



CERTIFICATE IV IN HOSPITALITY

RAISING THE BAR FOR
SERVICE EXCELLENCE
IN HOSPITALITY

COURSE CODE SIT40422

QUALIFICATION Certificate IV in Hospitality

DELIVERY MODE Classroom & Self-Paced Learning
with Practical Placement

COURSE DURATION 46 Weeks (inc Holiday Periods)

CRICOS COURSE CODE 116358F



1 Modern Facilities

Our state-of-the-art facilities feature cocktail bars, a café, a fine dining restaurant and fully equipped training kitchen. Each space is designed for hands-on experience, blending modern technology with real-world settings, supporting excellence and innovation in hospitality



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 Industry Based

Industry Based Learning (IBL) replaces tedious classroom theory with practical master classes. Learners directly apply their new skills in the workplace, gaining real-world experience and hands-on training that ensures a more engaging and effective learning journey in industry.



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



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Looking for a career that's both exciting and rewarding? Consider a role in the dynamic world of hospitality!

Our comprehensive training program is designed to equip you with the skills and knowledge you need to succeed in this fast-paced industry.

Included in the training:

- advanced cocktail making
- food and wine matching
- advanced barista skills (incl. latte art)
- RSA, food safety, leadership and much more.



So, if you're passionate about providing exceptional service, love creating delicious and visually stunning drinks, and thrive in a

fast-paced environment, then our program is the perfect fit for you! Join us at Complete Hospitality Training to take the first step

ELECTIVES	SITHFAB021	Provide responsible service of alcohol
	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
	SITHFAB038	Plan and monitor espresso coffee service
	SITXCCS017	Use a computerised booking system
	SITXFSA005	Use hygienic practices for food safety
	SITXFSA006	Participate in safe food handling practices
CORE SUBJECTS	SITHIND008	Work effectively in hospitality service
	SITXCCS015	Enhance customer service experiences
	SITXCOM010	Manage conflict
	SITXFIN009	Manage finances within a budget
	SITXHRM007	Coach others in job skills
	SITXHRM008	Roster staff
	SITXHRM009	Lead and manage people
	SITXMGT004	Monitor work operations
SITXWHS007	Implement and monitor work health and safety practices	



GET STARTED

Scan the QR code to visit our website for further course details and instructions on how to register.

WWW.CHT.EDU.AU

COMPLETE HOSPITALITY TRAINING - RTO: 3722

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