



# CERTIFICATE III IN HOSPITALITY

## (RESTAURANT FRONT OF HOUSE)

BE THE FACE OF HOSPITALITY

**COURSE CODE** SIT30722

**QUALIFICATION** Certificate III in Hospitality  
(Restaurant Front of House)

**DELIVERY MODE** Workplace

**COURSE DURATION** 12 to 24 months



### 1 Flexible Learning

Our program brings personalised education to you, tailored to your busy lifestyle. No commuting to a TAFE; our expert trainers provide a tailored and flexible learning journey. Experience adaptable learning at your own pace and convenience.



### 2 Expert Trainers

Learn from the best in the industry as our expert trainers, who bring a wealth of experience and knowledge, guide and mentor you throughout your learning journey, ensuring you receive the highest quality education and practical insights.



### 3 Earn While You Learn

Seize the opportunity to earn a sustainable income while gaining valuable real-world experience through our innovative “earn while you learn” approach, empowering you to advance your career and apply your knowledge immediately.



DON'T MISS THIS AMAZING OPPORTUNITY TO GAIN A  
NATIONALLY RECOGNISED QUALIFICATION

## CERTIFICATE III IN HOSPITALITY (RESTAURANT FRONT OF HOUSE)

Ready to take your hospitality career to new heights? Look no further than our Certificate III in Hospitality (Restaurant Front of House)

Our comprehensive training course is designed to equip you with the essential skills and knowledge needed to excel in the hospitality industry. Throughout this program, you will gain expertise in various key areas, including:

- Delivering exceptional customer service
- Operating a range of hospitality venues and services
- Preparing and serving a variety of food and beverages
- Following health and safety practices
- Working effectively in a team

By enrolling in this course, you will refine your customer service skills to ensure guests have memorable experiences. You will learn the ins and outs of operating different hospitality venues and services, allowing you to adapt to various work environments. Additionally, you will develop the necessary skills to prepare and serve a variety of food and beverages,



meeting industry standards.

Our program emphasizes the importance of health and safety practices, ensuring you are equipped to handle potential risks and maintain a safe working environment. Moreover, you will learn the value of teamwork and effective communication, which are essential in the fast-paced hospitality industry.

With a focus on practical training and industry-relevant knowledge, our Certificate III in Hospitality program will set you on the path to success in the dynamic world of hospitality. Take the next step in your career by enrolling today and unlocking exciting opportunities in the field.

### UNITS:

ELECTIVES	SITHFAB023	Operate a bar
	SITHFAB025	Prepare and serve espresso coffee
	SITHFAB027	Serve food and beverage
	SITHFAB030	Prepare and serve cocktails
	SITHFAB031	Provide advice on beers, spirits and liqueurs
	SITHFAB032	Provide advice on Australian wines
	SITHFAB034	Provide table service of food and beverage
	SITHFAB036	Provide advice on food
	SITHFAB038	Plan and monitor espresso coffee service
	SITXFSA006	Participate in safe food handling practices
CORE SUBJECTS	SITXFSA006	Participate in safe food handling practices
	SITHFAB021	Provide responsible service of alcohol
	SITHIND006	Source and use information on the hospitality industry
	SITHIND008	Work effectively in hospitality service
	SITXCCS014	Provide service to customers
	SITXCOM007	Show social and cultural sensitivity
	SITXFSA005	Use hygienic practices for food safety
	SITXFIN007	Process financial transactions
	SITXHRM007	Coach others in job skills
	SITXWHS005	Participate in safe work practices

[WWW.CHT.EDU.AU](http://WWW.CHT.EDU.AU)

COMPLETE HOSPITALITY TRAINING  
RTO: 3722

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*This training is delivered with Victorian and Commonwealth Government funding. Individuals with disabilities are encouraged to apply.*