

**STUDENT
TRAINING**

Hospitality



Student Training for Hospitality Services

offers

Nationally Recognised Training

**Programs are tailored to suit your
existing company policies & procedures**



Free call: 1800 896 696

Qld Manager: 0411 431 030

www.sths.com.au

Department of Education & Training Preferred Provider For Hospitality Apprenticeships and Traineeships

Nationally Accredited Training

Student Training for Hospitality Services (STHS) is a national registered training organisation that is government funded through the User Choice initiative and accredited to deliver nationally recognised qualifications at both the Certificate II and III levels in:

- Commercial Cookery
- Catering Operations
- Food And Beverage

Training Programs and Delivery Strategy

STHS delivers training programs through a flexible work based system:

- Qualified trainers come to your premises at a convenient time to you
- One on one training sessions are conducted every 2—3 weeks
- Training sessions will not interrupt your businesses normal schedules
- Employers are encouraged to take an active part in the training and development of apprentices
- Training programs can be tailored to suit your businesses needs

Enrolment in a training program with **STHS** provides each apprentice with all the resources, workbooks and assessment materials required to complete their training.

STHS would like to offer you a Training Needs Analysis to help get you started. The training needs analysis is conducted on your premises and designed to identify the training needs of your business. On completion of the Analysis an individual program is developed to help meet your ongoing business goals.

Commonwealth Financial Incentives

Employers of Australian Apprentices and Trainees may be eligible for Commonwealth incentives for participating in User Choice funded training.

Workcover Premium Exemption

Apprentices in accredited training programs may be eligible for exemptions or rebates from Workcover premiums

For information about financial incentives and workcover premiums please speak to **STHS** or contact your Australian Apprenticeship Centre on 1800 338 022.

How To Obtain A Qualification

Structured Withdrawal

Staff selected to undertake an apprenticeships or traineeship, that are employed full time or part time are required to be withdrawn from routine work duties for the purpose of undertaking structured training and learning activities.

School based trainees & Apprentices (ASBA) attend training in their own time and that is suitable to all parties.

Training & assessment sessions are conducted approximately every three weeks in the workplace. Students will be required to attend all practical training sessions as well as complete set worksheets, learning activities and assignments.

STHS runs several group training sessions throughout the year in which apprentices/trainees will be required to withdraw from work in order to attend. This gives the student a sense of working in an unfamiliar environment, encouraging lateral thinking and coping with that pressure.

This also provides the student with opportunities to network with other apprentices/trainees and gain skills and knowledge from their experiences.

Assessment Strategies

To gain qualifications apprentices/trainees will undergo practical assessment and theoretical testing. Students can apply for credits, prior to commencing your program, for your current industry experience or for existing qualifications, through a Recognition of Prior Learning process - ask your trainer for details.

The Quick Facts Australian Apprenticeships & Traineeships

Employers

Did you know:

- Existing staff can be enrolled into an apprenticeship
- Anyone can be an apprentice at any age
- Apprentices can attract federal government incentives
- Apprentices may be exempt from work cover premiums
- Registering an apprentice is a simple process
- Training has increased turnover for many businesses due to improving employee skills

Apprentices/Trainees

Did you know:

- You can study and work at the same time
- You can gain a nationally recognised qualification whilst working
- Australian qualifications enable you to work whilst travelling overseas
- You can increase your potential for promotion by increasing your skills and industry knowledge

Physical and Intellectual Disabilities

Student Training for Hospitality encourages apprentices and trainees with physical and / or intellectual disabilities to access training and gain qualifications through User Choice funding.

STHS Consultants/Trainers

The team at **Student Training for Hospitality Services** is energetic and passionate about hospitality in Australia. Each team member has extensive and current industry experience along with the relevant qualifications to train your staff against accredited units in the Hospitality Industry.

Your trainer will assist all parties throughout the training process and provide ongoing support to employers, workplace supervisors, apprentices and trainees.

Short Courses

STHS can design a training program to suit your businesses needs. Training programs could take the form of just one or a series of individual units of competency. All training can be conducted in the work place and sessions are held at times convenient to you ensuring minimal interruption to the daily running of your business.

Speak to your **STHS** consultant about developing an individual program for your business.

- Responsible service of alcohol (RSA) L.L.D Endorsed
- Bar and Hospitality
- Pre apprenticeship
- Follow workplace hygiene
- Implement food safety procedures
- Food safety supervisor

For further information regarding our services please feel free to contact me with your enquiries.

Yours Sincerely,

Stephen Hall
QLD Manager
PH: 0411 431 030

Certificate III in Hospitality SIT30707

Certificate III in Hospitality is designed to reflect the role of hospitality employees who perform a range of skilled industry operations. Holders of this qualification will be required to demonstrate the ability to make decisions on the job which are appropriate to their position such as :

- Bar attendant in a hotel
- Waiter fine dining or cafe
- Gaming attendant
- Barista
- Front desk receptionist

To achieve a certificate III qualification candidates must complete 16 units of competency:

- 8 core units
- 8 elective units

Core Units of Competency

SITHIND001A: Develop and Update Industry Knowledge

SITXCCCS002A: Provide Quality Customer Service

SITXCOM001A: Work With Colleagues and Customers

SITXCOM002A: Work in a Socially Diverse Environment

SITXHRM001A: Coach Others in Job Skills

SITXOHS001A: Follow Health, Safety and Security Procedures

SITXOHS002A: Follow Workplace Hygiene Procedures

Plus one of:

SITHFAB021A: Provide and Coordinate Food and Beverage Service *

SITHIND003A: Provide and Coordinate Hospitality Service **

* For candidates undertaking food and beverage specialisation must be completed.

** For candidates NOT undertaking food and beverage specialisation must be completed.

Electives Generally Chosen Include:

SITHFAB001A: Clean and Tidy Bar Areas

SITHFAB002A: Operate a Bar

SITHFAB004A: Provide Food and Beverage Service

SITHFAB005A: Provide Table Service of Alcoholic Beverages

SITHFAB009A: Provide Responsible Service of Alcohol

SITHFAB010A: Prepare and Serve Non Alcoholic Beverages

SITHFAB011A: Develop and Update Food and Beverage Knowledge

SITHFAB012A: Prepare and Serve Espresso Coffee

SITXFIN001A: Process Financial Transactions

SITXFSA001A: Implement Food Safety Procedures

Certificate III in Hospitality (Commercial Cookery) SIT30807

Certificate III in Hospitality (Commercial Cookery) reflects the role of a qualified cook. Completion of this qualification can lead to a position as a commercial cook/chef in a large restaurant, cafe, hotel, function centre or other hospitality establishment.

To achieve a certificate III qualification in commercial cookery candidates must complete 29 units of competency:

- 26 core units
- 3 elective units

Core Units of Competency

SITHCCC001A: Organise and Prepare Food
SITHCCC002A: Present Food
SITHCCC003A: Receive and Store Kitchen Supplies
SITHCCC004A: Clean and Maintain Kitchen Premises
SITHCCC005A: Use Basic Methods of Cookery
SITHCCC006A: Prepare Appetisers and Salads
SITHCCC008A: Prepare Stocks, Sauces and Soups
SITHCCC009A: Prepare Vegetables, Eggs and Farinaceous Dishes
SITHCCC010A: Select, Prepare and Cook Poultry
SITHCCC011A: Select, Prepare and Cook Seafood
SITHCCC012A: Select, Prepare and Cook Meat
SITHCCC013A: Prepare Hot and Cold Desserts
SITHCCC014A: Prepare Pastries, Cakes and Yeast Goods
SITHCCC016A: Develop Cost Effective Menus
SITHCCC027A: Prepare, Cook and Serve Food for Food Service
SITHCCC028A: Prepare, Cook and Serve Food for Menus
SITHCCC029A: Prepare Foods According to Dietary and Cultural Needs
SITHIND001A: Develop and Update Industry Knowledge
SITXCOM001A: Work with Colleagues and Customers
SITXCOM002A: Work in a Socially Diverse Environment
SITXCOM003A: Deal with Conflict Situations
SITXFSA001A: Implement Food Safety Procedures
SITXHRM001A: Coach Others in Job Skills
SITXOHS001A: Follow Health, Safety and Security Procedures
SITXOHS002A: Follow Workplace Hygiene Procedures
HLTFA301B: Apply First Aid

Electives Units of Competency

There are a wide variety of occupational outcomes associated with this qualification. Candidates should discuss with their trainer their chosen career pathway and electives should be chosen to reflect these desired outcomes.