

Portland Secondary College

VETiS SIT20316 Certificate II in Hospitality

VETiS Course Information



Course Overview

This course is designed to provide students with training and skill development in areas such as basic commercial cookery and food and beverage service. There are opportunities to undertake work placement as part of the Whaler's Café, which includes back of house food preparation, and front of house service.

Who Can Undertake This Course?

Year 10 students, Year 11 VCE students
Year 12 VCE Students (*only if course was started in Year 10 or 11*)
All VCAL students

When and Where is this program held?

Hospitality is held in the Discovery Hospitality Centre (on PSC campus), and has classes throughout the week (2 double periods per week).

Materials and Requirements

2018 Booklist:

1st Year Resource Books \$144 (purchased at PSC general office)

2nd Year Resource Books \$72 (purchased at PSC general office)

Stationery: A4 binder book, Exercise book, Display folder, Divider cards, Lever Arch file

Materials fee \$110, Equipment fee \$20 (*to be invoiced with school fees*)

Uniform (full uniform approx. \$50):

Black long pants, enclosed leather shoes (black for service), chef jacket, long apron, chef hat.

These items can be purchased from the PSC uniform shop.

Assessment of the Course

VETiS subjects use competency-based assessment, which is achieved by displaying the skills and knowledge required by the course over a period of time.

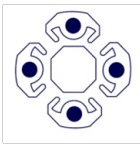
Assessment may include practical, demonstration and written methods.

Credit Towards VCE and VCAL

First Year: Unit 1 & 2 (2 VCE credits); 2 VCAL credits

Second Year: Unit 3 & 4 (2 VCE credits); Scored Assessment (exam and coursework tasks) and full ATAR contribution; 2 VCAL credits

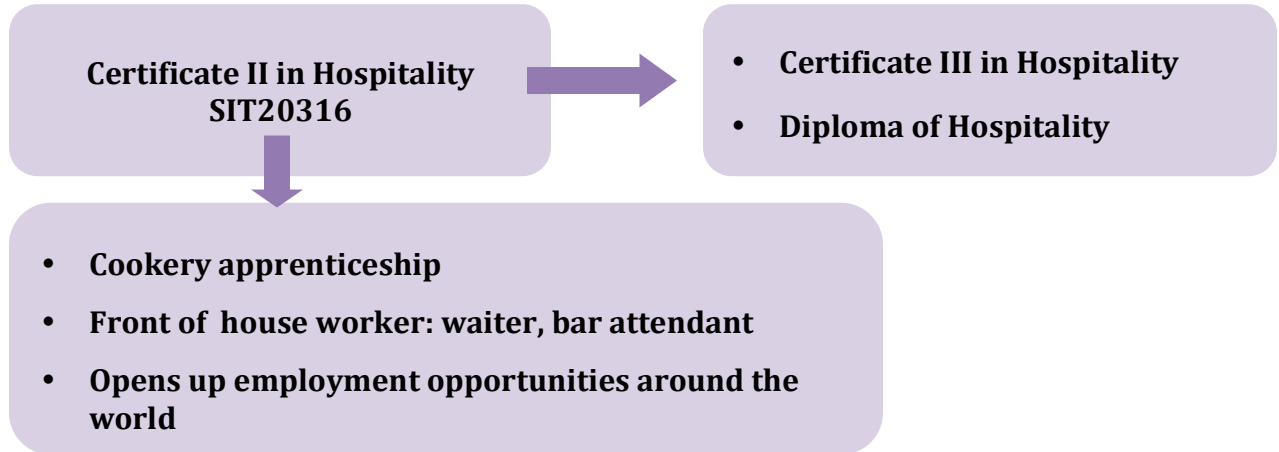
Portland Secondary College/RT0/SIT20316 Detailed Flyer [1 July 2017 Rev1]



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Pathways



Program Structure

First Year – Full Certificate II program

BSBWOR203	Work effectively with others
SITHIND002	Source and use information on the hospitality industry
SITHIND003	Use hospitality skills effectively
SITXCCS003	Interact with customers
SITXCOM002	Show social and cultural sensitivity
SITXFSA001	Use hygienic practices for food safety
SITXWHS001	Participate in safe work practices
SITHCCC002	Prepare and present simple dishes
SITHCCC003	Prepare and present sandwiches
SITHFAB001	Clean and tidy bar areas
SITHKOP001	Clean kitchen premises and equipment
SITXINV002	Maintain the quality of perishable items

Second Year – UOCs from Certificate III in Hospitality

SITHFAB004	Prepare and serve non-alcoholic beverages
SITHFAB005	Prepare and serve espresso coffee [Barista training]
SITHFAB007	Serve food and beverage
SITHFAB016	Provide advice on food
SITXFIN001	Process financial transactions

Students are required to successfully complete all first year UOCs in order to successfully attain the qualification.

