



Certificate III in Hospitality (SIT30616)

Course Overview

Whether you choose to work in your local hospitality industry or travel abroad, qualified hospitality workers are always in high demand... so why not kick start your hospitality career and with this multi-skilled qualification specialising in accommodation services, food and beverage and gaming.

This course provides the opportunity for you to gain the practical and theoretical skills you need to advance your hospitality career.

To succeed in this course you will need to have a genuine passion for hospitality, be friendly and attentive, and enjoy working with others. You'll also need great attention to detail, be able to work well under pressure and be able to read other people's needs well.

In this course, you will learn to work effectively with others in the hospitality context, and source and use a range of information on the Hospitality industry. You'll get plenty of opportunities to get hands-on experience working effectively in hospitality service and in providing a quality service to customers, as well as learning how to show social and cultural sensitivity to both customers and colleagues.

Throughout the course, you will also gain valuable experience in coaching others in job skills relevant to the hospitality context, and learn how to participate in safe work practices.

On successful completion of this course, you will have the skills you need to be able to seek employment in a wide range of areas, including events (business and tourism), and in a range of hospitality settings including restaurants, hotels, motels, clubs, pubs, cafes and coffee shops. You may also be interested in continuing your training at TasTAFE by undertaking SIT404516 – Certificate IV Hospitality.

Course overview [Back to Tourism, Hospitality & Food](#)

<p>Locations</p> <p>North Drysdale Launceston</p> <p>South Drysdale Hobart</p> <p>North West Devonport</p>	<p>Attendance options</p> <p>Full-time Part-time</p> <p>Study type</p> <p>Mixed Learning On-Site Workplace</p>	<p>Tuition fees</p> <p>Subsidised \$ 1,170.00 Concession \$ 370.00 Commercial \$ 6,478.00</p> <p>Fees & payment guide</p> <p>Estimate my fee</p>
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Career Opportunities

This course is designed to give you the skills and experience to secure an entry-level position in a hospitality organisation such as a restaurant, hotel, motel, club, pub, café or coffee shop.

Graduates may go on to find employment in the following positions:

- Waiter
- Reception front desk staff
- Housekeeper (Hotel/Motel)
- Bar Attendant
- Barista
- Gaming Attendant

Fees and Payments

The fee you pay at TasTAFE will depend on the course you choose and may vary depending on the level of government subsidy available, the cost of delivery, any previous study you have undertaken and/or your personal circumstances.

If you are enrolling in a TasTAFE course you may be eligible for a subsidised rate if you:

- are a resident of Tasmania or working in Tasmania; and
- are an Australian or New Zealand citizen, an Australian permanent resident, or on a state sponsored visa on a pathway to permanent residence; and are of working age.

If you are enrolling in a vocational preparation program you will not be required to pay any fees.

Financial Support and Assistance

If you are experiencing financial difficulties that have the potential to prevent you from pursuing your study plans at TasTAFE, please make an appointment to speak with a Student Counsellor to discuss your options.

This may include:

- payment plans – available to eligible students at all course levels
- VET Student Loans – available to eligible students studying at Diploma/Advanced Diploma level
- scholarships – in partnership with industry/local government/community groups, TasTAFE offers a range of scholarships
- childcare subsidies – available for eligible students.

Study Load and Centrelink Eligibility

Adapted from: <https://www.tastafe.tas.edu.au/courses/course/sit30616>



Many students are supported through their studies with Centrelink benefits. Most people need to study full time to get Austudy or Youth Allowance.

At TasTAFE, a full time study load equates to 16 hours of study each week, and you will be considered to be studying full time if you're doing 75% or more of your course's full time study load.

Pre-requisites

There are no essential entry requirements for this course.

Desirable Skills & Attributes

The following skills and attributes will be useful to students studying this course:

- Friendly and attentive
- Work in a team environment
- Pay attention to procedures and detail
- Record customer orders and calculate money
- Work under time pressure
- Willingness to 'pitch-in' to do the routine clean-up work at the end of service periods
- Enjoys talking to and 'reading' other people's needs
- Can get into the 'spirit of the action'

Apply & Enrol

Once you have decided what course is right for you, you'll need to begin the application process.

When you apply for a course, you may be asked to:

- provide evidence that you meet the educational requirements of the course (i.e. provide a copy of your previous qualification, proof of your work skills, or language literacy and numeracy ability)
- support your claim for recognition (i.e. provide certified copies of your previous qualifications and/or other evidence)
- support your claim for a fee concession by providing relevant documentation (i.e. a Health Care Card).

How do I apply?

You can apply for a course in person, by phone or online.

Enquire now

1300 655 307

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Questions:

1. In which locations can I study this Course?

2. What skills will you learn from this Course?

3. What career opportunities can you pursue after completing this Course?
Please name three.

4. What skills and attributes are useful for students studying this Course?
Please name three.

5. You are a permanent resident of Australia. Do you think that you are eligible for the subsidised fee? Please explain why you think so.

6. How do you apply for this course?
