

**Victory College**

RTO Number: 30583

**SIT20322**  
**Certificate II in**  
**Hospitality**



**VICTORY**  
EST  
1980  
**COLLEGE**

## Qualification Description

This qualification reflects the role of individuals who participate in a range of routine and predictable hospitality work activities. They work under close supervision and are given clear directions to complete tasks. This qualification provides a pathway to work in various hospitality settings, such as restaurants, hotels, motels, catering operations, clubs, pubs, cafes, and coffee shops. Possible job titles include: bar useful, food runner, glass runner, housekeeping assistant, kitchen steward, kitchen useful.

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication. Refer to <http://training.gov.au> website for specific information about the qualification.

## Entry Requirements

There are no entry requirements for this qualification.

## Duration and Location

This is a two-year course delivered in Years 11 and 12 on site at Victory College. Some hours outside of school hours may be required for practical assessment such as serving at functions.

## Course Units

To attain a SIT20322 Certificate II in Hospitality, 12 units of competency must be achieved:

### Unit Code and Title

BSBTWK201 Work effectively with others  
BSBSUS211 Participate in sustainable work practices  
SITXFSA005 Use hygienic practices for food safety  
SITXCCS011 Interact with customers  
SITHKOP009 Clean kitchen premises and equipment  
SITHFAB024 Prepare and serve non-alcoholic beverages  
SITHCCC025 Prepare and present sandwiches  
SITHIND007 Use hospitality skills effectively  
SITHIND006 Source and use information on the hospitality industry  
SITHCCC024 Prepare and present simple dishes  
SITXWHS005 Participate in safe work practices  
SITXCOM007 Show social and cultural sensitivity

## Delivery Modes

A range of delivery modes will be used during the teaching and learning of this qualification. These include:

Face-to-face instruction  
Work-based practical learning  
Guided learning  
Online training

## Assessment

Assessment is competency-based and completed in a simulated hospitality environment. Units of competency are clustered and assessed in this way to replicate as close to possible what occurs in a hospitality environment.

## Fees

From 2023, students will be required to purchase a chef jacket and plain black pants for use during practical lessons and functions. At the conclusion of the course, the jacket may be sold to incoming students or kept for use in the industry.

## Assessment techniques include:

Observation, folios of work, questioning, projects, and written and practical tasks.

## Work Placement

Whilst no work placements are required for this course, all vocational students are encouraged to work towards securing a traineeship as part of their career path.

## RTO Obligation

The RTO guarantees that the student will be provided with every opportunity to complete the qualification. We do not guarantee employment upon completion of this qualification.

Students who are deemed competent in all 12 units of competency will be awarded a Qualification and a record of results. Students who achieve at least one unit of competency (but not the full qualification) will receive a Statement of Attainment.

### **Pathways**

This qualification may articulate into: SIT30622 Certificate III in Hospitality, or Work within the Hospitality industry  
Other specific qualifications available at <http://training.gov.au>



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