



## **Certificate II in Hospitality (SIT20207)**

From the Hospitality Training Package SIT07

### **For Career Minded Hospitality Staff.**

This program is designed for new Hospitality staff who wish to develop their skills in Hospitality operations and gain a valuable Qualification. This program involves distance and mixed method study from a variety of learning materials and includes a \*practical component.

<b>Course format:</b>	<b>Distance mode with personal coaching</b>
<b>Resources:</b>	<b>High quality texts, workbooks, CD tutorials and notes.</b>
<b>Fee:</b>	<b>\$2,500.00 or \$200 deposit with our payment plan. (Personal quotes for those attracting recognition)</b>

Ask for details of our convenient payment plan.

#### **Core Units**

- SITHINDO01A Develop and update hospitality industry knowledge
- SITXCOMO01A Work with colleagues and customers
- SITXCOMO02A Work in a socially diverse environment
- SITXOHSO01A Follow health, safety and security procedures
- SITXOHSO02A Follow workplace hygiene products
- SITHFABO20A Apply food and beverage skills in the workplace

#### **Example Elective Units**

- Choose 6 electives as required

\*Students will be required to demonstrate they are competent in line with each unit's requirements as part of their assessment.

#### **Recognition of Skills:**

Many people have built a wealth of experience and skills in their lifetime. We offer a recognition service for experience that fits the criteria of units for which you would like to gain recognition.

- Contact us for an Application for Recognition of Skills and Experience for units where there is likely to be evidence of current competency.

#### **Equal Access:**

Maxwells Services is committed to providing equal access and equity for our applicants, students and trainees.

### **Training & Learning**

Learning is provided through several methods such as workplace learning, learner workbooks, textbooks, notes, CD tutorials and workshops.

#### **Your Trainer & Assessor:**

Heading our training team is Jenny Hemmings, the manager of Maxwells Services, who is a highly experienced hospitality professional with 30 years in industry starting in front of house, and later, qualifying as a chef. She has owned and successfully run several businesses from a coffee shop, 4-star restaurant, a motel and restaurant and organised catering for up to 2,000 people in a day. Jenny's catering company catered over many years for events such as the Prime Ministers XI VIP dinner, and the Optus launch ACT. Jenny is also highly qualified in Tourism, Business and Vocational Training.

#### **Maxwells Services:**

Maxwells Services is a Registered Training Organisation providing Fee-paid Distance courses and Recognition of Skills in all states and Traineeship Training and Assessment in New South Wales.

#### **4 Reasons why Maxwells Services is the best training company to go with:**

1. We believe that the purpose of formal training is to assist clients to develop both professionally and personally resulting in enjoyment and a sense of pride and purpose in being successful
2. We provide very practical and current work-related training and assessment
3. We respond to you and your particular needs promptly
4. We follow through on our agreements with you because *"Your Success is our Goal"*

### **CONTACT US TO DISCUSS THIS FURTHER**

#### **Contact Us:**



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