

# Hospitality (2U)

SIT20416 Certificate II in Kitchen Operations

Category B – NESA Developed Course

Counts towards ATAR if you complete HSC exam

70 hours Work Placement Requirement



# Why study Hospitality ?



# Gain extra qualifications !

When you successfully complete Hospitality, you will be awarded with:

- A nationally recognised qualification:  
**SIT20416-CERTIFICATE II in KITCHEN OPERATIONS**
- Accreditation for your HSC.
- Accreditation for your ATAR if you chose to complete the exam.
- Credit towards Certificate III & IV and Diploma in Hospitality.
- A start to a diploma or degree in Hotel Management.
- Entry level job skills.



# Employment opportunities !

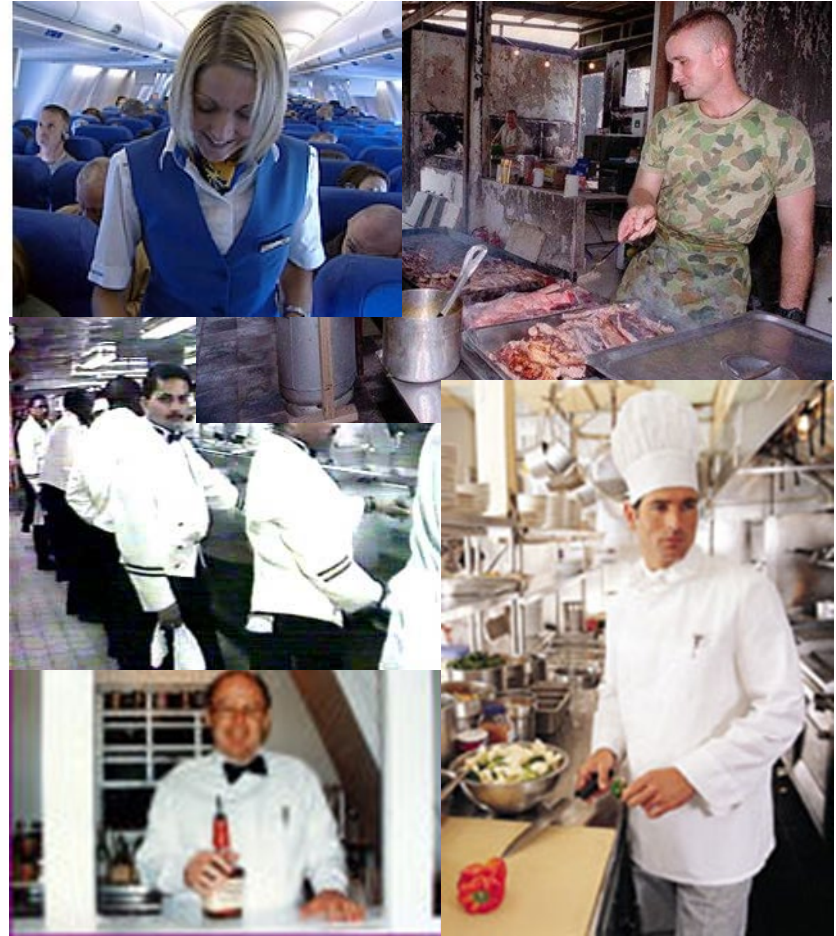
- Hospitality is the world's largest employer.
- 1 in 12 workers are employed in hospitality.
- “The café, restaurant and takeaway food sector alone is expected to generate 84,100 new jobs by May 2022.”  
Restaurant & Catering Australia CEO Juliana Payne



# Work in a diverse range of environments !

The Catering and Hospitality industry employ people in: Hotels; resorts; restaurants; cafes; airlines; cruise ships; hospitals; the armed forces; catering companies; and events management.

Just to name a few.



# Increase your options for the future !

- Qualifications in hospitality can provide you with income while you are studying or even travelling the world.
- Whatever career you decide on, the management, interpersonal and teamwork skills gained from working in the hospitality industry are readily transferable.



# Great experiences !

Students will have the opportunity to participate in a range of experiences to expand their understanding of the Hospitality industry including:

- Excursions
- Participate in Catering Events
- Running the School Café



[CLICK HERE](#)  
To see a video of  
previous Hospitality  
EXCURSIONS



# Is Hospitality for You?

- If you are interested in people and places then this may be the course for you.
- The industry employs a large number of people and focuses on providing quality customer service.
- Industry areas include cookery, food and beverage, tourism, accommodation, events and hotel management.





# The Hospitality Course

- The course is 240 hours over 2 years.
- It Develops a broad range of skills necessary for employment in the hospitality industry.
- It focuses on either Back of House positions (Commercial Cookery) or Front of House (Customer Service)
- Introduces students to a realistic workplace setting.

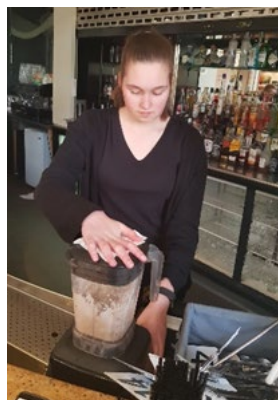


# The Work Placement Program

- Students attend a business for a week to gain practical experience, skills and knowledge about the industry.
- Students apply and develop skills they have learnt.
- Students get the opportunity to show employers their skills which can lead to future employment.
- Students experience the industry first hand.



# Some of our past and current students



# Need more information ?

- Refer to your subject selection booklet
- Refer to the [Hospitality Syllabus on NESA here](#)
- See Mr Nicholls or Mrs Pickard in the TAS staff room
- Or email Mr Nicholls at [jason.nicholls@det.nsw.edu.au](mailto:jason.nicholls@det.nsw.edu.au)

