

Competency-based Assessment

As a competency-based course, students work to develop the skills and knowledge described in each unit of competency rather than to receive a grade or mark. To be assessed as competent, a student must demonstrate that they can effectively carry out tasks to a required standard in a Tourism & Travel environment. There is no mark awarded for these assessments but rather, students are assessed as either 'competent' or 'not yet competent'. Students are provided multiple attempts to achieve competency and are supported to achieve success!

Work Placement

Work placement is a mandatory HSC requirement. Students must complete a minimum of 70 hours of work placement. This is arranged in two separate work placement weeks (35 hours each). Youth Express are our Work Placement Service Provider and work with our students to source suitable placements. A fee is associated with this service and SPCC absorb this in your school fees.

We encourage students to make the most of these experiences and be intentional in their choices as many gain casual employment as a result of their experience.

Uniform

Students wear a VET uniform shirt that can be purchased from the SPCC Uniform Shop. This is worn with black long pants and black school shoes. An apron is provided during service periods.



RTO: AIS NSW

This course is delivered under the RTO: The Association of Independent Schools (AIS NSW). RTO No. 90413
www.aisnsw.edu.au

Want to find out more?

For further information about this course please contact:

Mrs Van der Merwe or Mrs Williamson
VET Hospitality Teachers
lizel.vandermerwe@spcc.nsw.edu.au
janice.williamson@spcc.nsw.edu.au
(02) 4919 5400



Certificate II in Hospitality



SIT20322



St Philip's Christian College
FOR THE WHOLE OF LIFE



Why Choose Hospitality?

The VET Hospitality Course is for students who wish to work in the Hospitality Industry or related industries, either as a long-term career or in a part-time capacity. It is ideal for students who enjoy practical hands-on learning including Barista training and food and beverage service in a café, restaurant or special event environment.

Through classwork theory, practical lessons and work placement, students will gain valuable experiences that can be applied in a range of contexts.

Study Pathways and Careers

You will work towards a nationally recognised AQF qualification: SIT20312 Certificate II in Hospitality (Food and Beverage) or a Statement of Attainment for the units you achieve.

After school, you could progress to a Certificate III in Hospitality at TAFE or a Bachelor of Tourism, Hospitality and Events at University.

Many students choose to enter immediate employment, applying everything they have learnt in the course! Your resume will look very impressive with a Certificate II in Hospitality!

What do you do in Hospitality?

In this course, students develop practical skills in food and beverage service, including making espresso coffee, serving meals, and using safe and hygienic food handling practices. They learn to work effectively in teams, interact with customers, follow workplace safety procedures, and show respect for social and cultural differences. Students also gain knowledge of the hospitality industry and its various roles, helping prepare them for real-world employment in cafés, restaurants, and hotels. This is a practical course involving school-based learning and assessment as well as industry connections through work placement, excursions and hospitality experiences.

Every term we go on at least one excursion to experience Hospitality in our local area and meet local Hospitality operators. In Term 4 all students attend a VIP Tourism & Hospitality lunch experience which is a highlight of the course!

Preliminary & HSC Course

VET Hospitality is an Industry Curriculum Framework Course that extends over two years. This subject contributes 2 units towards your pattern of study in Year 11 and in Year 12. In Year 12, there is an optional HSC exam that can contribute towards your ATAR.



Course Content

The Hospitality (Food & Beverage) Course is organised around core units and a selection of elective units. Students complete the following units over two years:

- Prepare and serve espresso coffee (Barista)
- Serve Food and Beverage
- Participate in safe work practices
- Use hygienic practices for food safety
- Participate in safe food handling procedures
- Source & use information on the Hospitality Industry
- Participate in safe work practices
- Use hospitality skills effectively
- Prepare and serve non-alcoholic beverages
- Interact with customers
- Show social and cultural sensitivity
- Work effectively with others
- Receive, store and maintain stock

VET Hospitality students can opt to complete a First Aid Course course or Responsible Service of Alcohol course in Year 12 that is subsidised by the college.

Service Periods

Students participate in 12 service periods over two years. These are opportunities to apply their skills and knowledge in real world environments that are encouraging and help our students to improve. Service periods include special events such as the SPCC Fair, Biggest Morning Tea, and the HSC Subject Selection evening. Other regular service periods include our SPCC VET Cafe and any relevant work placement periods.