

A CAREER IN HOSPITALITY

Hospitality Skills Short Course

ABOUT THE COURSE

This short course will give you the competitive edge as you learn food and beverage service, hygienic practices for food safety, prepare and present sandwiches and sustainable workplace practices. Graduates will be able to work with some independence and under limited supervision across these areas.

This qualification provides a pathway to work in organisations such as restaurants, hotels, motels, resorts, clubs, pubs, cafés, and coffee shops and is a good foundation into a Hospitality traineeship.



WHO'S IT FOR

All School leavers
from December
2021.



COURSE DURATION

This course runs 2 days per week
for a period of 4 weeks.



START DATES & DELIVERY

Delivery of the course is through classroom
and work based learning activities.



COST

Fully funded under NSW Smart and
Skilled training.



UNITS

SITHFAB007 – Serve food and Beverage
SITXFSA001 – Use hygienic practices for food
safety
SITHFA005 – Prepare and serve espresso
coffee
SITXFSA001 – Use hygienic practices for food
safety



LOCATION

Multiple venues across Greater
Sydney.

TRAINEESHIP PATHWAY AVAILABLE:

This short course is suitable for individuals that are wanting to gain employment in a front of house hospitality role. For students that successfully complete the short course and show suitable skills traineeship positions are on offer. This short course is a real opportunity for you to gain employment.