



COLLEGE AUSTRALIA

RTO 31222 | CRICOS 03513F



## Hospitality Elective Units

For some of the Hospitality qualifications you will be required to select your Elective Units. You can do this by selecting your elective units from list below. Please refer to the course packaging rules to determine how many elective units you need to select. If you require any help a specialist will be able to assist you with your elective unit selection.

Stream	Unit Code	Unit Name	Cert II	Cert III	Cert IV	Diploma	Pre-req
Administration	BSBITU211	Produce digital text documents	•	•	•	•	
	BSBWOR204	Use business technology	•	•		•	
	BSBITU202	Create and use spreadsheets	•				
	BSBITU306	Design and produce business documents		•	•	•	
Food Safety	SITXFSA001	Use hygienic practices for food safety	•	•	•	•	
	SITXFSA002	Participate in safe food handling practices	•	•	•	•	
Gaming	SITHGAM001	Provide responsible gambling services	•	•	•	•	
	SITHGAM002	Attend gaming machines	•	•	•	•	*
	SITHGAM004	Conduct a keno game	•	•	•	•	*
Human Resources	SITXHRM004	Recruit select induct staff				•	
	SITXHRM006	Monitor staff performance				•	
Accommodation Services	CPPCLO2001A	Maintain hard floor services	•	•	•	•	
	CPPCLO2004A	Maintain carpeted floors	•	•	•	•	
	CPPCLO2009A	Clean glass surfaces	•	•	•	•	
	CPPCLO2017A	Clean wet areas	•	•	•	•	
	SITHACS001	Clean premises and equipment	•	•	•	•	
	CPPCLO2019A	Sort and remove waste and recyclable materials	•	•	•	•	
	CPPCLO2035A	Maintain cleaning storage areas	•	•	•	•	
Financials	SITXFIN001	Process financial transactions	•	•	•		
Customer Service	SITXCCS004	Provide lost and found services		•	•	•	
	SITXCCS005	Provide club reception services		•	•	•	
Kitchen Operations	SITHCCC002	Prepare simple dishes	•	•			...
	SITHCCC003	Prepare and present sandwiches	•	•		•	...
	SITHCCC004	Packaged prepared foodstuffs	•	•		•	...
	SITHCCC006	Prepare appetisers and salads	•	•		•	...
	SITHCCC005	Prepare dishes using basic method of cookery				•	...
	SITHCCC007	Prepare stocks sauces and soups				•	...



	SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes					•	...
	SITHCCC012	Prepare poultry dishes					•	...
	SITHCCC013	Prepare seafood dishes					•	...
	SITHCCC014	Prepare meat dishes					•	...
	SITHCCC015	Produce and serve food for buffets					•	...
	SITHCCC017	Handle and serve cheese					•	...
	SITHCCC018	Prepare food to meet special dietary requirements					•	...
	SITHCCC019	Produce cakes, pastries and breads					•	...
	SITHCCC020	Work effectively as a cook					•	...
	SITHCCC001	Use food preparation equipment					•	...
	SITHKOP001	Clean kitchen premises and equipment	•	•				...
	SITHKOP002	Plan and cost basic menus					•	...
	SITHKOP003	Plan and display buffets					•	...
	SITHKOP004	Develop menus for special dietary requirements					•	
	SITHKOP006	Plan catering for events or functions					•	
	SITHKOP007	Design and cost menus					•	
	SITHPAT006	Produce desserts					•	...
Food and Beverage	SITHFAB001	Clean and tidy bar areas	•	•	•		•	...
	SITHFAB002	Provide responsible service of alcohol	•	•	•		•	
	SITHFAB003	Operate a bar	•	•	•		•	^
	SITHFAB004	Prepare and serve non-alcoholic beverages	•	•	•		•	...
	SITHFAB005	Prepare and serve espresso coffee	•	•	•		•	...
	SITHFAB007	Serve food and beverage	•	•	•		•	...
	SITHFAB016	Provide advice on food		•	•		•	
Sustainability	BSBSUS201	Participate in environmentally sustainable work practices	•	•				
Inventory	SITXINV001	Receive and store stock	•	•				
	SITXINV002	Maintain the quality of perishable items	•	•	•		•	
	SITXINV003	Purchase goods		•	•		•	
	SITXINV004	Control Stock			•		•	

**Pre-requisite Legend:**

... = pre req is SITXFSA001 Use hygienic practices for food safety

\* = pre req is SITHGAM001 Provide responsible gambling services

^ = pre req is SITHFAB002 Provide responsible service of alcohol

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