

## Hospitality Curriculum Framework

### Sample scope and sequence of units of competency to meet HSC course requirements and qualification packaging rules

The selection of units of competency should be undertaken under the guidance of the RTO to ensure that the RTO has scope to deliver them.

Units of competency contained in the Framework can be delivered by RTOs with the scope and appropriately accredited teachers and facilities. Teachers should seek advice from their school system/sector authority regarding which qualifications and units of competency they are qualified to deliver.

Guidelines regarding the selection of units of competency for qualification outcomes are provided in Section 15 of Part A of the Syllabus. Teachers should consult this document, along with Part B, when selecting units of competency.

The following examples have been developed as models which meet *HSC course indicative hour requirements* **and** *qualification packaging rules* for qualifications available in the Framework. Each model is an **example** of **one approach** and the models are **not prescriptive**.

The following examples are included in this sample:

- Example 1: Accommodation Services  
*Hospitality (240 indicative hours) – Certificate II in Hospitality with a specialisation in Accommodation Services (SIT20207)*
- Example 2: Commercial Cookery  
*Hospitality (240 indicative hours) – Statement of Attainment towards Certificate II in Hospitality (Kitchen Operations) (SIT20307)*
- Example 3: Food and Beverage  
*Hospitality (240 indicative hours) – Certificate II in Hospitality (SIT20207)*
- Example 4: Commercial Cookery  
*Hospitality (240 indicative hours) + Hospitality Specialisation Study (60 indicative hours) – Certificate II in Hospitality (Kitchen Operations) (SIT20307)*

**Example 1: Accommodation Services**

This scope and sequence is for the delivery of Hospitality (240 indicative hours) over two years.

The possible qualification outcome is:

- Certificate II in Hospitality (SIT20207) with a specialisation in Accommodation Services.

**YEAR 11**

Week		1	2	3	4	5	6	7	8	9	10	
TERM 1	Hospitality (240 hours)	Introduction to the course SITHIND001A Develop and update hospitality industry knowledge (10) SITXENV001A Participate in environmentally sustainable work practices (5)						SITXOHS001A Follow health, safety and security procedures (10) SITXOHS002A Follow workplace hygiene procedures (10)				
		Assessment for RPL (refer to Part A syllabus – Section 8.3)						→ A 35-hour work placement is to be undertaken by end of Term 3				

Week		1	2	3	4	5	6	7	8	9	10	
TERM 2	Hospitality (240 hours)	SITHACS003A Provide porter services (10) SITXCCS001A Provide visitor information (15)					SITHACS006A Clean premises and equipment (10) SITXENV001A Participate in environmentally sustainable work practices (5)					
		SITHIND002A Apply hospitality skills in the workplace (10)										
		work placements										
Collection of evidence for all units of competency including SITHIND002A (holistic unit)												

Week		1	2	3	4	5	6	7	8	9	10		
TERM 3	Hospitality (240 hours)	SITXCOM001A Work with colleagues and customers (15) SITXCOM002A Work in a socially diverse environment (10)				Revision		Yr 11 exams	SITXCOM001A cont/d SITXCOM002A cont/d				
		SITTTSL007A Receive and process reservations (25) SITXADM001A Perform office procedures (15) SITXCOM004A Communicate on the telephone (5) BSBCMN205A Use business technology (15) SITHIND002A Apply hospitality skills in the workplace (10)							SITTTSL007A cont/d SITXADM001A cont/d SITXCOM004A cont/d BSBCMN205A cont/d SITHIND002A cont/d				
		work placements							work placements ←				
		collection of evidence							collection of evidence				

Week		1	2	3	4	5	6	7	8	9	10
TERM 4	Hospitality (240 hours)	SITXCOM001A cont/d SITXCOM002A cont/d									
		SITTTSL007A cont/d SITXADM001A cont/d SITXCOM004A cont/d BSBCMN205A cont/d SITHIND002A cont/d									
		→ A second 35-hour work placement is to be undertaken by end of Term 2, Year 12									
Collection of evidence for all units of competency including SITHIND002A (holistic unit)											

**YEAR 12**

	Week	1	2	3	4	5	6	7	8	9	10		
TERM 1	Hospitality (240 hours)	SITTTSL007A cont/d SITXADM001A cont/d SITXCOM004A cont/d BSBCM205A cont/d SITHIND002A cont/d			SITHIND001A Develop and update hospitality industry knowledge (10)		SITHACS004A Provide housekeeping services to guests (5) SITHACS005A Prepare rooms for guests (20) SITXENV001A Participate in environmentally sustainable work practices (5) SITXINV001A Receive and store stock (10)				Revision	Year 12 Exams	
		<i>work placements</i>											
		<i>Collection of evidence for all units of competency including SITHIND002A (holistic unit)</i>											

	Week	1	2	3	4	5	6	7	8	9	10
TERM 2	Hospitality (240 hours)	SITHACS004A cont/d SITHACS005A cont/d SITXENV001A cont/d SITXINV001A cont/d SITHIND002A Apply hospitality skills in the workplace (10)									
		<i>work placements ←</i>									
		<i>Collection of evidence for all units of competency including SITHIND002A (holistic unit)</i>									

	Week	1	2	3	4	5	6	7	8	9	10
TERM 3	Hospitality (240 hours)	SITHACS004A cont/d SITHACS005A cont/d SITXENV001A cont/d SITXINV001A cont/d		Revision	Trial HSC		Revision				

**Example 2: Commercial Cookery**

This scope and sequence is for the delivery of Hospitality (240 indicative hours) over two years.

The possible qualification outcome is:

- Statement of Attainment towards Certificate II in Hospitality (Kitchen Operations) (SIT20307).

**YEAR 11**

Week		1	2	3	4	5	6	7	8	9	10	
TERM 1	Hospitality (240 hours)	Introduction to the course				SITXOHS001A Follow health, safety and security procedures (10)						
		SITHIND001A Develop and update hospitality industry knowledge (10)				SITXOHS002A Follow workplace hygiene procedures (10)						
		Assessment for RPL (refer to Part A syllabus – Section 8.3)									→ A 35-hour work placement is to be undertaken by end of Term 3	

Week		1	2	3	4	5	6	7	8	9	10
TERM 2	Hospitality (240 hours)	SITXCOM001A Work with colleagues and customers (15)									
		SITXCOM002A Work in a socially diverse environment (10)									
		SITHCCC001A Organise and prepare food (20)									
		SITHCCC002A Present food (10)									
		SITHCCC007A Prepare sandwiches (10)									
		<i>work placements</i>									
		<i>Collection of evidence for all units of competency including SITHCCC027A (holistic unit)</i>									

Week		1	2	3	4	5	6	7	8	9	10	
TERM 3	Hospitality (240 hours)	SITXCOM001A cont/d				Revision	Yr 11 exams	SITHCCC003A Receive and store kitchen supplies (10)				
		SITXCOM002A cont/d						SITHCCC006A Prepare appetisers and salads (25)				
		SITHCCC001A cont/d						SITXENV001A Participate in environmentally sustainable work practices (5)				
		SITHCCC002A cont/d						<i>work placements ←</i>				
		SITHCCC007A cont/d						<i>collection of evidence</i>				
		<i>work placements</i>						<i>collection of evidence</i>				
		<i>collection of evidence</i>						<i>collection of evidence</i>				

Week		1	2	3	4	5	6	7	8	9	10
TERM 4	Hospitality (240 hours)	SITHCCC003A cont/d					SITHCCC002A Clean and maintain kitchen premises (10)				
		SITHCCC006A cont/d					SITXENV001A Participate in environmentally sustainable work practices (5)				
		SITXENV001A cont/d					SITHCCC005A Use basic methods of cookery (40)				
							SITXFSA001A Implement food safety procedures (15)				
		→ A second 35-hour work placement is to be undertaken by end of Term 2, Year 12									
		<i>Collection of evidence for all units of competency including SITHCCC027A (holistic unit)</i>									

**YEAR 12**

	Week	1	2	3	4	5	6	7	8	9	10
TERM 1	Hospitality (240 hours)	SITHCCC002A cont/d SITXENV001A con/td							Revision	Year 12 Exams	
		SITHCCC005A cont/d SITXFSA001A cont/d									
<i>work placements</i>											
<i>Collection of evidence for all units of competency including SITHCCC027A (holistic unit)</i>											

	Week	1	2	3	4	5	6	7	8	9	10
TERM 2	Hospitality (240 hours)	SITHCCC005A cont/d			SITHIND001A Develop and update hospitality industry knowledge (10)						
		SITXFSA001A cont/d			SITHCCC008A Prepare stocks, soups and sauces (25)						
<i>work placements ←</i>											
<i>Collection of evidence for all units of competency including SITHCCC027A (holistic unit)</i>											

	Week	1	2	3	4	5	6	7	8	9	10
TERM 3	Hospitality (240 hours)	SITHIND001A cont/d		Revision	Trial HSC	Revision					
		SITHCCC008A cont/d									

**Example 3: Food and beverage**

This scope and sequence is for the delivery of Hospitality (240 indicative hours) over two years.

The possible qualification outcome is:

- Certificate II in Hospitality (SIT20207).

**YEAR 11**

Week		1	2	3	4	5	6	7	8	9	10	
TERM 1	Hospitality (240 hours)	Introduction to the course			SITXOHS001A Follow health, safety and security procedures (10)						see term 2	
		SITHIND001A Develop and update hospitality industry knowledge (10)			SITXOHS002A Follow workplace hygiene procedures (10)							
		Assessment for RPL (refer to Part A syllabus – Section 8.3)									→ A 35-hour work placement is to be undertaken by end of Term 3	

Week		1	2	3	4	5	6	7	8	9	10
TERM 2	Hospitality (240 hours)	SITXENV001A Participate in environmentally sustainable work practices (5)									
		SITHCCC001A Organise and prepare food (20)									
		SITHCCC007A Prepare sandwiches (10)									
		SITXFSA001A Implement food safety (10)									
		SITHIND002A Apply hospitality skills in the workplace (10)									
		<i>work placements</i>									
		<i>Collection of evidence for all units of competency including SITHIND002A (holistic unit)</i>									

Week		1	2	3	4	5	6	7	8	9	10	
TERM 3	Hospitality (240 hours)	SITXCOM001A Work with colleagues and customers (15)				Revision		Yr 11 exams		SITXCOM001A cont/d		
		SITXCOM002A Work in a socially diverse environment (10)								SITXCOM002A cont/d		
		SITXCOM004A Communicate on the telephone (5)							SITXCOM004A cont/d			
		SITHFAB003A Serve food and beverage to customers (15)								SITHFAB003A cont/d		
		SITHFAB010A Prepare and serve non-alcoholic beverages (15)								SITHFAB010A cont/d		
		SITXFSA001A Implement food safety procedures (5)								SITXFSA001A cont/d		
		SITXENV001A Participate in environmentally sustainable work practices (5)								SITXENV001A cont/d		
		SITHIND002A Apply hospitality skills in the workplace (10)								SITHIND002A cont/d		
		<i>work placements</i>								<i>work placements</i>		
		<i>collection of evidence</i>								<i>collection of evidence</i>		

Week		1	2	3	4	5	6	7	8	9	10
TERM 4	Hospitality (240 hours)	SITXCOM001A cont/d SITXCOM002A cont/d SITXCOM004A cont/d									
		SITHFAB003A cont/d SITHFAB010A cont/d SITXFSA001A cont/d SITXENV001A cont/d SITHIND002A cont/d									
→ A second 35-hour work placement is to be undertaken by end of Term 2, Year 12											
Collection of evidence for all units of competency including SITHIND002A (holistic unit)											

## YEAR 12

Week		1	2	3	4	5	6	7	8	9	10
TERM 1	Hospitality (240 hours)	SITHACS006A Clean premises and equipment (10) SITXENV001A Participate in environmentally sustainable work practices (5)							Revision	Year 12 Exams	
		SITHFAB003A cont/d SITHFAB010A cont/d SITXFSA001A cont/d SITXENV001A cont/d SITHIND002A cont/d									
work placements											
Collection of evidence for all units of competency including SITHIND002A (holistic unit)											

Week		1	2	3	4	5	6	7	8	9	10
TERM 2	Hospitality (240 hours)	SITHIND001A Develop and update hospitality industry knowledge (10)									
		SITHFAB003A Serve food and beverage to customers (15) SITXFSA001A Prepare and serve espresso coffee (15) SITHIND002A Apply hospitality skills in the workplace (10)									
work placements ←											
Collection of evidence for all units of competency including SITHIND002A (holistic unit)											

Week		1	2	3	4	5	6	7	8	9	10
TERM 3	Hospitality (240 hours)	SITHIND001A cont/d		Revision	Trial HSC	Revision					
		SITHFAB003A cont/d SITXFSA001A cont/d SITHIND002A cont/d									

**Example 4: Commercial Cookery**

This scope and sequence is for the delivery of Hospitality (240 indicative hours) over two years + (concurrently) Hospitality Specialisation Study (60 indicative hours).

The possible qualification outcome is:

- Certificate II in Hospitality (Kitchen Operations) (SIT20307).

**YEAR 11**

		Week	1	2	3	4	5	6	7	8	9	10	
TERM 1	Hospitality (240 hours)	Introduction to the course SITHIND001A Develop and update hospitality industry knowledge (10) SITXENV001A Participate in environmentally sustainable work practices (5)					SITXOHS001A Follow health, safety and security procedures (10) SITXOHS002A Follow workplace hygiene procedures (10)						
		Assessment for RPL (refer to Part A syllabus – Section 8.3)						→ A 35-hour work placement is to be undertaken by end of Term 3					

		Week	1	2	3	4	5	6	7	8	9	10
TERM 2	Hospitality (240 hours)	SITXCOM001A Work with colleagues and customers (15) SITXCOM002A Work in a socially diverse environment (10)										
		SITHCCC001A Organise and prepare food (20) SITHCCC002A Present food (10) SITHCCC007A Prepare sandwiches (10)										
		<i>work placements</i>										
<i>Collection of evidence for all units of competency including SITHCCC027A (holistic unit)</i>												

		Week	1	2	3	4	5	6	7	8	9	10	
TERM 3	Hospitality (240 hours)	SITXCOM001A cont/d SITXCOM002A cont/d				Revision	Yr 11 exams	SITHCCC003A Receive and store kitchen supplies (10) SITHCCC006A Prepare appetisers and salads (25) SITXENV001A Participate in environmentally sustainable work practices (5)					
		SITHCCC001A cont/d SITHCCC002A cont/d SITHCCC007A cont/d						<i>work placements</i> ←					
		<i>work placements</i>						<i>collection of evidence</i>					
<i>collection of evidence</i>													

		Week	1	2	3	4	5	6	7	8	9	10	
TERM 4	Hospitality (240 hours)	SITHCCC003A cont/d SITHCCC006A cont/d SITXENV001A cont/d					SITHCCC002A Clean and maintain kitchen premises (10) SITXENV001A Participate in environmentally sustainable work practices (5) SITHCCC005A Use basic methods of cookery (40) SITXFSA001A Implement food safety procedures (15)						
		→ A second 35-hour work placement is to be undertaken by end of Term 2, Year 12											
		<i>Collection of evidence for all units of competency including SITHCCC027A (holistic unit)</i>											

**YEAR 12**

Week		1	2	3	4	5	6	7	8	9	10
TERM 1	Hospitality (240 hours)	SITHCCC002A cont/d SITXENV001A con/td							Revision	Year 12 Exams	
		SITHCCC005A cont/d SITXFSA001A cont/d									
	Hosp SS (60 hours)	SITHCCC027A Prepare, cook and serve food for food service (40) HLTFA301B Apply first aid (20)									
<i>work placements (including additional 14 hours for the Specialisation Study)</i>											
<i>Collection of evidence for all units of competency including SITHCCC027A (holistic unit)</i>											

Week		1	2	3	4	5	6	7	8	9	10
TERM 2	Hospitality (240 hours)	SITHCCC005A cont/d			SITHIND001A Develop and update hospitality industry knowledge (10)						
		SITXFSA001A cont/d			SITHCCC008A Prepare stocks, soups and sauces (25)						
	Hosp SS (60 hours)	SITHCCC027A cont/d HLTFA301B cont/d									
<i>work placements ←</i>											
<i>Collection of evidence for all units of competency including SITHCCC027A (holistic unit)</i>											

Week		1	2	3	4	5	6	7	8	9	10
TERM 3	Hospitality (240 hours)	SITHIND001A cont/d		Revision	Trial HSC	Revision					
		SITHCCC008A cont/d									