

SIT40416 Certificate IV in Hospitality



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.

ELIGIBILITY/ENTRY REQUIREMENTS

To gain entry into SIT40416 students should have completed a relevant Certificate III level Hospitality qualification, or have significant industry experience.

External self-paced learners are required to hold a position in a relevant hospitality establishment to gain appropriate industry knowledge, skills and experience throughout the duration of the course.

- A pre - enrolment process to establish suitability to undertake the course and to determine support requirements will be conducted, which will include a Language, Literacy and Numeracy (LLN) assessment.

DELIVERY DETAILS

Location (s)	Duration	Study mode
Work based student Alice Springs	The program duration is approximately twelve (12) months on a part-time basis.	Students are required to hold a position in a suitable hospitality industry establishment. Work based students will be provided with hardcopy resources and will undertake study at their own pace. Support is provided through phone, email and face-to-face contact with lecturers.
VET for Secondary Students (VSS) Alice Springs	This program will be delivered over the period of twelve (12) months. Attendance is one (1) day per week throughout the semester.	Students will attend face-to-face lessons at Alice Springs Campus and complete practical tasks in the training restaurant and bar.

2020 FEES

At the time of enrolment, VET Secondary School students will receive tuition fee exemption by providing details of their secondary school on the **VET101 – VET Enrolment form**.

NT Domestic Subsidised Fees: \$2,227.00

Domestic Full Fees: \$9,825.00

Please note: A limited number of NT Government subsidy places are available for eligible NT domestic students so contact us now to secure your place for 2020.

Fees are subject to change annually. Indicative government-subsidised and full course fees are shown on this document. For further clarification and information on fees, payment options, instalment plans and refunds contact CDU on 1800 061 963 or refer to <https://www.cdu.edu.au/cdu-vet/student-guide/fees>

ASSESSMENT

Assessments vary with each unit. You will be provided with an assessment guide.

RECOGNITION OF PRIOR LEARNING (RPL)

Students can apply for RPL during pre-enrolment or after enrolment. Students are provided with an RPL Self-Assessment before application and followed through with and an initial interview with an assessor.

RESOURCES

Students are issued with a workbook for each unit.

STUDY AND CAREER PATHWAYS

Further training pathways from this qualification include but are not limited to SIT50416 Diploma of Hospitality Management or any other higher level qualifications from the SIT training package. On completion of this qualification credit(s) may be available into Higher Education courses.

Possible occupations relevant to this qualification 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
- Shift manager

QUALIFICATION CONTENT

To achieve a Certificate IV in Hospitality a total of Twenty-one (21) units of competency must be completed comprising Nine (9) core and Twelve (12) elective units as detailed in the packaging rules and listed below. The electives offered may vary between campuses.

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

SITXFSA001	Use hygienic practices for food safety
SITHFAB002	Provide responsible service of alcohol
SITHFAB001	Clean and tidy bar areas *
SITHFAB003	Operate a bar * ^
SITHFAB007	Serve food and beverage *
SITHFAB010	Prepare and serve cocktails * ^

SITHFAB004	Prepare and serve non-alcoholic beverages *
SITXCCS006	Provide service to customers
SITXFIN002	Interpret financial information
SITXFIN001	Process financial transactions
SITXWHS002	Identify hazards, assess and control safety risks
SITXFSA002	Participate in safe food handling practices

* Pre-requisite is SITXFSA001 Use hygienic practices for food safety

^ Pre-requisite is SITHFAB002 Provide responsible service of alcohol

WITHDRAWING FROM A QUALIFICATION

You may withdraw from this qualification and receive, where relevant, a Statement of Attainment for all units of competency you have successfully completed.

SUPPORT SERVICES

The University supplies support for students in many areas, including Accommodation, Careers and Employment, Counselling, Disability Service, Equal Opportunity, Discrimination and Harassment advice, Australian Indigenous Student Support Services, Information Technology Services, International Student Support Services, Library Services, and Learner Support Services.

More information is available at - www.cdu.edu.au/study/student-life/student-support

CONTACT DETAILS

SCHOOL OF TOURISM, HOSPITALITY AND SERVICE INDUSTRIES

Tourism and Hospitality Central

T. 08 8959 5200

E. vet.th.central@cdu.edu.au

W. www.cdu.edu.au/cdu-vet

Refer to the **VET Student Guide** www.cdu.edu.au/cdu-vet/student-guide for information regarding the enrolment process, student support services, student rights and responsibilities, previous studies recognition and the A-Z of other information.