

# SIT30622 Certificate III in Hospitality

## DESCRIPTION

This qualification reflects the role of individuals who have a range of well-developed hospitality service, sales or operational skills and sound knowledge of industry operations. Using discretion and judgement, they work with some independence and under supervision using plans, policies and procedures to guide work activities.

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

The skills in this qualification must be applied in accordance with Commonwealth and State/Territory legislation, Australian standards and industry codes of practice.

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

## ELIGIBILITY/ENTRY REQUIREMENTS

A Language, Literacy, Numeracy and Digital Literacy (LLND) evaluation helps identify any areas where you may need additional support to help you achieve your goals.

To gain entry into SIT30622 Certificate III in Hospitality, candidates:

- Must be 18 years of age or above.
- Are expected to be working within the local hospitality industry in an environment where they have the opportunity to practice the skills required.

## DELIVERY DETAILS

Location(s)	Alice Springs, Palmerston
Duration*	1 year part time
Study mode ^^	Blended - a combination of face-to-face lessons, online learning, and participation in a simulated workplace.
Dates ^	10/2/2026
Attendance ^	Block schedule Monday - Thursday 8.00 am – 4.00 pm Timetable supplied at interview

\* Duration may vary depending on how long a student takes to reach the required competency level.

^ Course timetable will be provided on application for the course.

^^ Information relating to study modes can be found in the 2026 TAFE Student Guide

## FEES

Fee Type	2026 Course Fees
Fee Free TAFE*	Free
Full Fee	\$5,872.02 - \$6,126.22

\*This course is part of the Fee Free TAFE initiative. Fee Free TAFE and vocational education and training is a joint initiative of the Northern Territory Government and Australian Governments providing tuition-free training places to students wanting to train, retain or upskill.

Fee-free places are available for eligible domestic students who are NT residents; limited places are available, so secure your place now.

Fees shown are indicative and subject to change annually. Actual course fees may vary depending on the units chosen. International non-student visa-holders; study eligibility needs to be verified before enrolment. Fees may vary depending on the visa type. The course fee rates will vary for commercial contract arrangements.

## ASSESSMENT

Skills and knowledge assessments are an essential step in progressing through your course. You may be assessed in a number of ways including written assessment, questioning, portfolios, work samples, direct observation, practical assessments and third-party feedback.

Throughout your course you will receive information about assessments including how, when and where assessments will be conducted.

## RECOGNITION OF PRIOR LEARNING (RPL)

RPL is a process that determines whether the skills, knowledge and experience you've gained through your previous study, work or life experience can count towards a vocational training qualification at CDU. For more information, [VET RPL](#).

## CREDIT TRANSFER (CT)

Charles Darwin University as a Registered Training Organisation recognises the Australian Qualifications Framework qualifications and Statement of Attainments issued by any other Australian Registered Training Organisation (RTO).

Students are encouraged to submit any requests for credit from previous studies at the time of enrolment, to ensure they are not enrolling in units they may not need to undertake.

## RESOURCES

Students will have 24/7 access to assessments and learning resources on Learnline, CDU's online learning platform. Before you can start using Learnline, you'll need to make sure that your computer has the correct setup. For more details: <https://www.cdu.edu.au/current-students/services/learnline>

## Uniform

A complete, clean laundered and ironed uniform, and correct footwear must be worn at all times while attending class. Uniform requirements:

- Black trousers.
- White long-sleeved shirt - must have collar and able to be buttoned at the top
- Low heeled or flat fully enclosed black shoes with non-slip soles. No sports shoes (this is for occupational health and safety reasons). No thongs permitted.

## STUDY AND CAREER PATHWAYS

Further training pathways from this qualification include but are not limited to SIT50422 Diploma of Hospitality Management.

Possible occupations relevant to this qualification include:

- Senior bar attendant
- Espresso coffee machine operator
- Food and beverage attendant
- Function attendant
- Function host
- Restaurant host
- Waiter
- Wine Waiter

## QUALIFICATION CONTENT

To achieve SIT30622 Certificate III in Hospitality, a total of fifteen (15) units of competency must be completed, comprising six (6) core units and nine (9) elective units as detailed in the packaging rules and listed below. The electives offered may vary between campuses.

### CORE UNITS

SITHIND006	Source and use information on the hospitality industry
SITHIND008	Work effectively in hospitality service
SITXCCS014	Provide service to customers
SITXCOM007	Show social and cultural sensitivity
SITXHRM007	Coach others in job skills
SITXWHS005	Participate in safe work practices

### ELECTIVE UNITS *(select 9 units)*

SITXFSA005	Use hygienic practices for food safety
SITHFAB021	Provide responsible service of alcohol
SITHFAB023*^	Operate a bar
SITHFAB025*	Prepare and serve espresso coffee
SITHFAB027*	Serve food and beverage
SITHFAB030*^#	Prepare and serve cocktails
SITHFAB034*^	Provide table service of food and beverage
<b>Palmerston only</b>	
SITHFAB031^	Provide advice on beers, spirits and liqueurs
BSBCMM211	Apply communication skills
<b>Alice Springs only</b>	
SITXFSA006	Participate in safe food handling practices
SITHFAB024*	Prepare and serve non-alcoholic beverages

\* Prerequisite SITXFSA005 Use hygienic practices for food safety

^ Prerequisite SITHFAB021 Provide responsible service of alcohol

# Prerequisite SITHFAB023 Operate a bar

## 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 provides support for students in many areas, including Accommodation, Careers and Employability, Counselling, Disability Services, Financial Support Services, Student Advocacy, Indigenous Tutorial Support Services, International Student Support Services, Library Services, and VET Learner Support Services.

More information is available at [Student Support - Life, Health and Wellbeing](#)

## CONTACT DETAILS

Culinary Arts and Hospitality

E. [vet.culinaryarts@cdu.edu.au](mailto:vet.culinaryarts@cdu.edu.au)  
T. 08 8946 7800 (PAL) 08 8959 5461 (ASP)  
W. <https://www.cdu.edu.au/tafe>

For further information regarding student life at CDU, please refer to <https://www.cdu.edu.au/study/student-life>.