

The opportunities in hospitality are as diverse as your favourite playlist! Imagine working in trendy restaurants, chill coffee spots, 5 star hotels, the latest nightclub or sizzling kitchen - Anywhere in the world!

This qualification is perfect for school students who are just getting started in hospitality. It develops basic skills to handle routine operational tasks, all under direct supervision.



Learning Zones

- Beverage preparation
- Customer interactions
- Food hygiene
- Preparing & presenting simple food
- Team collaboration & communication
- Responsible service practices
- Safe work routines
- Social & cultural awareness



Job Opportunities

- Barista
- Bartender
- Concierge
- Event assistant
- Food and beverage assistant
- Gaming assistant
- Kitchen assistant
- Receptionist



The program goes beyond the classroom, immersing students in thrilling real-world experiences. They will dive into hands-on projects and activities that connect them with their school's dynamic community while simulating actual business and hospitality settings. It's an adventure waiting to happen!

This program also includes the following:

- Develop key competencies for immediate employability in a licensed venue - RSA & RSG
- Engage in a minimum of 12 hospitality service periods
- Exclusive access to our immersive learning environment – Bluey's Café
- Student opportunities to take part in a 5-star Hospitality Experience Program

Program Structure - 12 units in total

(maximum of 4 QCE credits available)

	Units of Competency		TYPE
TERM 1	SITXFSA005	Use hygienic practices for food safety	Group A
	SITXWHS005	Participate in safe work practices	Core
	BSBTWK201	Work effectively with others	Core
TERM 2	SITHCCC024	Prepare and present simple dishes	Group B
	SITXCCS011	Interact with customers	Core
	SITHFAB021	Provide responsible service of alcohol	Group B
TERM 3	SITXCOM007	Show social and cultural sensitivity	Core
	SITHFAB025	Prepare and serve espresso coffee	Group B
	SITHCCC025	Prepare and present sandwiches	Group B
TERM 4	SITHFAB024	Prepare and serve non-alcoholic beverages	Group B
	SITHIND006	Source and use information on the tourism and travel industry	Core
	SITHIND007	Use hospitality skills effectively	Core

This is an example delivery plan only and is subject to change to meet individual school requirements.

Study Modes

Learning modes may include classroom, online, self-paced, simulated environment, projects and work placement. Requirements for student in-class and independent learning commitments are detailed in the program's Master Training & Assessment Strategy.

Customised Learning Options

Blueprint offers a wide selection of units and those listed below can be integrated into this program to support the unique requirements of specific cohorts. Any adjustments to the core program structure may require a recalculation of the expected training duration and must be guided by job outcome, local industry requirements and AQF level.

These elective units can be swapped with other Group B units from the main course structure only, they cannot be added – the total number of units cannot be increased.

Optional units of competency		
BSBPEF101	Plan and prepare for work readiness	
HLTAID011	Provide first aid	
SITHCCC028	Prepare appetisers and salads	
SITHFAB027	Serve food and beverage	
SITHGAM022	Provide responsible gambling services	
SITHIND005	Use hygienic practices for hospitality service	
SITXCCS010	Provide visitor information	
SITXFIN007	Process financial transactions	

NOTE: The Core and Group A unit cannot be swapped - the program must include at least 3 Group B units.

Develop legendary service skills, industry smarts and the confidence to shine in places like restaurants, hotels, cafes, bars or even industrial food production operations – anywhere in the world!

This qualification is crafted for school students eager to elevate their customer care abilities and industry know-how. It shapes them into savvy professionals, blending personal judgment with wisdom from seasoned mentors for an exceptional learning journey.



Learning Zones

- Beverage preparation
- Coaching others in work tasks
- Customer service & assistance
- Food safety & hygiene
- Kitchen cleanliness
- Preparing & presenting food items
- Team collaboration & communication
- Responsible service practices
- Safe work routines
- Social & cultural awareness



Job Opportunities

- Barista
- Bartender
- Event assistant
- Food and beverage assistant
- Gaming assistant
- Receptionist

Could lead to career opportunities such as:

- Shift supervisor
- Team leader



This program extends beyond the traditional classroom, plunging students into exhilarating real-life experiences. They will engage in hands-on projects and activities that link them to their school's vibrant community, offering a taste of authentic business and hospitality environments. Get ready for an adventure that's just around the corner!

This program also includes the following:

- Develop key competencies for immediate employability in a licensed venue - RSA & RSG
- Engage in a minimum of 36 hospitality service periods
- Exclusive access to our immersive learning environment – Bluey's Café
- Student opportunities to take part in a 5-star Hospitality Experience Program

Program Structure - 15 units in total

(maximum of 8 QCE credits available)

	Units of Competency		TYPE
TERM 1	SITXFSA005	Use hygienic practices for food safety	Group A
	SITXWHS005	Participate in safe work practices	Core
	SITXCOM007	Show social and cultural sensitivity	Core
TERM 2	SITHFAB024	Prepare and serve non-alcoholic beverages	Group B
	SITXCCS014	Provide service to customers	Core
	SITHFAB021	Provide responsible service of alcohol	Group B
TERM 3	SITXFSA006	Participate in safe food handling practices	Group B
	SITHCCC024	Prepare and present simple dishes	Group B
	SITHKOP009	Clean kitchen premises and equipment	Group B
TERM 4	SITHGAM022	Provide responsible gambling services	Group B
	SITHIND006	Source and use information on the tourism and travel industry	Core
TERM 1	SITXHRM007	Coach others in job skills	Core
	SITHFAB025	Prepare and serve espresso coffee	Group B
TERM 2	SITHIND008	Work effectively in hospitality service	Core
	BSBPEF101	Plan and prepare for work readiness	Imported

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Study Modes

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Customised Learning Options

Blueprint offers a wide selection of units and those listed below can be integrated into this program to support the unique requirements of specific cohorts. Any adjustments to the core program structure may require a recalculation of the expected training duration and must be guided by job outcome, local industry requirements and AQF level.

These elective units can be swapped with other Group B units from the main course structure only, they cannot be added – the total number of units cannot be increased.

Optional units of competency	
HLTAID011	Provide first aid
SITHCCC025	Prepare and present sandwiches
SITHCCC028	Prepare appetisers and salads
SITHFAB027	Serve food and beverage
SITXCCS010	Provide visitor information
SITXFIN007	Process financial transactions

NOTE: The Core and Group A unit cannot be swapped - the program must include at least 3 Group B units.