# Hospitality

## **Course description**

This course is ideal for students who are inspired by food and who excel in a customer-focused environment.

Students will learn about essential hospitality duties, while developing a range of specialised commercial kitchen skills in preparing, cooking and serving food.

The course focuses on the practical application of cookery principles, implementation of food safety procedures and the presentation of foods for a range of hospitality establishments.

Students also learn about the overall hospitality industry and will build customer service and communications skills, along with a wide range of skills in food and beverage service, accommodation services and other hospitality services.

## Locations

✓ **Ballina** Macksville
Casino Maclean

Coffs Harbour Murwillumbah

✓ CHEC ✓ Port Macquarie

Grafton Taree
Great Lakes Trenayr
Kempsey Wauchope

✓ Kingscliff ✓ Wollongbar
Lismore Flexible/Online



#### **TAFE to Uni Pathway**

Study during school as part of your HSC

Certificate II in Hospitality (SIT20213)

Study at TAFE after completing HSC year

Certificate III in Hospitality (SIT30713)

**Study Higher Qualifications at TAFE** 

Diploma of Hospitality (SIT50313) or Advanced Diploma of Hospitality (SIT60313)

**Study at University** 

Bachelor of Business, Hotel or Resort Management - Up to 18 months credit for your TAFE studies means less time at University

# **Career opportunities**

A diverse range of occupations exist across the hospitality industry, such as customer service and sales, commercial cookery and catering, food and beverage service, accommodation service, marketing and promotion.

Pattern of study	2 units $\times$ 1 year (120 hour), 2 units $\times$ 2 years (240 hour), 4 units $\times$ 1 year (240 hour), plus specialisation courses
HSC exam	Yes - optional (at completion of 240 hour course)
Qualification	Certificate II in Hospitality (SIT20213), Certificate II in Kitchen Operations (SIT20312) and/or transcript of competencies achieved
Pathway	Advanced standing in a range of Certificate III level qualifications within the Tourism, Hospitality Training Package (SIT12)
Note	1 unit (60 hour) or 2 unit (120 hour) specialisation courses available. Work placement mandatory - 35 hours per 2 units of study. This is a category B course.



### Applying for a TVET course is easy.

Follow these simple steps to get started:



Students and parents should read the 2017 TVET guide for high school students. While reading, it's a good idea to think about what the student is interested in and careers they may like to start learning about. It's important that the right TVET courses are chosen and the student gets the most out of their TVET experience. The 2017 TVET Guide is located on our website **northcoasttafe.edu.au** 

Students, parents and Careers Advisors should discuss potential options, pathways and a selection of courses that meet the student's needs and goals.



3)

Fill in the 2017 **Expression of Interest (EOI) form**. The EOI form can be downloaded from **northcoasttafe.edu.au** or provided by the school's VET Coordinator or Careers Advisor.

The EOI form should be signed by the student, parent or guardian and the school principal. TVET course codes must be included on the EOI form. They are found on the local course insert available from the VET Coordinator or Careers Advisor.





Submit the 2017 TVET Expression of Interest form to the school's Careers Advisor before the closing date of **16 September 2016.** 

DISCLAIMER While every attempt has been made to ensure information contained in this guide was correct at the time of printing (April 2016), it can change and you should check the TVET section of our website for the latest information. Course commencement is subject to sufficient resources and demand. For the most up-to-date information on course content, attendance modes, fees, concessions, refunds and exemptions, recognition of prior learning and credit transfer options, student support services including literacy and numeracy support and welfare services, student rights and responsibilities, appeals and complaints process and Department of Education and Communities Code of Conduct visit the North Coast TAFE website or phone your local Schools Account Manager.

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