

See below an example of SIT30713 Certificate III in Hospitality training plan(s) for core, stream, recommended and elective units, (if applicable) as per Grouping Requirements as offered by Work Skills

SIT30713 Certificate III in Hospitality Example

<i>SIT30713 Hospitality Core Units</i>	
<u>Code</u>	<u>Unit Name</u>
SITXWHS101	Participate in safe work practices
BSBWOR203B	Work effectively with others
SITXCCS303	Provide service to customers
SITXCOM201	Show social and cultural sensitivity
SITXHRM301	Coach others in job skills
SITHIND201	Source and use information on the hospitality industry
SITHIND301	Work effectively in hospitality service

SIT30713 Hospitality Elective Units Choose 1 only from this Group A list

<u>Code</u>	<u>Unit Name Group A</u>
SITHIND101	Use hygienic practices for hospitality service
SITXFSA101	Use hygienic practices for food safety

SIT30713 Hospitality Elective Units Choose 5 only from this Group B

<u>Code</u>	<u>Unit Name GROUP B</u>
SITHFAB201	Provide responsible service of alcohol ^ (PRE REQUISITE UNIT)
SITHCCC103	Prepare sandwiches*
SITXFSA201	Participate in safe food handling practices
SITHCCC202	Produce appetisers and salads*
SITXFIN201	Process financial transactions
SITHFAB101	Clean and tidy bar areas*
SITHCCC102	Prepare simple dishes*
SITHFAB202	Operate a bar*^
SITHFAB203	Prepare and serve non-alcoholic beverages*
SITHFAB307	Provide table service of food and beverage*^
SITHFAB204	Prepare and serve espresso coffee*

****Prerequisite is SITXFSA101 Use hygienic practices for food safety***

^Prerequisite is SITHFAB201 Provide responsible service of alcohol

**SIT30713 Hospitality Elective Units Choose 2 only from this Group C or
a further 2 From Group B above**

<u>Code</u>	<u>Unit Name Group C</u>
BSBSUS201A	Participate in environmentally sustainable work practices
SITXINV202	Maintain the quality of perishable items*
SITXINV301	Purchase goods
SITHKOP101	Clean kitchen premises and equipment *