This school based traineeship includes paid work and training in various hospitality areas such as kitchen attending, commercial cookery, commercial catering and food and beverage.

Working in the hospitality industry involves:
- developing menus, managing resources, preparing, cooking and serving a range of dishes
- providing food and beverage service in a range of settings
- providing house keeping and front office services in hotels, motels, resorts and other hospitality establishments
- planning and organising events and managing services

Occupations in the hospitality industry include:
- bar assistant - bar manager
- events coordinator - conference manager
- chef - food & beverage manager

**Outcome**
- Certificate II in Hospitality (Kitchen Operations) qualification. SIT20307 (SIT07) Hospitality Training Package
- A career path into the Hospitality industry. Possible occupations include short order cook or food preparation cook in a range of catering and restaurant enterprises.

**Course delivery**
Both on the job and off the job and can be delivered face-to-face, flexibly or mixed mode

**Commitment required**
Undertake a minimum of 100 days in paid employment and training.
Undertake the Certificate II Hospitality (Kitchen Operations) course as part of your HSC. SIT20307
The employment and training can be undertaken during school time, after school and during school holidays.

**How will you be assessed?**
Assessment will be on-the-job and off-the-job through written tests, project work & practical exercises

<table>
<thead>
<tr>
<th>Eligibility For ATAR</th>
<th>HSC unit credit:</th>
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<tbody>
<tr>
<td>Hospitality (Kitchen Operations) course</td>
<td>Yes</td>
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<tr>
<td>Industry-based Learning course (optional)</td>
<td>No</td>
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</tbody>
</table>

For further information about how to sign up to this School Based Traineeship please speak with your Careers Advisor or visit our internet site at [https://www.sbatinnsw.info](https://www.sbatinnsw.info)