



Australian Government

SIT10222 Certificate I in Hospitality

Release 1

SIT10222 Certificate I in Hospitality

Modification History

Not applicable.

Qualification Description

This qualification reflects the role of individuals who participate in a range of routine and predictable hospitality work activities. They work under close supervision and are given clear directions to complete tasks.

This qualification provides a pathway to work in various hospitality settings, such as restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops.

The skills in this qualification must be applied in accordance with Commonwealth and State/Territory legislation, Australian standards and industry codes of practice.

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

Entry Requirements

There are no entry requirements for this qualification.

Packaging Rules

6 units must be completed:

- 3 core units
- 3 elective units, consisting of:
 - 1 unit from Group A
 - 2 units from Group B, elsewhere in the SIT Training Package, or any other current Training Package or accredited course.

The selection of electives must be guided by the job outcome sought, local industry requirements and the complexity of skills appropriate to the AQF level of this qualification.

Note: Units marked with * have one or more prerequisites. Refer to individual units for details.

Core units

| | |
|------------|---|
| BSBTWK201 | Work effectively with others |
| SITXCCS009 | Provide customer information and assistance |
| SITXWHS005 | Participate in safe work practices |

Elective units

Group A - Hygiene

SITHIND005 Use hygienic practices for hospitality service

SITXFSA005 Use hygienic practices for food safety

Group B - Other electives

Administration

BSBPEF202 Plan and apply time management

TLIE0009 Carry out basic workplace calculations

Commercial Cookery and Catering

SITHCCC023* Use food preparation equipment

SITHCCC024* Prepare and present simple dishes

SITHCCC025* Prepare and present sandwiches

SITHCCC026* Package prepared foodstuffs

Communication and Teamwork

SITXCOM006 Source and present information

Cleaning

SITHACS009 Clean premises and equipment

SITHFAB022* Clean and tidy bar areas

SITHKOP009* Clean kitchen premises and equipment

Qualification Mapping Information

Supersedes and is equivalent to SIT10216 Certificate I in Hospitality.

Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694>

