

See below an example of SIT20213 Certificate II in Hospitality training plan(s) for core, stream, recommended and elective units, (if applicable) as per Grouping Requirements as offered by Work Skills

## SIT20213 Certificate II in Hospitality Example

<u>Compulsory Core Unit</u>	
<u>Code</u>	<u>Unit Name</u>
SITXCOM201	Show social and cultural sensitivity
BSBWOR203B	Work effectively with others
SITHIND201	Source and use information on the hospitality industry
SITHIND202	Use hospitality skills effectively
SITXCCS202	Interact with customers
SITXWHS101	Participate in safe work practices
<i>Group A Elective Units List (Choose 1 of these units)</i>	
SITHIND101	Use hygienic practices for hospitality service (^ <b>Prerequisite</b> )
SITXFSA101	Use hygienic practices for food safety (* <b>Prerequisite</b> )
<i>Group B Elective Units List (Choose 5 of these units)</i>	
SITHFAB201	Provide responsible service of alcohol
SITHCCC102	Prepare simple dishes*
SITHCCC103	Prepare sandwiches*
SITHCCC202	Produce appetisers and salads*
BSBSUS201A	Participate in environmentally sustainable work practices
SITXFIN201	Process financial transactions
SITHFAB101	Clean and tidy bar areas*
SITHFAB202	Operate a bar*^
SITHFAB203	Prepare and serve non-alcoholic beverages*
SITHFAB204	Prepare and serve espresso coffee*
SITXINV202	Maintain the quality of perishable supplies *
SITHKOP101	Clean kitchen and equipment*