



**Australian Government**

# **SIT30716 Certificate III in Hospitality (Restaurant Front of House)**

**Release 1**

## **SIT30716 Certificate III in Hospitality (Restaurant Front of House)**

### **Modification History**

Not applicable.

### **Qualification Description**

This qualification reflects the role of individuals who have a range of well-developed front of house food and beverage service and sales skills combined with sound product knowledge. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities.

This specialist qualification provides a pathway to work in various front of house roles in restaurants and cafés.

Possible job titles include:

- senior bar attendant
- sommelier
- waiter.

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

20 units must be completed:

- 11 core units
- 9 elective units, consisting of:
  - 1 unit from Group A
  - 8 units from Group B.

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.

### Core units

BSBWOR203	Work effectively with others
SITHFAB002	Provide responsible service of alcohol
SITHIND002	Source and use information on the hospitality industry
SITHIND004	Work effectively in hospitality service
SITXCCS006	Provide service to customers
SITXCOM002	Show social and cultural sensitivity
SITXFIN001	Process financial transactions
SITXFIN003	Manage finances within a budget
SITXFSA001	Use hygienic practices for food safety
SITXHRM001	Coach others in job skills
SITXWHS001	Participate in safe work practices

### Elective units

#### Group A

BSBSUS201	Participate in environmentally sustainable work practices
SITHFAB001	Clean and tidy bar areas
SITHKOP001	Clean kitchen premises and equipment

#### Group B

### Food and Beverage

SITHFAB003	Operate a bar
SITHFAB005	Prepare and serve espresso coffee
SITHFAB007	Serve food and beverage
SITHFAB010	Prepare and serve cocktails
SITHFAB011	Provide advice on beers, spirits and liqueurs
SITHFAB012	Provide advice on Australian wines
SITHFAB013	Provide advice on imported wines
SITHFAB014	Provide table service of food and beverage
SITHFAB015	Provide silver service
SITHFAB016	Provide advice on food
SITHFAB017	Provide advice on food and beverage matching
SITHFAB018	Provide gueridon service
SITHFAB020	Manage the sale or service of wine

### **Inventory**

SITXINV001	Receive and store stock
SITXINV003	Purchase goods

## **Qualification Mapping Information**

No equivalent qualification.

## **Links**

Companion Volume Implementation Guide: - <http://www.serviceskills.com.au/resources>