This course provides students with the necessary skills to work in a commercial operation, while incorporating management subjects. Students will be trained in front-of-house operations and customer relations. This qualification provides a pathway to work in organisations such as restaurants, hotels, motels, clubs, pubs, cafes and coffee shops. It also provides options for specialisation in areas such as accommodation services, food and beverage and gaming. The qualification also allows an outcome for small businesses requiring multi-skilled employees.

Cater to your future in the exciting industry of hospitality. Get a head start with entry-level hospitality skills and learn how to provide excellent customer service.

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Certificate III in Hospitality (SIT30713)

Get started in Hospitality
Participants are trained in the "service cycle" and learn everything from setting tables, to seating customers, to taking orders, to serving drinks, serving plates of food, clearing tables and finalising the customer account and then everything in between. The RGIT Certificate III in Hospitality delivered as a School Based Apprenticeship and Traineeship (SBAT) provides you with real work experience while you complete your VCE or VCAL.

Career Pathways
• Function host
• Food and beverage attendant
• Gaming attendant in a hotel or casino
• Barista
• Bar attendant
• Waiter
• Concierge

Work placement
Your work placement will be sourced by one of our experienced work placement managers. The work placement is based on the qualification that you choose (to ensure that the work placement is industry relevant) and will be based on reasonable distance from the area where you live/go to school. If you choose to find your own placement, please let us know so that we can guide you through the process.

Entry Requirements
If you’re over 15 and enrolled in VCE or VCAL, you can take on a SBAT with RGIT. A SBAT gives you the option to combine part-time employment and structured training with your current VCE or VCAL studies.

You will also need to participate in a combination of class activities, role plays, written assignments and group work through a structured training day with us which gets credited towards your VCE or VCAL.

How much will it cost?
RGIT is committed to sourcing and securing funding opportunities from the Government’s training fund for all eligible participants. To be eligible for this funding, you need to be an Australian Citizen or Permanent Resident of Australia.

Course Duration
The SBAT program runs for a full school year starting in term 1. You will be required to complete 7 hours of employment with a host workplace and 6 hours of structured training with RGIT.

Course Structure
Certificate III in Hospitality Operations comprises of 15 units: 7 core units and 8 elective units.

Core Units
• BSBWOR203B - Work effectively with others
• SITHIND201 - Source and use information on the hospitality industry
• SITHIND301 - Work effectively in hospitality service
• SITXCCS303 - Provide service to customers
• SITXCOM201 - Show social and cultural sensitivity
• SITXHRM301 - Coach others in job skills
• SITXWHS101 - Participate in safe work practices

Elective Units
• SITXFSA101 - Use hygienic practices for food safety
• SITHFAB201 - Provide responsible service of alcohol
• SITHFAB203 - Prepare and serve non-alcoholic beverages
• SITHFAB204 - Prepare and serve espresso coffee
• SITHFAB202 - Operate a bar
• SITHFAB101 - Clean and tidy bar areas
• SITXFIN201 - Process financial transactions
• SITXMPR402 - Create a promotional display or stand

How to get started?
It’s easy! Complete an Expression of Interest form and return it to your school’s careers coordinator or contact us today.