

Hospitality Elective Units

This hospitality elective list must be used in conjunction with Certificate II, III, IV & Diploma of Hospitality SIT package. Your educator will be required to provide assistance in choosing your electives.

Stream	Unit Code	Unit Name	Cert II	Cert III	Cert IV	Diploma	Pre-req	RPL Only
Accommodation Services	CPPCLO3100	Maintain cleaning storage areas	•	•	•	•		•
	CPPCLO3101	Clean carpeted floors	•	•	•	•		•
	CPPCLO3102	Clean hard floors	•	•	•	•		•
	CPPCLO3103	Clean and maintain amenities	•	•	•	•		•
	CPPCLO3105	Clean glass surfaces	•	•	•	•		•
	CPPCLO3108	Clean window coverings		•	•	•		•
	CPPCLO3111	Clean rooms, furniture and fittings		•	•	•		•
	CPPCLO3112	Clean walls, ceilings and fittings	•	•	•	•		•
	SITHACS009	Clean premises and equipment	•	•	•	•		•
	SITHACS010	Provide housekeeping services to guests	•	•	•	•		•
	SITHACS011	Prepare rooms for guests	•	•	•	•		•
	SITHACS016	Provide accommodation reception services		•	•	•		•
Customer Service	SIRXSLS001	Sell to the retail customer	•	•				
	SIRXPDK001	Advise on products and services		•				
	SIRXCEG008	Manage disrespectful, aggressive or abusive customers		•				
	SITXCCS010	Provide visitor information	•	•	•	•		
	SITXCCS012	Provide lost and found services		•	•	•		
	SITHIND006	Source and use information on the hospitality industry			•	•		
Kitchen Operations	SITHKOP009	Clean kitchen premises and equipment	•	•			•	•
	SITHKOP011	Plan and implement service of buffets				•	•	•
	SITHKOP012	Develop recipes for special dietary requirements				•	•	•
	SITHKOP014	Plan catering for events or functions			•	•		•
	SITHKOP015	Design and cost menus				•	•	•
	SITHCCC043	Work effectively as a cook				•	•	•
	SITHKOP013	Plan cooking operations				•	•	•
	SITHCCC023	Use food preparation equipment				•	•	•
	SITHCCC024	Prepare and present simple dishes	•	•			•	•
	SITHCCC025	Prepare and present sandwiches	•	•		•	•	•
	SITHCCC026	Package prepared foodstuffs	•	•		•	•	•
	SITHCCC027	Prepare dishes using basic methods of cookery				•	•	•
	SITHCCC028	Prepare appetisers and salads	•	•		•	•	•
	SITHCCC029	Prepare stocks, sauces and soups				•	•	•
	SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes				•	•	•
	SITHCCC031	Prepare vegetarian and vegan dishes				•	•	•
	SITHCCC032	Produce cook-chill and cook-freeze foods				•	•	•
	SITHCCC035	Prepare poultry dishes				•	•	•
	SITHCCC036	Prepare meat dishes				•	•	•
SITHCCC037	Prepare seafood dishes				•	•	•	

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	SITHCCC041	Produce cakes, pastries and breads				•	•	•
	SITHCCC042	Prepare food to meet special dietary requirements				•	•	•
	SITHPAT016	Produce desserts				•	•	•
Food and Beverage	SITHFAB021	Provide responsible service of alcohol	•	•	•	•		
	SITHFAB022	Clean and tidy bar areas	•	•	•		•	•
	SITHFAB023	Operate a bar	•	•	•	•	•	•
	SITHFAB024	Prepare and serve non-alcoholic beverages	•	•	•	•	•	
	SITHFAB025	Prepare and serve espresso coffee	•	•	•	•	•	•
	SITHFAB027	Serve food and beverage	•	•		•	•	•
	SITHFAB031	Provide advice on beers, spirits and liqueurs		•	•	•	•	•
	SITHFAB034	Provide table service of food and beverage		•	•	•	•	•
	SITHFAB036	Provide advice on food		•	•	•		•
Food Safety & Hygiene	SITHIND005	Use hygienic practices for hospitality service	•	•	•	•		
	SITXFSA005	Use hygienic practices for food safety	•	•	•	•		
	SITXFSA006	Participate in safe food handling practices	•	•	•	•		
	SITXFSA008	Develop and implement a food safety program				•	•	
Gaming	SITHGAM022	Provide responsible gambling services	•	•	•	•		
Inventory	SITXINV006	Receive, store and maintain stock	•	•	•	•	•	
	SITXINV007	Purchase goods		•	•	•		•
	SITXINV008	Control stock			•	•		•
Communication and Teamwork	SITXCOM006	Source and present information	•	•				
	BSBCMM211	Apply communication skills	•	•				
	BSBCMM411	Make presentations				•		
Administration	BSBTEC201	Use business software applications	•	•				
	BSBTEC301	Design and produce business documents		•	•	•		
	BSBTEC302	Design and produce spreadsheets		•	•			
	BSBTEC303	Create electronic presentations				•		
	BSBTEC402	Design and produce complex spreadsheets			•	•		•
Environmental Sustainability	BSBSUS211	Participate in sustainable work practices	•	•				
	BSBSUS411	Implement and monitor environmentally sustainable work practices			•			•
	BSBSUS511	Develop workplace policies and procedures for sustainability				•		•
Finance	BSBFIN302	Maintain financial records	•	•	•			
	BSBFIN401	Report on financial activity			•	•		
	SITXFIN007	Process financial transactions	•	•		•		
	SITXFIN008	Interpret financial information			•	•		•
First Aid	HLTAID011	Provide First Aid	•	•	•	•		
Management and Leadership	BSBOPS502	Manage business operational plans				•		
	BSBOPS504	Manage business risk				•		
	BSBTWK503	Manage meetings				•		



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	SITXHRM010	Recruit, select and induct staff				•		
	SITXHRM012	Monitor staff performance				•		
Work Health and Safety	SITXWHS006	Identify hazards, assess and control safety risks		•	•	•		