

SIT20322 Certificate II in Hospitality – Unit content

Units	Year 1 Units 1 & 2
BSBTWK201	Work effectively with others
SITXWHS005	Participate in safe working practices
SITHIND006	Source and use information on the hospitality industry
SITXFSA005	Use hygienic practices for food safety
SITHFAB021	Provide Responsible Service of Alcohol
SITXCOM007	Show social and cultural sensitivity
SITHACS011	Prepare rooms for guests
SITHACS013	Provide porter services
SITHFAB026	Provide room service
SITHFAB024	Prepare and serve espresso coffee
SITXCCS011	Interact with customers
SITHIND007	Use hospitality skills effectively

Units	Year 2 Units 3 & 4
SITHFAB024	Prepare and serve non-alcoholic beverages*
SITHFAB022	Clean and tidy bar areas
SITHFAB027	Serve food and beverage*+
SITHFAB036	Provide advice on food
SITXFIN007	Process financial transactions

Teach out 2023 only - VCAA compulsory Units 3 & 4

Units	Year 2 Units 3 & 4
SITHFAB004	Prepare and serve non-alcoholic beverages*
SITHFAB005	Prepare and serve espresso coffee*
SITHFAB007	Serve food and beverage*+
SITHFAB016	Provide advice on food
SITXFIN001	Process financial transactions

*Pre-requisite - SITXFSA101 Use Hygiene practices for food safety

+ VGCLR Responsible Service of Alcohol (RSA) certificate required

S1120421 Certificate II in Cookery – Unit Content

Units	Year 1 Units 1 & 2
SITXWHS005	Participate in safe working practices
SITHCCC025*	Prepare and present sandwiches
SITXFSA005	Use hygienic practices for food safety
SITHCCC024	Prepare and present simple dishes*
SITXINV006	Receive, store and maintain stock
SITHCCC023	Use food preparation equipment*
SITHCCC027	Prepare dishes using basic methods of cookery*
SITXCOM007	Show social and cultural sensitivity
SITHKOP009	Clean kitchen premises and equipment

Units	Year 2 Units 3 & 4
SITHCCC028	Prepare appetisers and salads*
SITHCCC029	Prepare stocks, sauces and soups*
SITHCCC030	Prepare vegetable, fruit, egg and farinaceous dishes*
SITHCCC034	Work effectively in a commercial Kitchen

Teach out for 2023 only

S1120416 Certificate II Kitchen Operations

Units	Year 2 Units 3 & 4
SITHCCC006	Prepare appetisers and salads*
SITHCCC007	Prepare stocks, sauces and soups*
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes*
SITHCCC011	Use cookery skills effectively*
SITHCCC012	Prepare poultry dishes*

*Prerequisite- SITXFSA101 Use Hygiene practices for food safety