restaurant Front of House

Delivery and assessment

- Delivered over **156 weeks** at MCIE campus and training kitchens
- Work-placement at an MCIE approved venue
- MCIE can organise your work-placement with one of our host employers if required.

Assessment for this program includes practical demonstration, written tasks, long and short answer questions, multiple choice quizzes, group tasks, 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 classroom based training course is delivered with Victorian and Commonwealth funding for eligible students. Contact us for more details.

Core units

SITXFSA005	Use hygienic practices for food safety
SITXWHS005	Participate in safe work practices
SITXCOM007	Show social and cultural sensitivity
SITHFAB021	Provide responsible service of alcohol
SITHIND006	Source and use information on the hospitality industry
SITHIND008	Work effectively in hospitality service
SITXCCS014	Provide service to customers
SITXHRM007	Coach others in job skills
SITXFIN007	Process financial transactions

Elective unites

SITHFAB025	Prepare and serve espresso coffee
SITXCOM006	Source and present information
BSBSUS211	Participate in sustainable work practices
SITXINV006	Receive, store and maintain stock
SITHFAB024	Prepare and serve non-alcoholic beverages
SITHFAB031	Provide advice on beers, spirits and liquers
SITHFAB032	Provide advice on Australian wines
SITHFAB027	Serve food and beverage
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 **280 mandatory placement hours** or 56 full service periods for the work-based training component of this program. These hours will be completed with your employer over the course of the apprenticeship.

Locations

Level 8 & Level 9, 250 Collins St, Melbourne, VIC
112 Peel Street, North Melbourne, VIC
28-30 Fanning Street, Southbank, VIC

- ▶ **Job Readiness program** available at the time of enrolment - Start studying whilst seeking work in the Hospitality sector
- ▶ Victorian and Commonwealth **Government funding** available to eligible candidates
- ▶ **Get employed:** Recognised qualification for entry level jobs in Hospitality



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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