



### Junior Traineeship opportunity at Little Teapot starting Feb 2023

Our new Trainee will work with us approx. 16 - 20 hours per week and complete their Certificate III in Hospitality (SIT30616) by the end of approx. 12 - 18 months! Find out more about the course on the following pages.

If you'd love to be trained in customer service, preparing food, food safety skills, barista skills and working with others then this is the opportunity for you.

This is open to anyone who will have recently left school and is looking for some hands on training in hospitality. All training costs are covered and you'll receive a weekly wage! You would be working 4-5 days per week (Mon – Fri) from 9.30am – 2.30pm (with 30 min lunch).

If you are friendly, a quick learner, a hard worker, love hospitality, love what Little Teapot is all about and enjoy being around little children this is the opportunity for you! No qualifications are necessary (if you already have school based training qualifications you may also apply)

The training costs would be covered by Little Teapot.

The remuneration would be the trainee rate of approx. \$12.52 per hour (Dependant on year finished school - Restaurant Award MA1119\_Nov 22) and at the end of the 12 - 18 months you will have a Cert 3 qualification in Hospitality. There will be some time in your work hours for you to work on your online study but there will also be a requirement for you to work online out of the work hours each week (a total of approximately 6 hours per week).

*tip us over pour us out*



The following information is available in more detail at the following address, supplied by our training provider AVTES. <https://www.avtes.com.au/hospitality-training/course-list-apprenticeship-cookery-hospitality-diploma/certificate-iii-hospitality/>

## CERTIFICATE III IN HOSPITALITY

**Course code:** SIT30616

This qualification develops skilled food and beverage attendants and accommodation services attendants.

**Study mode:**

This course can be undertaken via self-paced workplace based delivery.

**Who is this course for:**

Those working in a restaurant, hotel or cafe wanting to achieve a formal qualification.

- Food and beverage attendants
- Bar staff
- Baristas
- Accommodation service staff

**Industry focussed content:**

- work effectively with others
- provide customer service
- follow food safety practices
- serve food and beverage
- process financial transactions
- provide housekeeping services

**Start date:**

On demand enrolment so you can start at any time.

**Course duration:**

Duration of training contract unless otherwise agreed. Training contracts are typically 12 months for full time employees. Duration may be less for experienced workers, or with RPL.

**Funding:**

This course is delivered with Victorian and Commonwealth Government Funding where eligible.

**Recognition:**

This qualification is nationally recognised and considered an industry standard.

*tip us over pour us out*



## Course Structure and Units

### **CORE UNITS (SEVEN)**

SITXWHS001	Participate in safe work practices
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
BSBWOR203	Work effectively with others

### **FOOD & BEVERAGE SERVICE STREAM ELECTIVE UNITS (EIGHT)**

SITHFSA001	Use hygienic practices for food safety
BSBCMM201	Communicate in the workplace
SITHFAB016	Provide advice on food
SITHFAB005	Prepare and serve espresso coffee
SITXCCS002	Provide visitor information
SITXFIN001	Process financial transactions
SITXHRM003	Lead and manage people
<i>Plus one of the following elective sets;</i>	
SITHFAB002	Provide responsible service of alcohol
SITHFAB014	Provide table service of food and beverage
<i>Or</i>	
SITXFSSA002	Participate in safe food handling practices
SITHFAB007	Serve food and beverage



**MULTI-SKILL  
STREAM  
ELECTIVE UNITS  
(EIGHT)**

SITXFSA001	Use hygienic practices for food safety
SITHFAB016	Provide advice on food
SITHCCC002	Prepare and present simple dishes
SITHCCC006	Prepare appetisers and salads
SIRXPDK001	Advise on products and services
SIRXFSA002	Participate in safe food handling practices
SITXMGT002	Establish and conduct business relationships
SITXHRM003	Lead and manage people

## Pre-requisites

There are no pre-requisites for entry to the Certificate III in Hospitality course.

## Employment Outcomes

Successful completion of this course provides the skills and knowledge to perform as a food and beverage attendant, barista, waiter, bar attendant, housekeeper or front desk attendant in a restaurant, hotel or cafe. For more great benefits you can expect to gain from training your staff, see our Employment Outcomes page [here](#).

All nationally recognised qualifications also cover a range of general employability skills required in the hospitality industry. Including communication, teamwork, problem solving, initiative and enterprise, planning and organisation, self-management, learning and technology.

## Course Duration and Delivery Mode

This program is a self-paced competency based program. The duration of the program is the duration of the training contract with your employer unless otherwise agreed. The program is delivered under a workplace training model in your workplace and includes 4 visits per year.



## Training Hours and Commitment

To ensure a student keeps up with course requirements and completes in the nominated duration they will need to commit to;

- a minimum of 6 hours per week to complete course requirements;
- working a minimum average of 16 hours per week in their role;
- and attend any scheduled visits with your trainer for the purpose of training and/or assessment activities.

Under the workplace training model a workplace is required to provide a (full-time) Trainee or Apprentice 3 hours per week withdrawn from normal or routine duties for the purpose of this training. (Note: Weekly commitment will vary depending on the unit of competency being undertaken.)

## Assessment Methods

Assessment of this course may involve the following types of assessment.

- **Written activities / projects**
- **Verbal questions**
- **Work examples**
- **Observation**
- **Supervisor verification**
- **Recognition of prior learning (RPL)**

## RPL and Credit Transfers

RPL, or recognition or prior learning, is available to all applicants. Upon enrolment you will be asked to provide a portfolio of supporting evidence. We honor credit transfers from all current nationally recognised training. You will need to provide statements of attainment from your previous study. To find out more about how to provide information for credit transfers or RPL see [here](#).