

Your hospitality career starts here

Certificate III in Hospitality

Are you looking for an exciting career in the hospitality industry? Begin your Certificate III in Hospitality traineeship with MCIE and earn while you learn in Melbourne's world-renowned restaurants, cafes and eateries. Our experienced educators will train you to develop a wide range of hospitality service, sales, and operational skills for a fulfilling career in the food and beverage industry.

SIT30622 | 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 JobOutlook

** Data from 2021 VET Stat

1300 737 004 | mcie.edu.au



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

Course structure

6 core and 9 elective units are delivered over 12 months

- 52 weeks of delivery
- 280 hours work placement

Total course duration can vary depending on student progress.

Career pathways

- Cook
- Commis Chef
- Kitchen Manager
- Chef De Partie
- Business Owner

Delivery and assessment

- Delivered over **12 months** 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

SITXWHS005	Participate in safe work practices
SITXCOM007	Show social and cultural sensitivity
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

Elective units

SITXFSA005	Use hygienic practices for food safety
SITHFAB021	Provide responsible service of alcohol
SITXCOM006	Source and present information
SITXINV006	Receive, store and maintain stock
SITHFAB024	Prepare and serve non-alcoholic beverages
SITHFAB027	Serve food and beverage
SITHFAB025	Prepare and serve espresso coffee
SITHFAB034	Provide table service of food and beverage
SITHFAB036	Provide advice on food

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. You will complete these hours with your employer over the course of your traineeship.

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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