



BOARD OF STUDIES
NEW SOUTH WALES

Hospitality Curriculum Framework Modification History

All modifications that have been made to the Hospitality Curriculum Framework (2008) are outlined below. Access the current version of the syllabus on the Board of Studies website at www.boardofstudies.nsw.edu.au/syllabus_hsc/hospitality.html.

Date	Section in Syllabus	Location	Page(s)	Change(s) to be made		
November 2011 (SIT07v2.3)	Part A of the Syllabus	multiple	–	All table references updated (due to deletion of Table 1).		
		Section 7.2	11	Deleted – Table 1 Hospitality Training Package qualifications.		
		Sections 8.5, 8.6, 11.5, 15 & 17	22–26, 30, 37, 47–58, 64–67, 70–73	Unit of competency code changes:		
				<i>Unit title</i>	<i>New unit code</i>	<i>Replaces</i>
				Common compulsory (examinable)		
				<i>Develop and update hospitality industry knowledge</i>	SITHIND001B	SITHIND001A
				Accommodation Services stream (examinable if undertaking this stream)		
				<i>Provide housekeeping services to guests</i>	SITHACS004B	SITHACS004A
				<i>Prepare rooms for guests</i>	SITHACS005B	SITHACS005A
				<i>Clean premises and equipment</i>	SITHACS006B	SITHACS006A
				<i>Receive and process reservations</i>	SITTTSL007B	SITTTSL007A
				Commercial Cookery stream (examinable if undertaking this stream)		
				<i>Organise and prepare food</i>	SITHCCC001B	SITHCCC001A
				<i>Clean and maintain kitchen premises</i>	SITHCCC004B	SITHCCC004A
				Food and Beverage stream (examinable if undertaking this stream)		
		<i>Clean premises and equipment</i>	SITHACS006B	SITHACS006A		
		<i>Prepare and serve non-alcoholic beverages</i>	SITHFAB010C	SITHFAB010B		

Date	Section in Syllabus	Location	Page(s)	Change(s) to be made																		
November 2011 cont/d	Part A of the Syllabus cont/d			Elective for HSC <table border="1" data-bbox="1191 223 2123 454"> <tr> <td><i>Provide accommodation reception services</i></td> <td>SITHACS001B</td> <td>SITHACS001A</td> </tr> <tr> <td><i>Laundry linen and guest clothes</i></td> <td>SITHACS007B</td> <td>SITHACS007A</td> </tr> <tr> <td><i>Receive and store kitchen supplies</i></td> <td>SITHCCC003B</td> <td>SITHCCC003A</td> </tr> <tr> <td><i>Handle and serve cheese</i></td> <td>SITHCCC021B</td> <td>SITHCCC021A</td> </tr> <tr> <td><i>Prepare and serve espresso coffee</i></td> <td>SITHFAB012B</td> <td>SITHFAB012A</td> </tr> <tr> <td><i>Apply catering principles</i></td> <td>SITHCCC033B</td> <td>SITHCCC033A</td> </tr> </table>	<i>Provide accommodation reception services</i>	SITHACS001B	SITHACS001A	<i>Laundry linen and guest clothes</i>	SITHACS007B	SITHACS007A	<i>Receive and store kitchen supplies</i>	SITHCCC003B	SITHCCC003A	<i>Handle and serve cheese</i>	SITHCCC021B	SITHCCC021A	<i>Prepare and serve espresso coffee</i>	SITHFAB012B	SITHFAB012A	<i>Apply catering principles</i>	SITHCCC033B	SITHCCC033A
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		<i>Receive and store kitchen supplies</i>	SITHCCC003B	SITHCCC003A																		
		<i>Handle and serve cheese</i>	SITHCCC021B	SITHCCC021A																		
		<i>Prepare and serve espresso coffee</i>	SITHFAB012B	SITHFAB012A																		
		<i>Apply catering principles</i>	SITHCCC033B	SITHCCC033A																		
Section 13.1.3	40	Text for School-based apprentices and trainees updated.																				
Section 15	46	Deletion of the text for the qualification packaging rules which are now available from the <i>Hospitality, Tourism and Events Training Package (SIT07)</i> at www.training.gov.au and in a separate document on the Board's website at www.boardofstudies.nsw.edu.au/syllabus_hsc/hospitality.html .																				
multiple	–	VET Quality Framework [formerly referred to as the Australian Quality Training Framework (AQTF)] – term and associated text updated. www.training.gov.au replaces www.ntis.gov.au.																				
Part B of the Syllabus	SITHIND001B Develop and update hospitality industry knowledge (common compulsory and examinable)																					
	–	10–21	Substantial changes to this unit of competency. Unit code updated from SITHIND001A to SITHIND001B. Text added to: <ul style="list-style-type: none"> • Unit descriptor • Application of the unit. Changes to: <ul style="list-style-type: none"> • Evidence Guide – <i>Critical aspects for assessment and evidence required to demonstrate competency in this unit</i> and <i>Context of and specific resources for assessment</i> • Required Skills and Knowledge • Range Statement • Element 1 and Performance Criteria 1.1, 1.2 & 1.3 (1.4 deleted) • Element 2 and Performance Criteria 2.1 & 2.2 • Element 4 and Performance Criteria 4.1, 4.2 & 4.3 (previously Element 3 and Performance Criteria 3.1–3.3). New Element 3 and Performance Criteria 3.1, 3.2 & 3.3. HSC Requirements and Advice: <ul style="list-style-type: none"> • Key Terms and Concepts 																			

Date	Section in Syllabus	Location	Page(s)	Change(s) to be made
November 2011 cont/d	Part B of the Syllabus cont/d			<ul style="list-style-type: none"> rearranged to align with changed/new Elements and Performance Criteria references to legislation updated learning experiences amended – see Performance Criteria 1.1, 1.2, 2.1 & 3.2.
SITHACS004B Provide housekeeping services to guests (compulsory and examinable for Accommodation Services stream)				
		–	79–85	Unit code updated from SITHACS004A to SITHACS004B. Where references made to: <ul style="list-style-type: none"> <i>Provide visitor information</i>, unit code updated from SITXCCS001A to SITHACS001B <i>Prepare rooms for guests</i>, unit code updated from SITHACS005A to SITHACS005B. Required Skills and Knowledge – additional dot point in the ‘knowledge’ column. New Performance Criteria 1.9. No changes to HSC requirements and advice column.
SITHACS005B Prepare rooms for guests (compulsory and examinable for Accommodation Services stream)				
		–	86–96	Unit code updated from SITHACS005A to SITHACS005B. Sentence added to Unit descriptor. Where references made to <i>Clean premises and equipment</i> , unit code updated from SITHACS006A to SITHACS006B. Changes to: <ul style="list-style-type: none"> Evidence Guide – <i>Critical aspects for assessment and evidence required to demonstrate competency in this unit</i> and <i>Methods of assessment</i> Required Skills and Knowledge. New Element 6 and Performance Criteria 6.1 & 6.2. HSC Requirements and Advice: <ul style="list-style-type: none"> Key Terms and Concepts – addition of <i>environmental impacts</i> learning experiences amended – see Performance Criteria 6.1 & 6.2.
SITHACS006B Clean premises and equipment (compulsory and examinable for Accommodation Services and Food & Beverage streams)				
		–	97–107	Unit code updated from SITHACS006A to SITHACS006B. Sentence added to Unit descriptor. Where references made to: <ul style="list-style-type: none"> <i>Prepare rooms for guests</i>, unit code updated from SITHACS005A to SITHACS005B

Date	Section in Syllabus	Location	Page(s)	Change(s) to be made
November 2011 cont/d	Part B of the Syllabus cont/d			<ul style="list-style-type: none"> • <i>Clean and maintain kitchen premises</i>, unit code updated from SITHCCC004A to SITHCCC004B. <p>Changes to:</p> <ul style="list-style-type: none"> • Evidence Guide – <i>Critical aspects for assessment and evidence required to demonstrate competency in this unit</i> and <i>Methods of assessment</i> • Required Skills and Knowledge • Range Statement – Performance Criteria 1.3 • Performance Criteria – delete 2.7. <p>New Element 4 and Performance Criteria 4.1 & 4.2.</p> <p>HSC Requirements and Advice:</p> <ul style="list-style-type: none"> • Key Terms and Concepts – addition of <i>environmental impacts</i> • learning experiences amended – see Performance Criteria 1.1, 4.1 & 4.2.
SITTTSL007B Receive and process reservations (compulsory and examinable for Accommodation Services stream)				
		–	108–118	<p>Unit code updated from SITTTSL007B to SITTTSL007B.</p> <p>Additional dot point in Range Statement listed against Performance Criteria 2.6.</p> <p>New Element 5 and Performance Criteria 5.1.</p> <p>No changes to HSC requirements and advice column.</p>
SITHCCC001B Organise and prepare food (compulsory and examinable for Commercial Cookery stream)				
		–	128–139	<p>Substantial changes to this unit of competency.</p> <p>Unit code updated from SITHCCC001A to SITHCCC001B.</p> <p>Text added to:</p> <ul style="list-style-type: none"> • Unit descriptor • Application of the unit. <p>Changes to:</p> <ul style="list-style-type: none"> • Evidence Guide – <i>Critical aspects for assessment and evidence required to demonstrate competency in this unit</i> and <i>Methods of assessment</i> • Required Skills and Knowledge • Range Statement • Element 1 and Performance Criteria 1.1 & 1.2 • Element 2 and Performance Criteria 2.1 & 2.2 (2.3 deleted) • Element 3 and Performance Criteria 3.1 & 3.5 • Element 4 and Performance Criteria 4.2 (previously 4.1) (4.2–4.5 deleted) <p>New Performance Criteria 3.6, 4.1 & 4.3.</p>

Date	Section in Syllabus	Location	Page(s)	Change(s) to be made	
November 2011 cont/d	Part B of the Syllabus cont/d			New Element 5 and Performance Criteria 5.1 & 5.2. New Element 6 and Performance Criteria 6.1–6.4. HSC Requirements and Advice: <ul style="list-style-type: none"> • Key Terms and Concepts • rearranged to align with changed/new Elements and Performance Criteria • learning experiences amended – see Performance Criteria 1.1, 2.1, 5.2, 6.1 & 6.4. 	
		SITHCCC004B Clean and maintain kitchen premises (compulsory and examinable for Commercial Cookery stream)			
		–	147–157	Unit code updated from SITHCCC004A to SITHCCC004B. Sentence added to Unit descriptor. Changes to: <ul style="list-style-type: none"> • Evidence Guide – <i>Critical aspects for assessment and evidence required to demonstrate competency in this unit</i> and <i>Methods of assessment</i> • Required Skills and Knowledge • Range Statement • Performance Criteria – new 1.1 and 3.3 now 2.5 • Element 3 and Performance Criteria 3.1 & 3.2. HSC Requirements and Advice: <ul style="list-style-type: none"> • Key Terms and Concepts – addition of <i>environmental impacts</i> • references to legislation updated • learning experiences amended – see Performance Criteria 1.1, 1.2 & 3.1. 	
		SITHFAB010C Prepare and serve non-alcoholic beverages (compulsory and examinable for Food & Beverage stream)			
		–	194–202	Unit code updated from SITHFAB010B to SITHFAB010C. Where references made to <i>Prepare and serve espresso coffee</i> , unit code updated from SITHFAB012A to SITHFAB012B. Changes to Performance Criteria – 2.3 now 2.4. New Performance Criteria 2.3. No changes to HSC requirements and advice column.	
January 2011	Part A Syllabus	Section 15	50 & 87	Correction to qualification rules for SIT10307 Certificate I in Hospitality (Kitchen Operations): <ul style="list-style-type: none"> • 10 units (not 8) must be completed to achieve this qualification • 3 elective units (not 1) are required. 	

Date	Section in Syllabus	Location	Page(s)	Change(s) to be made
October 2010 (SIT07v2.2)	Part A Syllabus	Sections 8, 11 & 15	1, 3, 14, 26–28, 33, 40	Addition of Hospitality Specialisation Study (180 or 240 indicative hours) courses.
	Part A Syllabus	Sections 8, 11, 15 & 17	18, 22, 37, 47–82, 87, 93, 104, 110	SITXOHS001B <i>Follow health, safety and security procedures</i> (10 HSC indicative hours) replaces SITXOHS001A <i>Follow health, safety and security procedures</i> . Changes to this unit include:
	Part B Syllabus	Introduction & unit of competency	4, 53-66	<ul style="list-style-type: none"> • edits to the range statement for performance criteria 1.2, 3.1 & 3.2 • edits to performance criteria 1.4 • updated text on employability skills.
	Part A Syllabus	Sections 8, 11 & 15	23, 37, 47–84, 88, 94	SITHFAB010B <i>Prepare and serve non-alcoholic beverages</i> (15 HSC indicative hours) replaces SITHFAB010A <i>Prepare and serve non-alcoholic beverages</i> . Changes to this unit include:
	Part B Syllabus	Introduction & unit of competency	4, 194–202	<ul style="list-style-type: none"> • edits to the Required Skills and Knowledge • updated text on employability skills.
	Part A Syllabus	Sections 8, 15 & 17	24, 47–82, 89, 95, 105	SITXCCS001B <i>Provide visitor information</i> (15 HSC indicative hours) replaces SITXCCS001A <i>Provide visitor information</i> .
	Part B Syllabus	Introduction & unit of competency	5, 231–235	
	Part A Syllabus	Sections 8, 15 & 17	25, 47–51, 96	TLIE507C <i>Carry out basic workplace calculations</i> (5 HSC indicative hours) replaces TDTE597B <i>Carry out basic workplace calculations</i> .
	Part B Syllabus	Introduction & unit of competency	287–290	
	Part A Syllabus	Sections 8, 15 & 17	25, 70–83, 90, 96, 106, 112	BSBITU102A <i>Develop keyboard skills</i> (15 HSC indicative hours) replaces BSBCM108A <i>Develop keyboard skills</i> .
	Part B Syllabus	Introduction & unit of competency	291–293	
	Part A Syllabus	Sections 8, 15 & 17	25, 68–83, 90, 96, 106, 112	BSBWOR204A <i>Use business technology</i> (15 HSC indicative hours) replaces BSBCM205A <i>Use business technology</i> .
	Part B Syllabus	Introduction & unit of competency	295–298	
	Part A Syllabus	Sections 8, 15 & 17	25, 70–83, 90, 96, 106, 112	BSBITU201A <i>Produce simple word processed documents</i> (20 HSC indicative hours) replaces BSBCM213A <i>Produce simple word processed documents</i> .

Date	Section in Syllabus	Location	Page(s)	Change(s) to be made
October 2010 cont/d	Part B Syllabus	Introduction & unit of competency	299–304	(see previous page)
	Part A Syllabus	Section 15	<p>46–48</p> <p>50–51</p> <p>53–59</p> <p>61–63</p> <p>65–73</p> <p>81–85</p>	<p>Update qualification rules, which includes updating of imported units of competency, for all qualifications:</p> <ul style="list-style-type: none"> • SIT10207 Certificate I in Hospitality • SIT10307 Certificate I in Hospitality (Kitchen Operations) <ul style="list-style-type: none"> – also includes moving SITHIND001A <i>Develop and update hospitality industry knowledge</i> and SITXCOM002A <i>Work in a socially diverse environments</i> from core to elective • SIT20207 Certificate II in Hospitality <ul style="list-style-type: none"> – also includes deletion of SITXCOM003A <i>Deal with conflict situations</i> and SITXCOM004A <i>Communicate on the telephone</i> from the elective pool • SIT20307 Certificate II in Hospitality (Kitchen Operations) • SIT30707 Certificate III in Hospitality • SIT31007 Certificate III in Hospitality (Catering Operations).