Certificate III in Hospitality

This qualification will make you industry ready and provide you with the skills and knowledge to be a service professional in the hospitality industry.

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Course structure - 15 units (7 core units and 8 elective units):

**Core:**
- BSBWOR203 Work effectively with others
- SITHIND002 Source and use information on the hospitality industry
- SITHIND004 Work effectively in hospitality service*
- SITXCCS006 Provide service to customers
- SITXCOM002 Show social and cultural sensitivity
- SITXHRM001 Coach others in job skills
- SITXWHS001 Participate in safe work practices

* Requires 36 shifts in industry

- SITHIND001 Use hygienic practices for hospitality service / OR SITXFSA001 Use hygienic practices for food safety

** Elective:**
- SIRXPDK001 Advise on products and services
- SITXFIN001 Process financial transactions
- SITHFAB002 Provide responsible service of alcohol
- SITHFAB004 Prepare and serve non-alcoholic beverages**
- BSBCMM201 Communicate in the workplace
- SITXWHS002 Identify hazards, assess and control safety risks
- SITHACS001 Clean premises and equipment
- SITHKOP101 Clean kitchen premises and equipment**
- SITXFSA002 Participate in safe food handling practices
- SITHFAB005 Prepare & serve espresso coffee
- SITHFAB016 Provide advice on food
- SITHCCC003 Prepare and present sandwiches**
- SITHCCC002 Prepare and present simple dishes**

** Requires SITXFSA001 Use Hygienic practices for food safety

Course duration:
59 weeks (46 study weeks, 13 holiday weeks)

Course fee:
$15,000 which includes a resource fee of $950
An enrolment fee of $220 is payable only once for enrolling at SERO Institute

Course delivery:
Classroom based

Entry requirements:
- Age 18+
- IELTS 5.5 or equivalent English proficiency
- Completed high school year 12, or equivalent

Intakes:
08/02/17, 08/03/17, 05/04/17, 17/05/17, 14/06/17, 26/07/17, 23/08/17, 20/09/17, 01/11/17

WANT TO KNOW MORE?
Visit our website www.seroinstitute.com.au or call us at +61 1800 206 010 for more information about available courses.