Program code: SIT20213/SIT20313
Location: Moorabbin and Waverley campuses
Program length: 2 years part time
Timetable: Moorabbin campus
First year: Classes held Wednesday afternoons
Second year: Classes held Tuesday evenings
Waverley campus
First year: Classes held Tuesday afternoons
Second year: Classes held Wednesday evenings

Overview
Incorporating:
SIT20213 Certificate II in Hospitality
SIT20313 Certificate II in Kitchen Operations
If you love food, are interested in hospitality and enjoy working with people, this program is a great way to familiarise yourself with this fast paced industry. Throughout the program you will learn how to follow hygiene procedures, and how to prepare and present food. You will also learn how to interact with guests in live restaurant service and be taught responsible service of alcohol.

You will get to see how the industry works first hand with excursions to five-star hotels in the CBD. A work placement of 20 days is highly recommended, where you will be able to further develop your skills and get hands-on experience.

On completion of the first year you will receive a Food Handlers Certificate or equivalent, Responsible Service of Alcohol certificate and Certificate II in Hospitality.

The second year of the program will give you the choice of learning the skills required to gain employment in a fine dining restaurant (Hospitality stream) or commencing a career as a Chef (Kitchen Operations stream). You will receive specialist instruction in the Institute’s restaurants and kitchens at Waverley or Moorabbin campuses and will participate in the operation of the restaurants.

Qualification and recognition
This VET program contributes to your VCE or VCAL. For more information on credit arrangements please visit the website or contact your VET in Schools Coordinator.

Pathway and further study opportunities
As a graduate of the Hospitality stream, you will be well positioned to pursue further training opportunities in other areas of hospitality and cookery, including specialised training in Hospitality or higher management such as Diploma of Hospitality and the Bachelor of Hospitality Management. As a graduate of the Kitchen Operations stream, you will be well positioned to pursue further training opportunities in other areas of hospitality and cookery, including specialised training in Commercial Cookery, Commercial Cookery - Apprenticeship, Asian Cookery, Baking, Patisserie or higher management such as Diploma of Hospitality and the Bachelor of Hospitality Management.

Direct entry is available for all graduating VET in Schools students into all Hospitality programs.