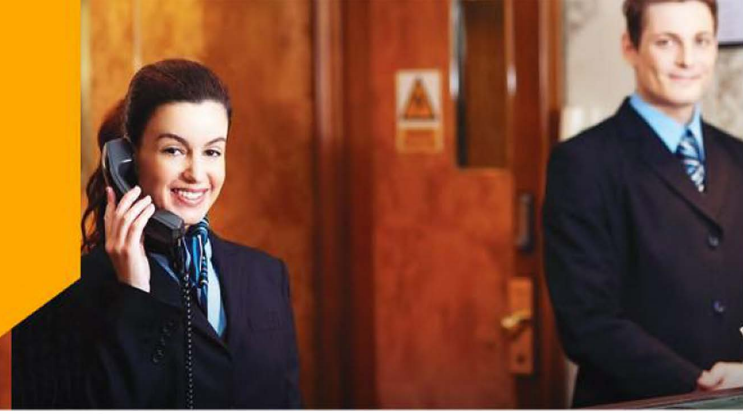


National Code: SIT40422

Certificate IV in Hospitality

CRICOS Course Code: 110577K



This course focuses on developing essential administrative and workplace skills within a hospitality environment. This qualification provides a pathway to develop a career and work in a range of hospitality-based organisations such as restaurants, hotels, motels, clubs, pubs, cafés and coffee shops. It reflects the role of skilled operators who use a broad range of hospitality service, sales or operational skills combined with supervisory skills and sound knowledge of industry operations to plan, monitor and evaluate the work of team members.

Entry Requirements

- Must be 18 years of age on commencement

Academic Requirements:

- Successful completion of Year 12 or equivalent and /or above
- Pre-Training analysis might be required

English Language (International Students):

- IELTS 5.5 or higher with a minimum score of 5.0 in each band OR
- Equivalent (e.g. EAL/ESL, ISLPR, CSWE etc.) English language test scores; or assessed as equivalent

Course Structure

- 6 Terms - 78 weeks (including holidays), 60 contact weeks
- Requires Completing 21 Units of Competency (9 Core plus 12 Electives)

- SITXFSA005 Use hygienic practices for food safety (Elective)
- SITHIND006 Source and use information for the hospitality industry (Elective)
- SITTTVL001 Access and interpret product information (Elective)
- SITTTVL004 Sell tourism products and services (Elective)
- SITXFSA006 Participate in safe food handling practices (Elective)
- SITHACS009 Clean premises and equipment (Elective)
- SITEEVT023 Plan in-house events (Elective)
- SITXINV008 Control stock (Elective)
- SITXINV007 Purchase Goods (Elective)
- SITXCCS010 Provide Visitor Information (Elective)
- SITXCOM010 Manage Conflict (Core)
- SITXCCS015 Enhance customer service experiences (Core)
- SITXFIN009 Manage finances within a budget (Core)
- SITXMGTO04 Monitor Work operations (Core)
- SITXHRM008 Roster Staff (Core)
- SITXHRM009 Lead and Manage people (Core)
- SITXWHS007 Implement and monitor workhealth and safety practices (Core)
- SITEEVT020 Source and use information on the Events Industry (Elective)
- SITXCCS012 Provide lost and found services (Elective)
- SITXHRM007 Coach others in job skills (Core)
- *SITHIND008 Work effectively in hospitality service (Core)

*Denotes the unit prescribed for work placement purpose. The allocated hours cover minimum of 36 complete food service periods: 20 hours per week over 10 weeks in an approved workplace. Work placement is scheduled in the last term of the course so that students have developed the essential skills and knowledge over the duration of the course to be ready to perform in a workplace environment.

Course Pathways

After successful completion of this qualification, you could obtain positions such as:

Assistant Manager Front Desk Supervisor
Team Leader Bar Supervisor Duty Manager
Assistant Tour Manager/Coordinator

Course Fees

Tuition Fee: \$18,000 (\$3,000 per Term)
Application fees: \$200 * Non-Refundable
Material Fees: \$100 Per term

2023-2024 Term Dates Intake Dates

Term 1	9 Jan'23 to 19 Mar'23	9 Jan'23, 6 Feb'23
Term 2	3 Apr'23 to 11 Jun'23	3 Apr'23, 1 May'23
Term 3	26 Jun'23 to 3 Sep'23	26 Jun'23, 24 Jul'23
Term 4	18 Sep'23 to 26 Nov'23	18 Sep'23, 16 Oct'23
Term 5	5 Feb'24 to 14 Apr'24	5 Feb'24, 4 Mar'24
Term 6	29 Apr'24 to 7 Jul'24	29 Apr'24, 27 May'24

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Australian College of Hospitality
and Business Management