This course builds on the Certificate III in Hospitality skills and provides students with sound knowledge of industry operations. Students will be trained in front-of-house operations and customer relations. This qualification provides a pathway to work as team leaders or supervisors in organisations such as restaurants, hotels, motels, clubs, pubs, cafes and coffee shops. Students will also learn the skills to supervise, plan, monitor and evaluate the work of team members.

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

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Students must be an Australian Citizen or an Australian Permanent Resident or a New Zealand Citizen at the time of course commencement.

This training is delivered with Victorian and Commonwealth Government Funding. *Eligibility criteria apply

Individuals with physical & intellectual disabilities are encouraged to apply.

Information contained in this flyer may not be sufficient to make an enrolment decision, prospective student must refer to RGIT's Prospectus in conjunction with this flyer. Please also refer to the RGIT website www.rgit.edu.au for further information or speak to an authorised RGIT representative.
Certificate IV in Hospitality (SIT40313)

Get started in Hospitality
Students 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 IV 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
• Front desk or reception supervisor
• Food and beverage supervisor or team leader
• Bar supervisor or team leader
• Supervisor catering operations
• Supervisor hospitality business operations

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 IV in Hospitality Operations comprises of 21 units: 9 core units and 12 elective units.

Core Units
• BSBDIV501A Manage diversity in the workplace
• SITHIND301 Work effectively in hospitality service
• SITXCCS401 Enhance the customer service experience
• SITXCOM401 Manage conflict
• SITXFIN402 Manage finances within a budget
• SITXHRM301 Coach others in job skills
• SITXHRM402 Lead and manage people
• SITXMGT401 Monitor work operations

Elective Units
• SITHFAB201 Provide responsible service of alcohol
• SITXFSA101 Use hygienic practices for food safety
• SITXFIN201 Process financial transactions.
• SITHFAB309 Provide advice on food
• BSBWOR203B Work effectively with others
• SITHFAB101 Clean and tidy bar areas
• SITHFAB204 Prepare and serve espresso coffee
• SITHFAB203 Prepare and serve non-alcoholic beverages
• SITHIND201 Source and use information on the hospitality industry
• SITXCOM201 Show social and cultural sensitivity
• SITHFAB202 Operate a bar
• SITXWHS101 Participate in safe work practices

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.