

## Community Partnerships @ Work 2011 Vocational Training Course

### HOSPITALITY (Café Operations)

(part of Cert 1 or 2 Hospitality) SIT 20207

**NB: Schools are expected to deliver the 5 core units of certificate 1.**  
**This offering provides the remaining units to make up the complete Certificate 1**  
**Core units can also be undertaken online through SITE Academy.**

*This course will give students, skills desired by employers for work in small delis, cafés and coffee shops.*

**Job Summary:** Customer service, making coffee (barista), taking cash and giving change, and preparing Hot and cold beverages are aspects of this employment pathway.

<b>Desired attributes:</b>	Be well presented, have good communication skills and a good memory, be polite and patient as well as being friendly, efficient and speedy and have stamina. Must enjoy working with people, be able to work as part of a team, be prepared to work weekends and evenings and be able to handle money.
<b>Career Pathways:</b>	Prefer year 11 or 12. Refer to <a href="http://www.myfutures.edu.au">www.myfutures.edu.au</a> for career pathway information
<b>Location:</b>	Noarlunga Campus of TAFESA, John Reynell Restaurant.
<b>Duration:</b>	1 day / week for 6 weeks in Term 1 Wed 9 <sup>th</sup> March – 13 <sup>th</sup> April; Term 2 Wed or Fri TBA; Term 3 Wed or Fri TBA
<b>Training Provider:</b>	TAFESA South RTO 40319
<b>Times:</b>	9.00 am – 3.30 pm
<b>Approx Cost:</b>	RTO fee = <b>\$325.50</b> (inclds ID) (2011) Brokerage fee = \$110.00 (inclds GST) <b>Total fee = \$435.50</b>
<b>Work Placement:</b>	We strongly recommend students undertake a week of relevant work experience to back up this course.
<b>Student requirements:</b>	⇒ Students <b>MUST</b> wear a long sleeved white shirt, black trousers / skirt, non-slip black leather shoes (not sneakers). ⇒ If ill, it is expected that the student will phone the Hospitality Office on 8207 3613 the morning of the absence.
<b>Contact:</b>	Karli Vickerman (Hospitality office) ph: 8207 3613
<b>Class restraints:</b>	Maximum number of students in a class is 14, min 8

Code	Unit of Competence	Nominal hours
SITXOHS001A	Follow workplace OH&S	10
SITXOHS002A	Follow workplace hygiene procedures	25
SITHFAB010A	Prepare & serve non-alcoholic beverages	15
SITHFAB012A	Prepare & serve espresso coffee	30
SITXFIN001A	Process financial transactions	20
<b>Total Hrs ( 10 credits)</b>		<b>100</b>

*Any queries about this course, contact the Program Co-ordinator on ph: 8326 4543 or mob: 0418 891 877*

*Details correct 6<sup>th</sup> December 2010*