

Tourism and Hospitality

SuniTAFE has a strong history of education and training in the fields of tourism and hospitality.

Tourism and hospitality courses at SuniTAFE are designed to meet the needs of industry and incorporate practical work as a necessary part of student training. SuniTAFE owns and operates a restaurant that is open to the public and provides students with the experience of working in a commercial environment.

Certificate III in Hospitality CRICOS Code - 071250E

This qualification provides the skills and knowledge for an individual to be competent in skilled operations with the need to apply discretion and judgement. Work would be undertaken in various hospitality settings, such as restaurants, motels, clubs, pubs, cafes and coffee shops. Individuals may have some responsibility for others and provide technical advice and support to a team.

Duration	1 year	Course Structure Core Units SITHIND001A Develop and update hospitality industry knowledge SITXCCS002A Provide quality customer service SITXCOM001A Work with colleagues and customers SITXCOM002A Work in a socially diverse environment SITXHRM001A Coach others in job skills SITXOHS001A Follow health, safety and security procedures SITXOHS002A Follow workplace hygiene procedures <i>Plus one of the following:</i> SITHFAB021A Provide and coordinate food and beverage service* SITHIND003A Provide and coordinate hospitality service** * For candidates completing a Food and Beverage specialisation, SITHFAB021A Provide and coordinate food and beverage service must be completed. ** For candidates NOT completing a Food and Beverage specialisation, SITHIND003A Provide and coordinate hospitality service must be completed. Specialisation Group A - Food and Beverage SITHFAB001A Clean and tidy bar areas SITHFAB002A Operate a bar SITHFAB003A Serve food and beverage to customers SITHFAB004A Provide food and beverage service SITHFAB005A Provide table service of alcoholic beverages SITHFAB009A Provide responsible service of alcohol SITHFAB012A Prepare and serve espresso coffee
IELTS Score Required	5.5	
Entrance Requirements	Year 12 or country equivalent.	
Total Course Fee	A\$8,125	
Additional Fees	Nil	
Study Mode	Full time.	
Employment Opportunities	Bar attendant, barista, waiter, wine waiter, front desk receptionist, housekeeper, gaming attendant.	
Assessment	Written work, participation in industry site visits, participation in class discussion, oral tests, demonstration of practical skills, role plays, case studies, class participation, class presentations, research assignments, group activities, worksheets, theory exams and quiz and checkpoints.	



Certificate IV in Hospitality CRICOS Code - 066249G

This qualification provides the skills and knowledge for an individual to be competent in skilled operations and team leading or supervision. Work would be undertaken in various hospitality settings such as restaurants, hotels, motels, clubs, pubs, cafes and coffee shops.

Duration	1 year
IELTS Score Required	5.5
Entrance Requirements	Year 12 or country equivalent.
Total Course Fee	A\$9,563
Additional Fees	Nil
Study Mode	Full time. Mix of theory and practical work in classroom, kitchen and Restaurant.
Employment Opportunities	Food and beverage supervisor, front office supervisor, concierge, butler, gaming supervisor.
Assessment	Written work, participation in industry site visits, participation in class discussion, oral tests, demonstration of practical skills, role plays, case studies, class participation, class presentations, research assignments, group activities, worksheets, theory exams and quiz and checkpoints.

Course Structure

Core Units

- SITHIND003A Provide and coordinate hospitality service
- SITXCCS002A Provide quality customer service
- SITXCOM001A Work with colleagues and customers
- SITXCOM002A Work in a socially diverse environment
- SITXCOM003A Deal with conflict situations
- SITXFIN003A Interpret financial information
- SITXHRM001A Coach others in job skills
- SITXHRM005A Lead and manage people
- SITXINV001A Receive and store stock
- SITXINV002A Control and order stock
- SITXMGTO01A Monitor work operations
- SITXOHS001A Follow health, safety and security procedures
- SITXOHS002A Follow workplace hygiene procedures
- SITXOHS004A Implement and monitor workplace health, safety and security practices

Elective Units

Accommodation Services

- SITHACS001A Provide accommodation reception services
- SITHACS002A Conduct night audit

Cont'd below...

Course Structure *Cont'd...*

- SITHACS003A Provide porter services
- SITHACS004A Provide housekeeping services to guests
- SITHACS005A Prepare rooms for guests
- SITHACS006A Clean premises and equipment
- SITHACS007A Launder linen and guest clothes
- SITHACS008A Provide valet service

Communication and Teamwork

- SITXCOM004A Communicate on the telephone

Computer Operations and ICT Management

- BSBCMN205A Use business technology

First Aid

- HLTFA301B Apply first aid

Food and Beverage

- SITHFAB001A Clean and tidy bar areas
- SITHFAB002A Operate a bar
- SITHFAB003A Serve food and beverage to customers
- SITHFAB004A Provide food and beverage service
- SITHFAB005A Provide table service of alcoholic beverages
- SITHFAB006A Operate cellar systems
- SITHFAB008A Provide room service
- SITHFAB009A Provide responsible service of alcohol
- SITHFAB010A Prepare and serve non alcoholic beverages
- SITHFAB011A Develop and update food and beverage knowledge
- SITHFAB012A Prepare and serve espresso coffee
- SITHFAB015A Prepare and serve cocktails
- SITTTSL002A Access and interpret product information
- DFDCSEWAB Evaluate wines (standard)



Diploma of Hospitality CRICOS Code - 066255J

This qualification provides the skills and knowledge for an individual to be competent as a manager in any hospitality functional area. This individual would possess a sound theoretical knowledge base and be able to use a range of specialised, technical or managerial competencies to plan, carry out and evaluate their own work and/or the work of their team. Work would be undertaken in various hospitality settings, such as restaurants, hotels, catering operations, motels, clubs, pubs, cafes and coffee shops.

Duration	1.5 years	Course Structure Core Units SITXCCS002A Provide quality customer service SITXCCS003A Manage quality customer service SITXCOM001A Work with colleagues and customers SITXCOM002A Work in a socially diverse environment SITXCOM003A Deal with conflict situations SITXFIN003A Interpret financial information SITXFIN004A Manage finances within a budget SITXFIN005A Prepare and monitor budgets SITXGLC001A Develop and update legal knowledge required for business compliance SITXHRM001A Coach others in job skills SITXHRM003A Roster staff SITXHRM005A Lead and manage people SITXHRM006A Monitor staff performance SITXHRM007A Manage workplace diversity SITXINV001A Receive and store stock SITXINV002A Control and order stock SITXMGTO01A Monitor work operations SITXMGTO02A Develop and implement operational plans SITXMGTO04A Develop and implement a business plan
IELTS Score Required	5.5	
Entrance Requirements	Year 12 or country equivalent.	
Total Course Fee	A\$20,684	
Additional Fees	Nil	
Study Mode	Full time. A mix of theory and practical work in the classroom, kitchen and Restaurant.	
Employment Opportunities	Restaurant manager, kitchen manager, front office manager, housekeeper, chef, sous chef, gaming manager, motel manager, unit manager (catering operations).	
Assessment	Written work, participation in industry site visits, participation in class discussion, oral tests, demonstration of practical skills, role plays, case studies, class participation, class presentations, research assignments, group activities, worksheets, theory exams and quiz and checkpoints.	

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Course Structure *Cont'd...*

SITXMGTO06A Establish and conduct business relationships
SITXOHS001A Follow health, safety and security procedures
SITXOHS002A Follow workplace hygiene procedures
SITXOHS004A Implement and monitor workplace health, safety and security practices
SITXOHS005A Establish and maintain an OH&S system

Plus one of the following:

SITHIND003A Provide and coordinate hospitality service
SITHCCC028A Prepare, cook and serve food for menus

Elective Units

Accommodation Services

SITHACS001A Provide accommodation reception services
SITHACS002A Conduct night audit
SITHACS003A Provide porter services
SITHACS004A Provide housekeeping services to guests
SITHACS005A Prepare rooms for guests
SITHACS006A Clean premises and equipment
SITHACS007A Launder linen and guest clothes
SITHACS008A Provide valet service

Administration

SITXADM001A Perform office procedures

Commercial Cookery and Catering

SITHCCC001A Organise and prepare food
SITHCCC002A Present food

SITHCCC003A Receive and store kitchen supplies
SITHCCC004A Clean and maintain kitchen premises
SITHCCC005A Use basic methods of cookery
SITHCCC006A Prepare appetisers and salads
SITHCCC007A Prepare sandwiches
SITHCCC008A Prepare stocks, sauces and soups
SITHCCC009A Prepare vegetables, fruit, eggs and farinaceous dishes
SITHCCC010A Select, prepare and cook poultry
SITHCCC011A Select, prepare and cook seafood
SITHCCC012A Select, prepare and cook meat
SITHCCC013A Prepare hot and cold desserts
SITHCCC014A Prepare pastries, cakes and yeast goods
SITHCCC015A Plan and prepare food for buffets
SITHCCC016A Develop cost effective menus
SITHCCC017A Organise bulk cooking operations
SITHCCC018A Prepare pâtés and terrines
SITHCCC019A Plan, prepare and display a buffet
SITHCCC020A Prepare portion-controlled meat cuts
SITHCCC021A Handle and serve cheese
SITHCCC022A Prepare chocolate and chocolate confectionery
SITHCCC025A Monitor catering revenue and costs
SITHCCC027A Prepare cook and serve food for food service
SITHCCC028A Prepare, cook and serve food for menus
SITHCCC029A Prepare foods according to dietary and cultural needs
SITHCCC031A Operate a fast food outlet
SITHCCC040A Design menus to meet market needs

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Diploma of Hospitality *Cont'd...*

Course Structure *Cont'd...*

Communication and Teamwork

SITXCOM004A Communicate on the telephone

Computer Operations and ICT Management

BSBCCMN205A Use business technology
BSBCCMN306A Produce business documents

First Aid

HLTFA301B Apply first aid

Food and Beverage

SITHFAB001A Clean and tidy bar areas
SITHFAB002A Operate a bar
SITHFAB003A Serve food and beverage to customers

SITHFAB004A Provide food and beverage service
SITHFAB005A Provide table service of alcoholic beverages
SITHFAB006A Operate cellar systems
SITHFAB008A Provide room service
SITHFAB009A Provide responsible service of alcohol
SITHFAB010A Prepare and serve non alcoholic beverages
SITHFAB011A Develop and update food and beverage knowledge
SITHFAB012A Prepare and serve espresso coffee
SITHFAB013A Provide specialist advice on food
SITHFAB014A Provide specialist advice on wine
SITHFAB015A Prepare and serve cocktails
SITTTSL002A Access and interpret product information
SITXCOM005A Make presentations
FDFCDSEWAB Evaluate wines (standard)

Certificate III in Hospitality (Commercial Cookery) CRICOS Code - 066250C

This qualification provides the skills and knowledge for an individual to be competent as a qualified cook. Work would be undertaken in various hospitality enterprises where food is prepared and served, including restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops. Individuals may have some responsibility for others and provide technical advice and support to a team.

Duration	1 year
IELTS Score Required	5.5
Entrance Requirements	Year 12 or country equivalent.
Total Course Fee	A\$11,825
Additional Fees	Nil
Study Mode	Full time. Mix of theory and practical work in classrooms, kitchen and Restaurant.
Employment Opportunities	<p>Cook - individuals with this qualification are able to perform roles such as:</p> <ul style="list-style-type: none"> preparing appetisers, salads, stocks, sauces and soups preparing vegetables, fruit, eggs and farinaceous dishes selecting, preparing and cooking poultry, seafood and meat preparing hot and cold desserts, pastries, cakes and yeast goods planning and preparing food for buffets
Assessment	Written work, participation in industry site visits, participation in class discussion, oral tests, demonstration of practical skills, role plays, case studies, class participation, class presentations, research assignments, group activities, worksheets, theory exams and quiz and checkpoints.

Course Structure

Core Units

SITHCCC001A Organise and prepare food
SITHCCC002A Present food
SITHCCC003A Receive and store kitchen supplies
SITHCCC004A Clean and maintain kitchen premises
SITHCCC005A Use basic methods of cookery
SITHCCC006A Prepare appetisers and salads
SITHCCC008A Prepare stocks, sauces and soups
SITHCCC009A Prepare vegetables, fruit, eggs and farinaceous dishes
SITHCCC010A Select, prepare and cook poultry
SITHCCC011A Select, prepare and cook seafood
SITHCCC012A Select, prepare and cook meat
SITHCCC013A Prepare hot and cold desserts
SITHCCC014A Prepare pastries, cakes and yeast goods
SITHCCC016A Develop cost effective menus
SITHCCC027A Prepare, cook and serve food for food service
SITHCCC028A Prepare, cook and serve food for menus
SITHCCC029A Prepare foods according to dietary and cultural needs
SITHIND001A Develop and update hospitality industry knowledge
SITXCOM001A Work with colleagues and customers
SITXCOM002A Work in a socially diverse environment
SITXCOM003A Deal with conflict situations
SITXFSA001A Implement food safety procedures
SITXHRM001A Coach others in job skills
SITXOHS001A Follow health, safety and security procedures
SITXOHS002A Follow workplace hygiene procedures
HLTFA301B Apply first aid

Elective Units

Commercial Cookery and Catering
SITHCCC018A Prepare pâtés and terrines
SITHCCC021A Handle and serve cheese
SITHCCC025A Monitor catering revenue and costs

Engaging Students in Community Activities



Five Chinese commercial cookery students hosted a number of Chinese 9 dish banquets at Hill Corner Gardens. These functions provided an opportunity to showcase the international students program as well as Chinese culture and food.

Certificate IV in Hospitality (Commercial Cookery) CRICOS Code - 071247M

This qualification provides the skills and knowledge for an individual to be competent as a qualified chef or cook in a supervisory or team leading role in the kitchen. Work would be undertaken in various kitchen settings, such as in restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops.

Duration	1.5 years	Course Structure	
IELTS Score Required	5.5	Core Units	
Entrance Requirements	Year 12 or country equivalent.	SITHCCC001A	Organise and prepare food
Total Course Fee	A\$16,376	SITHCCC002A	Present food
Additional Fees	Nil	SITHCCC003A	Receive and store kitchen supplies
Study Mode	Full time. Mix of theory and practical work in classrooms, kitchens and Restaurant.	SITHCCC004A	Clean and maintain kitchen premises
Employment Opportunities	Individuals with this qualification are able to perform roles such as: <ul style="list-style-type: none"> • supervising one or more sections in a large kitchen • supervising a small kitchen Possible job titles include: <ul style="list-style-type: none"> • chef • chef de partie 	SITHCCC005A	Use basic methods of cookery
Assessment	Written work, participation in industry site visits, participation in class discussion, oral tests, demonstration of practical skills, role plays, case studies, class participation, class presentations, research assignments, group activities, worksheets, theory exams and quiz and checkpoints.	SITHCCC006A	Prepare appetisers and salads
		SITHCCC008A	Prepare stocks, sauces and soups
		SITHCCC009A	Prepare vegetables, fruit, eggs and farinaceous dishes
		SITHCCC010A	Select, prepare and cook poultry
		SITHCCC011A	Select, prepare and cook seafood
		SITHCCC012A	Select, prepare and cook meat
		SITHCCC013A	Prepare hot and cold desserts
		SITHCCC014A	Prepare pastries, cakes and yeast goods
		SITHCCC015A	Plan and prepare food for buffets
		SITHCCC016A	Develop cost effective menus
		SITHCCC025A	Monitor catering revenue and costs
		SITHCCC026A	Establish and maintain quality control of food
		SITHCCC027A	Prepare, cook and serve food for food service
		SITHCCC028A	Prepare, cook and serve food for menus
		SITHCCC029A	Prepare foods according to dietary and cultural needs
		SITXCOM001A	Work with colleagues and customers
		SITXCOM002A	Work in a socially diverse environment
		SITXCOM003A	Deal with conflict situations

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Certificate IV in Hospitality (Commercial Cookery) *Cont'd...*

Course Structure *Cont'd...*

SITXFIN003A Interpret financial information
SITXFSA001A Implement food safety procedures
SITXFSA002A Develop and implement a food safety program
SITXHRM001A Coach others in job skills
SITXHRM005A Lead and manage people
SITXINV002A Control and order stock
SITXMGTO01A Monitor work operations
SITXOHS001A Follow health, safety and security procedures
SITXOHS002A Follow workplace hygiene procedures
SITXOHS004A Implement and monitor workplace health, safety and security practices
HLTFA301B Apply first aid

Elective Units

Commercial Cookery and Catering

SITHCCO18A Prepare pâtés and terrines
SITHCCO21A Handle and serve cheese

Computer Operations and ICT Management

BSBADM304A Design and develop text documents
BSBCMN205A Use business technology
BSBCMN213A Produce simple word processed documents

Environmental Sustainability

SITXENV001A Participate in environmentally sustainable work practices
SITXENV002A Implement and monitor environmentally sustainable work practices

Events

SITXEVT005A Organise in house events or functions

Finance

SITXFIN001A Process financial transactions
SITXFIN002A Maintain financial records
SITXFIN004A Manage finances within a budget
SITXFIN005A Prepare and monitor budgets
SITXFIN006A Obtain and manage sponsorship
BSBADM308A Process payroll
BSBADM309A Process accounts payable and receivable
BSBADM408A Prepare financial reports

Food and Beverage

SITHFAB001A Clean and tidy bar areas
SITHFAB002A Operate a bar
SITHFAB003A Serve food and beverage to customers
SITHFAB004A Provide food and beverage service
SITHFAB005A Provide table service of alcoholic beverages
SITHFAB006A Operate cellar systems
SITHFAB007A Complete retail liquor sales
SITHFAB011A Develop and update food and beverage knowledge
SITHFAB013A Provide specialist advice on food
SITHFAB014A Provide specialist advice on wine
SITHFAB017A Provide gueridon service

Food Safety

SITXFSA003A Transport and store food in a safe and hygienic manner

Human Resource Management

SITXHRM002A Recruit, select and induct staff
SITXHRM003A Roster staff
SITXHRM004A Manage volunteers
SITXHRM006A Monitor staff performance

Quality and Innovation

SITXQUA001A Contribute to workplace improvements
SITXQUA002A Originate and develop a concept
SIRXQUA001A Develop innovative ideas at work

Working in Industry - Hospitality

SITHIND001A Develop and update hospitality industry knowledge