

THE PERFECT ENTRY INTO HOSPITALITY

SIT30916 CERTIFICATE III IN CATERING OPERATIONS

10 MONTHS
NOMINAL
DURATION

PATHWAYS

- Kitchen Assistant
- Catering Assistant
- Cook
- F&B Assistant

PACKAGING RULES

21 units must be completed:

- 12 core units
- 9 elective units, consisting of:
 - 1 unit from Group A
 - 3 units from Group B
 - 5 units from Group B, elsewhere in SIT training package or any other relevant Training Package or accredited course.

The selection of electives must be guided by the job outcome sought, local industry requirements and the complexity of skills appropriate to the AQF level of this qualification.

BSBSUS201
BSBWOR203
SITHCCC001
SITHCCC002
SITHCCC005
SITHKOP001
SITXCOM002
SITXFSA001
SITXFSA002
SITXHRM001
SITXINV002
SITXWHS001

Participate in environmentally sustainable work practices
Work effectively with others
Use food preparation equipment*
Prepare and serve simple dishes*
Prepare dishes using basic methods of cookery*
Clean kitchen premises and equipment*
Show social and cultural sensitivity
Use hygienic practices for food safety
Participate in safe food handling practices
Coach others in job skills
Maintain the quality of perishable items*
Participate in safe work practices

**FOOD & BEVERAGE
STREAM**

SITHCCC204
SITHCCC011
SITHCCC003
SITHCCC004
SITHCCC006
SITHCCC301
SITHCCC302
SITHCCC303
SITHCCC008
SITHCCC018
SITHPAT006
SITXINV001
SITXINV003

Produce vegetable, fruit, egg and farinaceous dishes*
Use cookery skills effectively*-
Prepare and present sandwiches*
Package prepared foodstuffs*
Prepare appetisers and salads*
Produce poultry dishes*
Produce seafood dishes*
Produce meat dishes*
Prepare vegetable, fruit, egg and farinaceous dishes*
Prepare food to meet special dietary requirements*
Produce desserts*
Receive and store stock
Purchase goods

**KITCHEN
STREAM**

Other streams
are available

-Compulsory elective unit

* Prerequisite is SITXFSA001 Use hygienic practices for food safety

^ Prerequisite is SITHFAB002 Provide responsible service of alcohol

STUDY WITH QTHC

IMAGINE THE POSSIBILITIES

At Quality Training & Hospitality College we help you realise your potential. Through our unique learning methodologies you will open up a world of infinite possibilities.

Our students leave us as the leaders of tomorrows hospitality industry, ready to make an impact through their skills and to challenge the limits.

We believe that the foremost way to learn is through doing and we follow this creed in our training.

Our programs are planned and executed in conjunction with both industry and government bodies to facilitate the highest achievable outcomes for our students, in terms of both participant competency and of course employment.

We invite you to explore the possibilities of taking the next step towards your future with Quality Training & Hospitality College.

Richard Finlayson
Managing Director



1992

The Quality Training Company was formed by Jim Finlayson

1994

Richard Finlayson joined the company fulfilling Jim's dream of a family owned business

2001

The company opened The Buffalo Training Restaurant

25 YEARS OF QUALITY

2008

Training to international students commenced

2004

Our second training restaurant, Finlaysons on the Terrace was opened

2002

The Sydney offices and training facility was opened

25 YEARS OF EXPERIENCE

2009

Cafe Quisine opened as a purpose built training restaurant

2011

The company was awarded the contract to run catering at Adelaide Zoo

2012

The Jim Finlayson scholarship commenced, giving two outstanding students the chance to have a full semesters tuition paid

25 YEARS OF KNOWLEDGE

2017

Launch of our Master Class series with a variety of industry experts and celebrities

2015

Establishment of Hospitality Jobs on a national level. Now with over 40,000+ followers across social media

2014

The company won the SA Large Training Provider of the year award

25 REASONS TO STUDY WITH QTHC

OVER 25 YEARS OF TRAINING EXCELLENCE

Quality Training & Hospitality College boasts a range of unique practical learning environments. We have training facilities and kitchens located in centralised CBD locations offering students a diverse range of experiences. We firmly believe in learning by doing and we strive to provide the best practical learning opportunities for our students.

Our Master-classes hosted by national hospitality celebrities such as Callum Hann and John Silvestri offer additional advanced learning opportunities and for many students they are a highlight of the course.

Additionally we run a training restaurant at QT on the Harbour located on Pyrmont Bay which is designed to give students practical experience throughout their studies. Our close partnerships with some of the biggest employers in Sydney including the International Convention Centre and major Leagues clubs are a point of difference for us. We have the unique ability to connect you to the industry and fast track your success.



\$55,000

Average starting salary of our graduates



98%

Employment success rate



+20,400

Students have studied with us



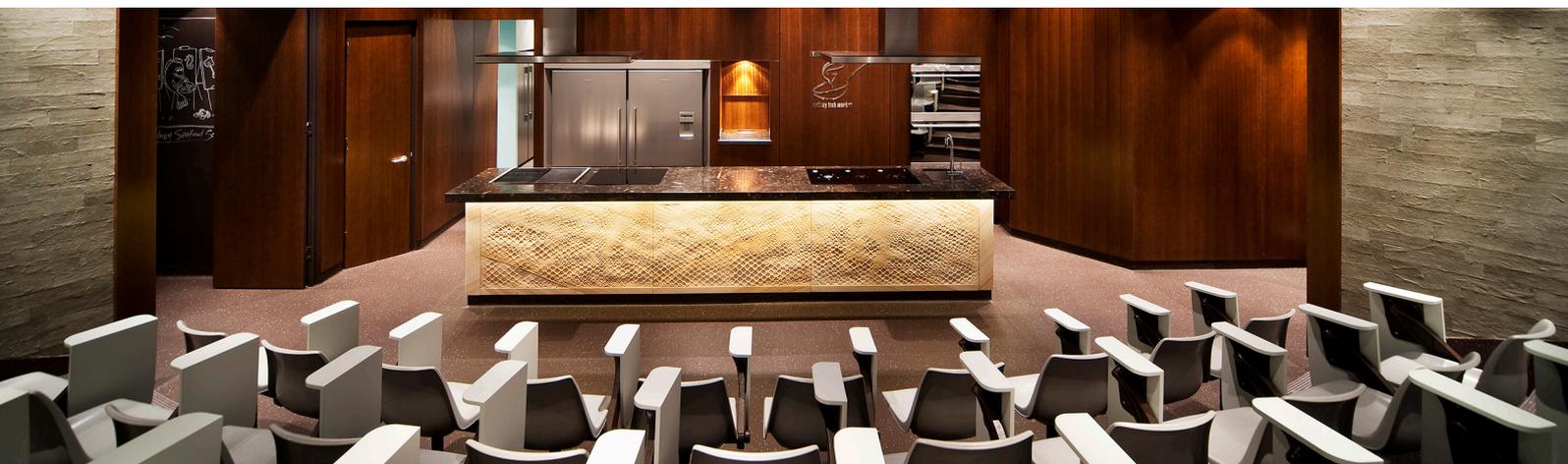
30+

Partnerships with Sydney and abroad Industry employers



25+

Years of experience training for the industry



NATHAN'S STORY

Nathan is a Quality Training & Hospitality College School Based Apprentice Chef. He followed his passion for cookery from Home Economics in school, to pursuing a career in the industry. Nathan started his apprenticeship when he was 16 and has never looked back, loving his current Apprenticeship position at the Hahndorf Inn. He loves working with pasta in-particular and wants to one day open his own restaurant where he can serve his customers handmade and gourmet pasta dishes.

“CERTIFICATE III IN COMMERCIAL COOKERY”

MEET OUR STUDENTS

COLEEN'S STORY

Collen came to study at Quality Training & Hospitality College after completing a Bachelor in Hotel Management. She decided she wanted to gain practical skills relevant to the industry and has recently graduated in Diploma of Hospitality Management with her goal being mastery of “practical skills”. Coleen currently is a Cook at Adelaide Oval and one day hopes to own her own catering business here in Adelaide. When asked “what the best part of studying with Quality Training & Hospitality College is?” Coleen told us that “It’s the opportunity you get, studying here has given me so many opportunities that are putting me on the path to my career goals”.

“DIPLOMA OF HOSPITALITY MANAGEMENT”



TRAINEESHIPS & APPRENTICESHIPS

WORKPLACE PROGRAMS

Our Traineeships are structured workplace based training arrangements, some of which are partly subsidised by the New South Wales Government Smart and Skilled Initiative. During the course of a Traineeship, a Trainee will have the opportunity to receive on the job training which comprises of competency based assessments and Recognition of Prior Learning (RPL). On completion the trainee is issued a nationally accredited qualification.

BENEFITS OF TRAINEESHIPS

As the training is often government funded your business will benefit from financial incentives, a user friendly training approach and improved staff retention rates.

There is also recognition of the training that is implemented in the workplace (so that the training is relevant) and an increase in productivity and motivation of staff members.

ONE-ON-ONE APPROACH

Trainees will be allocated a one-on-one industry mentor. The mentor will meet in the workplace every six to eight weeks to monitor and assist their progress and assess their competence.

SCHOOL BASED TRAINEESHIPS

School based programs are available to Secondary School students wishing to get ahead in their career and gain the skills required to work in the industry. Students may be in Year 10 or 11 and working at least eight hours per week.

COURSES OFFERED

- SIT20316 Certificate II in Hospitality
- SIT30616 Certificate III in Hospitality
- SIT40416 Certificate IV in Hospitality
- SIT30916 Certificate III in Catering Operations
- SIT20416 Certificate II in Kitchen Operations
- SIT20816 Certificate III in Commercial Cookery
- SIT40516 Certificate IV in Commercial Cookery
- BSB42015 Certificate IV in Leadership and Management
- BSB51915 Diploma of Leadership and Management



2018 FEE SCHEDULE

If your staff are eligible for Traineeship and/or Apprenticeship funding, you will benefit from an incentive scheme. Employers may receive up to \$4,000 in government incentives depending on the qualification and employment status.

When you enrol with Quality Training & Hospitality College fees are payable in three installments. Initial payment is a \$250 administration fee followed by the remaining balance split over two payments. The final installment is due on course completion.

REQUIREMENTS	FULL TIME	PART TIME	MATURE AGE
	Up to \$4,000 pp	Up to \$1,500 pp	Up to \$4,000 pp

REQUIREMENTS	FULL TIME	PART TIME	SCHOOL BASED
Residency	Be an Australian Citizen or Permanent Resident or a New Zealand passport holder who has resided in Australia for at least 6 months or a humanitarian refugee.		
Min. working hours	38 hours	Average 21 hours	8 hours
Living or working in	New South Wales	New South Wales	New South Wales
Minimum age	At least 15 years or older		in Year 10 or 11
Employment status	Staff employed less than 3 months	Staff employed less than 12 months	N/A





SMART AND SKILLED

WHAT IS SMART AND SKILLED

Smart and Skilled is a reform of the NSW vocational training system. The program is currently open for enrollments into eligible courses.

STUDENT BENEFITS

Students who partake in the training offered under Smart and Skilled will learn the skills needed to exceed the requirements in their job role. Students will also be trained in an industry with a large skills gap, keeping you ahead of the market.

Training costs are largely subsidised to help students attain their first post-school qualifications on their career pathway.

EMPLOYER BENEFITS

Placing a staff member in a Smart and Skilled course means that employers benefit from a skilled workforce and motivated staff. By focusing on creating a positive and skilled workforce this will translate to improved business operations such as customer service and profitability.

GOVERNMENT SUBSIDISED

The Smart and Skilled initiative is funded by the New South Wales Government and delivered by Quality Training & Hospitality College. All training is subsidised by the NSW Government. Individuals and employers have access to a range of subsidised programs in order to align critical industry skilling needs. We are proud to be an industry qualified training supplier.

COURSES OFFERED

- SIT20316 Certificate II in Hospitality
- SIT30616 Certificate III in Hospitality
- SIT40416 Certificate IV in Hospitality
- SIT50416 Diploma of Hospitality Management
- SIT60316 Advanced Diploma of Hospitality Management
- SIT20416 Certificate II in Kitchen Operations
- SIT20816 Certificate III in Commercial Cookery
- SIT40516 Certificate IV in Commercial Cookery
- SIT30916 Certificate III in Catering Operations
- BSB42015 Certificate IV in Leadership and Management
- BSB51915 Diploma of Leadership and Management





ELIGIBILITY CRITERIA

Please see the following table which outlines the requirements of entry.

Smart and Skilled course fees will vary depending on any previous qualifications you may have completed.

Individuals can enrol in subsidised training from a Certificate II level to an Advanced Diploma level, depending on the availability of funding for these courses.

Having completed a full certificate level prior may attract the second fee pricing.

RESIDENCY	Be an Australian Citizen or Permanent Resident working or living in New South Wales
AGE	15 Years or older
SCHOOLING	Have finished secondary school or left school
CONCESSION	Concessions may be available for Health Care card holders



QT

ON THE
HARBOUR

OUR TRAINING RESTAURANT

LEARN BY DOING AT OUR TRAINING RESTAURANT QT ON THE HARBOUR.

The concept of the training restaurant is one we firmly believe in and have utilised throughout our 25 years of operation. Training restaurants provide students the opportunity to gain on the job experience and most of all to learn by doing.

Our experienced trainers assist students in running the restaurant, and we find that by the end of the training period each student is fully capable of operating in the hospitality environment without guidance.



“I WISH I KNEW ABOUT IT SOONER”

“KEEP UP THE GOOD WORK”

“FANTASTIC IDEA. WILL BE BACK”

“WE WOULD ALWAYS BE KEEN TO EAT HERE”

“THANKYOU - GREAT JOB”

“WITHOUT QUESTION EXCELLENT”

“EXCELLENT. MOST ENJOYABLE”

“WELL TRAINEES. VERY FRIENDLY & HELPFUL”

“LOVELY MEAL AND EXPERIENCE”

“FIRST CLASS”

“I WOULD DEFINITELY COME BACK AGAIN. THANK YOU SO MUCH”

“AMAZING FOOD”

“A GREAT EXPERIENCE FOR US ALL AND A TERRIFIC LOCATION FOR SUCH AS PLEASANT LUNCH”



SPEAK TO US **TODAY**

FURTHER ENQUIRIES

For further enquiries please contact
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TRAIN TO
WORK
TRAIN TO
GROW

