



# Certificate I in Hospitality

SIT10216

- Nationally Recognised Training
- This training is subsidised by the NSW Government
- Fully Subsidised Course

**DURATION**  
18 Weeks

**ATTENDANCE**  
Part Time

**DELIVERY**  
On campus

**START DATE**  
Enquire Now

**LOCATION**  
Kingscliff  
Cudgen Road, Kingscliff

**STUDY COMMITMENT**  
4.7 Hours Per Week

How much time on average each week you will need to commit to successfully complete this course.

Hours include class attendance/participation, directed study, and any required work placements.

You may also need to do additional hours of self-directed study.

## Studying with TAFE NSW

With over 25,000 industry connections\*, teachers experienced in the latest industry trends plus state-of-the-art facilities, it's easy to see why TAFE NSW is Australia's largest training provider. Want even more reasons to study with us?

\*TAFE NSW current employer database as of May 2017



**85.9%**  
**EMPLOYER SATISFACTION**

NSW EMPLOYERS ARE VERY SATISFIED WITH THE QUALITY OF THE NATIONALLY RECOGNISED TRAINING WE DELIVER\*



**80%**  
**OF GROWTH AREAS COVERED**

WE OFFER TRAINING IN 80% OF THE OCCUPATIONS PREDICTED TO HAVE THE GREATEST GROWTH OVER THE NEXT 5 YEARS^



**83%**  
**GRADUATE SATISFACTION**

TAFE NSW ENJOYS A RATING WELL ABOVE THE NATIONAL AVERAGE FOR THE OVERALL QUALITY OF TRAINING#



**93%**  
**WOULD RECOMMEND TAFE NSW**

AS A TRAINING PROVIDER - NATIONAL VET AVERAGE 90%\*\*

Source: ^ employment.gov.au, \* Graduate Satisfaction Survey - Undergraduate [Quality Indicators of Teaching and Learning (QILT) - Course Experience Questionnaire 2017-2018]. \* NCVET, Survey of Employers' Use and Views of the VET System, 2017. \*\* VET - NCVET Graduate Outcomes Survey 2018

## OVERVIEW

The nationally recognised Certificate I in Hospitality builds the skills and knowledge to work in such entry-level roles as a bar assistant, housekeeping assistant or kitchen hand. Build a career in the service industry and learn the foundational skills to take your passions to the next level.

### LEARN NEW SKILLS

Through a mix of theory and practical coursework, learn to:

- Work safely in a food area
- Provide great customer service
- Work in a team
- Identify and report simple issues

### DEVELOP YOUR TALENT

Develop the attributes to help you get ahead:

- Excellent collaboration skills
- Strong communication in a fast-paced environment
- The ability to multi-task
- Time management
- A willingness to learn new skills
- A commitment to providing great customer service

### ACHIEVE YOUR GOALS

Completing this course provides you with:

- Strong pathways to continue your study and enhance your career opportunities

### Career opportunities:

- Kitchen hand
- Bar useful
- Glass runner
- Food runner
- Housekeeping assistant

### GROW YOUR CAREER

Take your career further with the:

- Certificate II in Hospitality
- Certificate III in Hospitality
- Certificate IV in Hospitality
- Diploma of Hospitality Management
- Advanced Diploma of Hospitality Management

## ENTRY REQUIREMENTS

When you study with TAFE NSW, we want you to succeed. Entry requirements allow us to make sure that you have the right pre-existing knowledge and skills to achieve your chosen qualification. You will need to provide evidence that you meet the requirements listed in this section.

### ENTRY REQUIREMENTS

There are no entry requirements for this qualification. You can enrol now.

### IS THIS COURSE RIGHT FOR YOU?

To be prepared for this course, we recommend that you have:

- An interest in learning new skills
- The ability to work as part of a team
- Great communication skills
- Affinity for customer service
- A helpful disposition
- A strong work ethic

If you need help preparing for study, contact us about your options.

### ADDITIONAL REQUIREMENTS

With 130 locations across the state, TAFE NSW tailors qualifications to meet the needs of the local community and specific student groups (like apprentices, fast-tracked and online students). To make sure this course is the right fit for you, we will need you to demonstrate that you can meet the additional requirements below.

Students will be provided the opportunity to join the SIT30616 Certificate III in Hospitality students in the Caldera Cafe on a Monday in Term 2 if they would like additional experience in food service.

Uniform requirements for all students include- Black pants, closed in black leather shoes, Black polo shirt. TAFE will provide aprons and hair nets.

## OTHER COURSE INFORMATION

### INFORMATION SESSIONS

There are no information sessions currently scheduled for this course.

### STUDY COMMITMENT

This is a part time day, face to face course. You will need to attend approximately 3.8 hours of class, over 1 day a week, 18 weeks. As well as the in-class component, you will need to complete approximately 1 hour of other study per week.

You may also be required to complete approximately 1.3 hours of additional study each week outside of class hours, including class preparation and independent research.

### IS THIS COURSE RIGHT FOR YOU?

This course offering is designed for people who:

- are looking for work in a cafe or small hospitality organisation or would like to enhance their ability to prepare food and learn about basic kitchen hygiene and safety.
- must be able to participate in a range of routine and predictable hospitality work activities, however, they will work under close supervision and will be given clear directions to complete tasks.

### SERVICES AND STUDY SUPPORT

There are additional learning and study tools available for this course, including:

- Library services on campus, Monday to Friday 9.00am to 5.00pm

We offer student services and study support to ensure you can achieve your goals. Learn about TAFE NSW [Student Services](#)

As a TAFE NSW student in this course, you will have access to:

- LinkedIn Learning (formerly Lynda.com)
- Smarthinking - after hours online study support service
- Easy computing online short courses
- Access to local TAFE libraries
- Accessibility and Disability Support Services
- Access to Read&Write learning support software at TAFE and at home

## ATTENDANCE

The way you learn may change during your enrolment to ensure the best learning experience or to keep you safe as COVID-19 restrictions change, and some of our face to face classes may change to online or virtual classroom learning. Also, to ensure that we keep you safe while studying, we may modify our face to face classes to meet physical distancing requirements and increased cleaning on campus. If work placement and the demonstration of practical skills are requirements of your course, there may be a modification or delay in the planned timeframe due to COVID-19 impacts. Be assured, we'll keep you informed every step of the way.

This course is currently scheduled on Friday from 8.00am to 4.00pm. This timetable may change and will be confirmed by your teacher.

## FEE DETAILS

### SUBSIDISED PRICES

Fee If Eligible For Subsidy:  
\$0.00

### NON-SUBSIDISED PRICE

FULL FEE  
\$2,100.00

### SMART AND SKILLED FEES

This course is government-subsidised, meaning you pay a portion of the full course fee to TAFE NSW and the NSW Government will pay the balance. However, you must meet certain eligibility criteria for this to apply.

Depending on your previous qualifications and experience, your fee may be less than the maximum fee quoted. Your actual fee and eligibility for concession/exemption will be calculated and confirmed during the enrolment process. Payment plans are available through TAFE NSW for Smart and Skilled eligible qualifications.

For further information about eligibility and explanations of the different fee categories, visit [Are You Eligible?](#)

### FULLY GOVERNMENT SUBSIDISED

This course is fully government-subsidised for eligible students, meaning you will not have to pay any course fees. It is part of a program to help people develop the skills they need to get a job, undertake entry level qualifications or transition to a new job.

If you are not eligible for subsidised training, you can still choose to enrol in the course but will need to pay the full (non-subsidised) fee.

### READ BEFORE YOU ENROL

Learn about TAFE NSW [Fees](#)

Learn about TAFE NSW [Payment/Funding](#)

### RECOGNITION

Recognition is a process of acknowledging previously completed qualifications, skills, knowledge or experience relevant to your course. This may reduce the amount of learning required, reduce your course fees and allow you to achieve your qualification faster.

Learn about Recognition at TAFE NSW [Recognition](#)

## HOW TO ENROL

### Enrolments for this course have now closed.

[Enquire now](#) and we will contact you when enrolments open. Visit our [Online Courses](#) to view our range of study options that you can start anytime.

## UNITS

UNIT CODE	UNIT DESCRIPTION
BSBWOR203	Work effectively with others
SITXCCS001	Provide customer information and assistance
SITXWHS001	Participate in safe work practices
SITHCCC003	Prepare and present sandwiches
SITHKOP001	Clean kitchen premises and equipment
SITXFSA001	Use hygienic practices for food safety

## NEXT STEPS

Need more information? Call our customer support team on 131 601 or [submit an enquiry](#)