



Nepean Industry Edge Training

WE ARE THE TRAINING EXPERTS!

SIT20316 Certificate II in Hospitality

We provide a warm and welcoming environment where all our trainers are caring and dynamic with extensive industry experience. Through a fun, flexible and supportive learning environment, you will develop the confidence and ability to become a highly valued staff member. All our trainers have extensive industry experience to share with students through practical examples. NIET is a highly reputable and established organisation that focuses on delivering quality training to its students.

This qualification provides the skills and basic industry knowledge to work in various hospitality settings, such as restaurants, hotels, motels, catering operations, clubs, cafes, and coffee shops.

Government funding available * Can be completed as a traineeship

How can our training benefit you?

- A nationally recognised qualification upon successful completion of the course
- Fun and interactive training and assessment by experienced industry trainers and assessors
- Learning of new skills, in a supportive environment
- Gain confidence and enhance your employment opportunities

Mode of delivery

The course is classroom based giving students access to a trainer who guides and supports them through all aspects of the course. Classes run two days per week, to assist and support students with course content. Students are able to also gain individual help from their trainer, as required.

COURSE DETAILS

Time: Various times according to school timetable

Location: Various Locations: Onsite at NIET or at the school/workplace

Class Duration: 2 days per week

Course Duration: 20 to 40 weeks, subject to the needs of the school

Price: From \$1,105.00



This is a nationally recognised course that can assist in gaining employment in the following job roles:

- Food and Beverage attendant
- Catering Assistant
- Front Office assistant



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Learner directed studies

Students should allocate up to 5 hours per week of study time outside the classroom to undertake reading, assessment tasks and general study. A trainer supports students throughout the course and after classes finish with email and phone support. Students are welcome to use the computer lab located at NIET.

Assessment Methods

We use a range of assessment methods including:

- Written assessments, projects, case studies etc.
- Oral questions
- Demonstrations

All assessments must be successfully completed one week after the course end date. If you do not complete all assessments by the course end date, a \$500 fee will apply.

Education and support services

Students are provided with a range of support services depending on their individual needs. All students have access to their trainer, who has extensive experience and expertise in the course content. For further information regarding education and support services please give us a call, as we are always happy to assist.

This qualification has 12 units: 6 core unit and 6 elective units

Unit Code	Unit Name	Core/Elective
BSBWOR203	Work effectively with others	Core
SITHIND002	Source and use information in the hospitality industry	Core
SITHIND003	Use hospitality skills effectively	Core
SITXCCS003	Interact with customers	Core
SITXCOM002	Show social and cultural sensitivity	Core
SITXWHS001	Participate in safe work practices	Core
SITXFSA005	Use hygienic practices for food safety	Elective
SITXFSA006	Participate in safe food handling practices	Elective
SITHFAB007	Serve food and beverages	Elective
SITXFIN001	Process financial transactions	Elective
SITHFAB005	Prepare and serve espresso coffee	Elective
BSBSUS201	Participate in environmentally sustainable work practices	Elective
BSBCMM201	Communicate in the workplace (<i>additional unit</i>)	Additional

Applicants who wish to select other electives should contact the NIET to determine if the applicants preferred units fit the packaging rules and if NIET has the resources to deliver the unit. This will be dealt with on a case by case basis.

Funding, fees and charges

This training is delivered with Victorian and Commonwealth Government funding and Fee For Service. Individuals with disabilities are encouraged to access subsidised training through the Skills First Program. Student fees in full – www.niet.com.au

Qualification	Government funded with concession	Government funded	Fee For Service
SIT20316 Certificate II in Hospitality	\$1,105.00	\$3,505.00	\$4,505.00

The student tuition fees as published are subject to change given individual circumstances at enrolment. An individual statement of fees will be provided to all applicants.

Fees must be paid in full two weeks before the course commences to secure your place in the course. Payment plans are available with weekly, fortnightly, or monthly repayments. Payment plans attract a \$75 setup fee. A maximum of \$1,000 can be made for course payments. Payments over \$1,500 will be made over the duration of the course.

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ENROLMENT PROCESS

Industry Requirements

You are required to be fully COVID vaccinated to work in this industry.

Under 18 supervision requirements

If under the age of 18, a parent/guardian signature will be required for enrolment. Please note educators who are under 18 years of age are to be supervised at all times.

Pre-Training Review

Prospective students are booked in for a pre-training review with a senior NIET staff member, to answer any questions about the course and to ensure the course is suitable for their skill level and career expectations. During the review the following topics are covered:

- Course suitability
- Likely job opportunities
- Existing educational qualifications and any adjustments that may apply
- Identify any support requirements for the student
- Support for equity and disadvantaged
- Course and study requirements to ensure you are fully informed
- Assessment of Literacy, Language and Numeracy level for the qualification

Contact us today
on 9770 1633 or
info@niet.com.au

Literacy, Language, Numeracy

As part of the pre-training review prospective students take part in a Language, Literacy and Numeracy assessment that allows students to into a course that is at the correct skill level for them.

Recognition of Prior Learning and Credit Transfers

RPL is Recognition of Prior Learning and may allow some students to have prior experience assessed. Credit Transfers are available to students who are able to present appropriate evidence. For further information regarding Recognition of Prior Learning and Credit Transfers please refer to the Student Handbook.

General Information

Please refer to our Student Handbook, which is available at www.niet.com.au It includes more details on many other matters including: Complaints and Appeals, support services, refunds, etc.

You can play a fundamental role in the hospitality industry - get qualified now!

To start your enrolment, please contact NIET,
as we are always happy to help!

Phone: 9770 1633

Email: info@niet.com.au

Website: www.niet.com.au



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WE ARE THE TRAINING EXPERTS!

As a quality focused and reputable training organisation, our industry connections allow us to train students in current practices, giving our students job ready skills upon course completion. We provide a warm and welcoming environment, and all our trainers are caring and dynamic with extensive industry experience.

Through a fun, flexible and supportive learning environment, you will develop the confidence, skills, and knowledge you need to work in a rewarding career.

Full qualification courses available:

- SIT20316 Certificate II in Hospitality
- CHC33015 Certificate III in Individual Support
- CHC30121 Certificate III in Early Childhood Education and Care
- CHC43015 Certificate IV in Ageing Support
- CHC43415 Certificate IV in Leisure and Health
- CHC43115 Certificate IV in Disability
- CHC43015/CHC43415 Dual Certificate IV in Ageing Support and Leisure and Health
- CHC43115/CHC43415 Dual Certificate IV in Disability and Leisure and Health
- CHC41015 Certificate IV in Celebrancy



Short courses available:

- SITHFAB021 Provide responsible service of alcohol
- SITXFSA005 Use hygienic practices for food safety
- SITXFSA006 Participate in safe food handling practices
- HLTAID009 Provide cardiopulmonary resuscitation
- HLTAID011 Provide first aid
- HLTHPS006 Assist clients with medication
- VU22962 Support people with disability to use medications
- Manual handling
- Employment and career workshops
- Barista Basics
- Business, customer service and leadership workshops
- We cover all aspects of disability and aged care, such as:
Wound care, PEG feeding, Dementia care, Infection control,
Bowel care, Asthma & Diabetes management, Catheter care, etc



CONTACT DETAILS

Location: 146 Young St, Frankston

For more information, contact NIET on:

9770 1633

info@niet.com.au

www.niet.com.au

"I had a great experience at NIET. I found all staff from the CEO to administration to our trainer Judy fantastic. I would highly recommend NIET".

Lucy
Certificate IV in Celebrancy graduate