

Hospitality Resources

(total 34 units)

These units cover the following qualifications:

- SIT20316 Certificate II in Hospitality
- SIT30616 Certificate III in Hospitality
- SIT20416 Certificate II in Kitchen Operations
- SIT30816 Certificate III in Commercial Cookery
- SIT30916 Certificate III in Catering Operations

Note: Units marked with an asterisk (*) are collated into one large book due to the repetition of many elements and performance criteria.

1	SITHACS001	Clean premises and equipment
2	SITHCCC001	Use food preparation equipment
3	SITHCCC002	Prepare simple dishes
4	SITHCCC003	Prepare sandwiches
5	SITCCCC005	Produce dishes using basic methods of cookery*
6	SITHCCC006	Prepare appetisers and salads*
7	SITHCCC007	Produce stocks, sauced and soups*
8	SITHCCC008	Produce vegetable, fruit, egg and farinaceous dishes*
9	SITHCCC011	Use cookery skills effectively
10	SITHCCC012	Produce poultry dishes*
11	SITHCCC013	Prepare seafood dishes*
12	SITHCCC014	Prepare meat dishes*
13	SITHCCC018	Prepare food to meet special dietary requirements
14	SITHCCC019	Produce cakes, pastries and breads*
15	SITHCCC020	Work effectively as a cook
16	SITHFAB004	Prepare and serve non-alcoholic beverages
17	SITHFAB007	Serve food and beverage
18	SITHFAB014	Provide table service or food and beverage
19	SITHIND002	Source and use information on the hospitality industry
20	SITHIND003	Use hospitality skills effectively
21	SITHIND004	Work effectively in hospitality service
22	SITHKOP001	Clean kitchen premises and equipment
23	SITHKOP002	Plan and cost basic menus
24	SITHPAT006	Produce desserts
25	SITTIND001	Source and use information on the tourism industry
26	SITXCCS003	Interact with customers
27	SITXCCS006	Provide service to customers
28	SITXCOM002	Show social and cultural sensitivity
29	SITXFSA001	Use hygienic practices for food safety
30	SITXFSA002	Participate in safe food handling practices
31	SITXHRM001	Coach others in job skills
32	SITXINV001	Receive and store stock
33	SITXINV002	Maintain the quality of perishable items
34	SITXWHS001	Participate in safe work practices

Hospitality and Tourism Resources

(total 29 units)

These units cover the following qualifications:

- SIT20116 Certificate II in Tourism
- SIT30116 Certificate III in Tourism
- SIT40116 Certificate IV in Travel and Tourism

1	SITTGDE005	Prepare and present tour commentaries or activities
2	SITTGDE006	Develop and maintain the general and regional knowledge required by guides
3	SITTIND001	Source and use information on the tourism industry
4	SITTTOP005	Operate tours in a remote area
5	SITTPPD003	Coordinate and operate sustainable tourism activities
6	SITTPPD004	Develop in-house recreational activities
7	SITTTSL001	Operate an online information system
8	SITTTSL002	Access and interpret product information
9	SITTTSL003	Provide advice on international destinations
10	SITTTSL004	Provide advice on Australian destinations
11	SITTTSL005	Sell tourism products and services
12	SITTTSL006	Prepare quotations
13	SITTTSL007	Process reservations
14	SITTTSL012	Construct normal international airfares
15	SITXCCS002	Provide visitor information
16	SITXCCS003	Interact with customers
17	SITXCCS006	Provide service to customers
18	SITXCCS007	Enhance customer service experience
19	SITXCOM001	Source and present information
20	SITXCOM002	Show social and cultural sensitivity
21	SITXCOM005	Manage conflict
22	SITXEBS001	Use social media in a business
23	SITXFIN001	Process financial transactions
24	SITXFIN002	Interpret financial information
25	SITXHRM001	Coach others in job skills
26	SITXMPR004	Coordinate marketing activities
27	SITXMPR005	Participate in cooperative online marketing activities
28	SITXWHS001	Participate in safe work practices
29	SITXWHS003	Implement and monitor work health and safety practices