

## Take a peek into the exciting world of hospitality and learn what it takes to work in this vibrant industry!

This qualification is designed for school students who want to explore opportunities in hospitality. It offers structured guidance and support for carrying out tasks while working closely with experienced mentors.



### Learning Zones

- Customer assistance
- Hygienic practices
- Participating in safe work practices
- Preparing simple dishes
- Presenting information
- Sourcing information
- Teamwork and communication
- Working effectively with others



### Job Opportunities

Completing this qualification could lead to a variety of entry-level opportunities such as:

- Food runner
- Glass runner
- Housekeeping assistant
- Kitchen steward
- Kitchenhand



This 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:**

- Exclusive access to our immersive learning environment – Bluey's Cafe

## Program Structure - 6 units in total

(maximum of 2 QCE points 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	SITXCCS009	Provide customer information and assistance	Core
	SITHCCC024	Prepare and present simple dishes	Group B
	SITHCCC025	Prepare and present sandwiches	Group B

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 and projects. 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 *	
SITHFAB021	Provide responsible service of alcohol *	
SITHFAB024	Prepare and serve non-alcoholic beverages	
SITHFAB025	Prepare and serve espresso coffee	
SITHGAM022	Provide responsible gambling services *	

*\* Student minimum and additional fees apply*

### NOTE:

The Core units and Group A unit cannot be swapped.