



### Want more information?

#### **Contact:**

Miss Jen Reeves Vocational Education & Training Coordinator Australian School-based Apprenticeship & Traineeship Facilitator Marist Regional College Email: jreeves@mrc.tas.edu.au

Phone: (03) 6432 7623

Delivered and assessed at school in partnership with Guilford Young College (RTO Code 1129)

Some photos supplied courtesy of Tall Timbers Smithton.



### Marist Regional College

PO Box 588 Burnie Tasmania Australia 7320

P: (03) 6432 7600

#### striving for excellence

learning for life

Building Brighter Futures

## Year 10 Introduction to VET Hospitality

(8 points towards TCE)\*



School-based Traineeship opportunities in Year 11 and/or 12













School

# Year 10 Introduction to Hospitality

### What will I gain from completing this VET short skill set?

This taster course provides students with fun, practical hands-on learning and the opportunity to experience working in the Hospitality and Bakery industries such as cafes, bakeries, coffee shops and small food-based retail outlets. The course will include four (4) nationally accredited VET units of competency, which may go towards the Tasmanian Certificate of Education (TCE), if the student is deemed competent in each unit.

- SITXFSA005 Use hygienic practices for food safety
- SITXWHS005 Participate in safe work practices
- SITHFAB025 Prepare and serve espresso coffee
- SITHFAB024 Prepare and serve non-alcoholic beverages

### **Pre-requisites:**

Interviews will form part of the enrolment and selection process.

**Delivery time-frame:** 

Over 1 year.

### What will I learn?

Learners develop core skills in the preparation, production, presentation and service of a variety of cold and hot beverages. Students will work in Café 9 to gain competence and confidence in customer service, the art of coffee making. Working with real-life constraints, offers an insight into the realities and requirements for working in the hospitality industry, providing students with the opportunity to develop work-ready skills for life.

This is an introduction course only, not a full Certificate. It has been designed as an entry level into VET Hospitality, (Front and/or Back of House), Cookery and Bakery in Senior College years. A Statement of Attainment will be issued for units of competency completed, which can be transferred into the full Hospitality certificate, if chosen in Years 11/12.





### **Possible Year 11 and 12 study pathways:**

- SIT20322 Certificate II in Hospitality
- SIT20421 Certificate II Cookery
- FBP20221 Certificate II in Baking

### Future career and post-secondary pathways:

- SIT30622 Certificate III in Hospitality
- SIT40422 Certificate IV in Hospitality
- SIT50422 Diploma of Hospitality Management
- Café attendant
- Restaurant attendant
- Barista
- Waiting tables



