

SIT40416 Certificate IV in Hospitality

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Modification History

Release 2	Release 2 Supersedes and is equivalent to SIT40416 Certificate IV in Hospitality release 1. Minor change to update First Aid units of competency.
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Qualification Description

This qualification reflects the role of skilled operators who use a broad range of hospitality service, sales or operational skills combined with supervisory skills and sound knowledge of industry operations to plan, monitor and evaluate the work of team members. They operate independently or with limited guidance from others, and use discretion to solve non-routine problems.

This qualification provides a pathway to work as a supervisor in hospitality organisations such as restaurants, hotels, motels, clubs, pubs, cafés, and coffee shops. This qualification allows for multi-skilling and for specialisation in accommodation services, food and beverage, and gaming.

Possible job titles include:

- bar supervisor or team leader
- concierge
- duty manager
- food and beverage supervisor or team leader
- front office supervisor or team leader
- housekeeping supervisor or team leader
- gaming supervisor or team leader
- shift manager.

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

21 units must be completed:

• 9 core units

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- 12 elective units, consisting of:
 - 1 unit from Group A
 - 7 units from Group B
 - 4 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.

Core units

BSBDIV501 Manage diversity in the workplace

SITHIND004 Work effectively in hospitality service

SITXCCS007 Enhance customer service experiences

SITXCOM005 Manage conflict

SITXFIN003 Manage finances within a budget

SITXHRM001 Coach others in job skills

SITXHRM003 Lead and manage people

SITXMGT001 Monitor work operations

SITXWHS003 Implement and monitor work health and safety

practices

Elective units

Group A

SITHIND001 Use hygienic practices for hospitality service

SITXFSA001 Use hygienic practices for food safety

Group B

Accommodation Services – Front Office, Housekeeping and Porting

CPPCLO2001A Maintain hard floor surfaces

CPPCLO2004A Maintain carpeted floors

CPPCLO2009A Clean glass surfaces

CPPCLO2010A Clean ceiling surfaces and fittings

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CPPCLO2017A Clean wet areas

CPPCLO2019A Sort and remove waste and recyclable materials

CPPCLO2035A Maintain cleaning storage areas

CPPCLO3013A Clean window coverings

CPPCLO3016A Wash furniture and fittings

SITHACS001 Clean premises and equipment

SITHACS002 Provide housekeeping services to guests

SITHACS003 Prepare rooms for guests

SITHACS004 Launder linen and guest clothes

SITHACS005 Provide porter services

SITHACS006 Provide valet services

SITHACS007 Conduct night audit

SITHACS008 Provide accommodation reception services

SITTTSL002 Access and interpret product information

SITTTSL005 Sell tourism products and services

SITTTSL006 Prepare quotations

SITTTSL007 Process reservations

SITTTSL010 Use a computerised reservations or operations system

Client and Customer Service

SITXCCS002 Provide visitor information

SITXCCS004 Provide lost and found services

SITXCCS005 Provide club reception services

SITXCRI001 Respond to a customer in crisis

Communication and Teamwork

SITXCOM004 Address protocol requirements

Computer Operations and ICT Management

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BSBITU301 Create and use databases

BSBITU306 Design and produce business documents

BSBITU402 Develop and use complex spreadsheets

E-Business

SITXEBS001 Use social media in a business

Environmental Sustainability

BSBSUS401 Implement and monitor environmentally sustainable

work practices

Events

SITEEVT001 Source and use information on the events industry

SITEEVT002 Process and monitor event registrations

SITEEVT003 Coordinate on-site event registrations

SITEEVT004 Provide event staging support

SITEEVT005 Plan in-house events or functions

Finance

BSBFIA301 Maintain financial records

BSBFIA401 Prepare financial reports

SITXFIN002 Interpret financial information

First Aid

HLTAID011 Provide first aid

Food and Beverage

SITHFAB001 Clean and tidy bar areas

SITHFAB002 Provide responsible service of alcohol

SITHFAB003 Operate a bar

SITHFAB004 Prepare and serve non-alcoholic beverages

SITHFAB005 Prepare and serve espresso coffee

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SITHFAB006 Provide room service

SITHFAB008 Operate and monitor cellar systems

SITHFAB009 Conduct a product tasting for alcoholic beverages

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

SITHFAB019 Plan and monitor espresso coffee service

Food Safety

SITXFSA001 Use hygienic practices for food safety

SITXFSA002 Participate in safe food handling practices

SITXFSA003 Transport and store food

Gaming

SITHGAM001 Provide responsible gambling services

SITHGAM002 Attend gaming machines

SITHGAM003 Operate a TAB outlet

SITHGAM004 Conduct Keno games

SITHGAM005 Analyse and report on gaming machine data

SITHGAM006 Deal Baccarat games

SITHGAM007 Conduct Big Wheel games

SITHGAM008 Deal Blackjack games

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SITHGAM009 Deal Poker games

SITHGAM010 Deal Pontoon games

SITHGAM011 Conduct Rapid Roulette games

SITHGAM012 Conduct Roulette games

SITHGAM013 Conduct Sic Bo games

SITHGAM015 Attend casino gaming machines

SITHGAM016 Deal Caribbean Stud games

SITHGAM017 Deal Casino War games

SITHGAM018 Deal Mississippi Stud games

SITHGAM019 Conduct Rapid Baccarat games

SITHGAM020 Conduct Rapid Big Wheel games

SITHGAM021 Deal Three Card Poker games

Human Resource Management

SITXHRM002 Roster staff

Inventory

SITXINV002 Maintain the quality of perishable items

SITXINV003 Purchase goods

SITXINV004 Control stock

Kitchen Operations

SITHKOP006 Plan catering for events or functions

Languages other than English

SITXLAN003 Conduct oral communication in a language other than

English

SITXLAN004 Conduct complex oral communication in a language

other than English

SITXLAN005 Read and write information in a language other than

English

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Marketing and Public Relations

SITXMPR001 Coordinate production of brochures and marketing

materials

SITXMPR002 Create a promotional display or stand

SITXMPR003 Plan and implement sales activities

SITXMPR004 Coordinate marketing activities

SITXMPR005 Participate in cooperative online marketing initiatives

Security

CPPSEC2012A Monitor and control individual and crowd behaviour

CPPSEC3018A Provide for the safety of persons at risk

Work Health and Safety

SITXWHS002 Identify hazards, assess and control safety risks

Working in Industry

SITHIND001 Use hygienic practices for hospitality service

SITHIND002 Source and use information on the hospitality industry

SITTIND001 Source and use information on the tourism and travel

industry

Qualification Mapping Information

SIT40313 Certificate IV in Hospitality

Links

Companion Volume implementation guides are found in VETNet - https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=68c40a93-e51d-4e0f-bc06-899dff092694

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