

**SIT07 TOURISM,  
HOSPITALITY AND  
EVENTS  
TRAINING PACKAGE**

**Version 3**

**IMPLEMENTATION GUIDE**

**Western Australian Department Training and Workforce  
Development**

**May 2012**

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## Introduction

This Implementation Guide has been generated to enable the stakeholders in the Tourism, Hospitality and Events Industry in Western Australia to participate in the managed implementation of the National SIT07 Tourism, Hospitality and Events Training Package Version 3.0.

This Guide is designed to aid Registered Training Organisations (RTOs) to convert from existing Training Package qualifications to new Training Package qualifications within the scope of their training delivery.

The Guide should be read in conjunction with the endorsed components of the Training Package

The SIT07 Tourism, Hospitality and Events Training Package Version 3.0 was released by Training.Gov.Au (TGA) on the **01 May 2012**

## Obtaining the Training Package

The SIT07 Tourism, Hospitality and Events Training Package can be purchased from:



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Office: Level 10, 171 Clarence Street  
Sydney NSW 2000  
Postal: PO Box 4194  
Sydney NSW 2001  
E: [info@serviceskills.com.au](mailto:info@serviceskills.com.au)  
W: [www.serviceskills.com.au](http://www.serviceskills.com.au)

Information on National Training Packages is also available through Training.Gov (TGA), which can be located on the Internet at: [www.training.gov.au](http://www.training.gov.au)

**All RTOs who have Training Package qualifications on their Scope of Delivery must have access to the relevant Training Package.**

## Transition Arrangements

Registered Training Organisations (RTOs) are required to deliver Training Package qualifications within 12 months of the release date of the Training Package on to Training.gov.au (TGA).

Students currently enrolled in an existing version of the Training Package qualification should be permitted to complete the program they enrolled in initially, unless the move to the related qualification from a Training Package can be made without disadvantage to a student.

## Nominal Hours

The Commonwealth Department of Employment, Education and Workplace Relations' definition of nominal hours states:

***“The value assigned to a structured program of study that nominally represents the anticipated hours of supervised learning and/or training deemed necessary to conduct training/learning and assessment activities associated with the program of study”***

Source: National Quality Council Training Package Glossary Version V2.1 17/03/2010  
<http://www.deewr.gov.au/Skills/Overview/Policy/TPDH/Downloads/Documents/TrainingPackGlossary.pdf>

Nominal hours are identified for each Training Package qualification. Total nominal hours may vary within a qualification depending on the units of competency.

In Western Australia, nominal hours are used as a mechanism for funding allocation. (NTIS) on 14 December 2009.

## Version Modification History

The version details of this endorsed Training Package are in the table below. The latest information is at the top of the table.

Version	Release Date	Modification History
3	01 May 2012	<p>NSSC endorsement of the change to the SIT30207 qualification title to Certificate III in Travel, generating an update in the code to SIT30212. No change in qualification structure.</p> <p>ISC upgrade for the updating of the following superseded elective imported units in SIT30212 to their current equivalent versions:</p> <ul style="list-style-type: none"> <li>• BSBCUS401A Coordinate implementation of customer service strategies updated to BSBCUS401B Coordinate implementation of customer service strategies</li> <li>• BSBITU302A Create electronic presentations updated to BSBITU302B Create electronic presentations.</li> </ul> <p>Mandatory Text and mapping information updated.</p>
2	14 December 2009	<p>Addition of four Holiday Parks and Resorts qualifications</p> <ul style="list-style-type: none"> <li>○ SIT20509 Cert II in Holiday Parks and Resorts</li> <li>○ SIT31209 Cert III in Holiday Parks and Resorts</li> <li>○ SIT40809 Cert IV in Holiday Parks and Resorts</li> <li>○ SIT50409 Dip of Holiday Parks and Resorts</li> </ul> <p>Addition of four Holiday Parks and Resorts units of competency:</p> <ul style="list-style-type: none"> <li>○ SITTIND202A Develop and update caravan industry knowledge</li> <li>○ SITTHPR301A Plan and organise daily work</li> <li>○ SITTHPR302A Plan and organise in-house recreational; activities</li> <li>○ SITTHPR303A Tow and site a recreational vehicle safely</li> </ul> <p>Addition of seven Food and Beverage units of competency:</p> <ul style="list-style-type: none"> <li>○ SITHFAB222A Conduct a product tasting for alcoholic beverages</li> <li>○ SITHFAB227A Operate and monitor cellar systems</li> <li>○ SITHFAB323A Provide advice on beers, spirits and liqueurs</li> <li>○ SITHFAB324A Provide specialised advice on food and beverage matching</li> <li>○ SITHFAB325A Provide specialised advice on Australian wines</li> <li>○ SITHFAB326A Provide specialised advice on imported wines</li> <li>○ SITHFAB428A Manage the sale or service of wine</li> </ul> <p>Deletion of nine units:</p> <ul style="list-style-type: none"> <li>○ CUFPOP02B Determine resource requirements for total production</li> <li>○ CUFPOP05B Book and coordinate production resources</li> <li>○ FDFCDSTTA Conduct a standard product tasting</li> <li>○ FDFCDSEVAB Evaluate wines (advanced)</li> <li>○ FDFCDSEWB Evaluate wines (standard)</li> <li>○ FDFCDSWTB Promote wine tourism information</li> <li>○ SITHFAB006A Operate cellar systems</li> <li>○ SITHFAB014A Provide specialist advice on wine</li> <li>○ SITHFAB019A Manage wine for a wine outlet</li> </ul> <p>Version identifiers changed from A to B for the following units:</p> <ul style="list-style-type: none"> <li>○ SITHCCC037B Manage facilities associated with commercial catering contracts</li> <li>○ SITHCCC038B Plan catering for an event or function</li> <li>○ SITHFAB001B Clean and tidy bar areas</li> </ul>

		<ul style="list-style-type: none"> <li>○ SITHFAB002B Operate a bar</li> <li>○ SITHFAB010B Prepare and serve non-alcoholic beverages</li> <li>○ SITXCCS001B Provide visitor information</li> <li>○ SITXOHS001B Follow health and safety and security procedures</li> <li>○ SITXOHS003B Identify hazards and assess and control safety risks</li> <li>○ SITXOHS004B Implement and monitor workplace health, safety and security practices</li> </ul> <p>Imported units</p> <ul style="list-style-type: none"> <li>○ BSB01 Business Services Training Package replaced by updated versions from BSB07 Business Services Training Package</li> <li>○ CUF01 Film, Television, Radio and Multi-media Industry Training Package replaced by updated CUF07 Screen and Media Training Package</li> <li>○ CUS01 Music Training Package replaced by updated units from CUS09 Music Training Package</li> <li>○ PRS03 Asset Security Training Package replaced by updated versions from CPP07 Property Services Training Package</li> <li>○ RIIG2004A Operate small plant and equipment from RII06 Civil Construction Training Package replaced by updated and equivalent version RIISAM204A Operate small plant and equipment from RII09 Resources and Infrastructure Industry Training Package</li> <li>○ TDT02 Transport and Distribution Training Package replaced by updated versions from TLI07 Transport and Logistics Training Package</li> <li>○ WFS02 Funeral Services Training Package replaced by updated versions from SIF08 Funeral Services Training Package</li> <li>○ UEGNSG604A Fill gas cylinders added from UEG06 Gas Industry Training Package</li> <li>○ Current versions of units imported from FNS04, CUE03, CUV03 and HLT07</li> </ul> <p>Skill sets added:</p> <ul style="list-style-type: none"> <li>○ Barista</li> <li>○ Beverage specialist</li> <li>○ Essential business skills for a restaurant manager</li> <li>○ Responsible service of alcohol</li> <li>○ Sommelier</li> </ul> <p>Assessment guidelines updated</p>
1	6 June 2008	Primary release Release date inserted to reflect date of publication on NTIS
1	Pre-release March 2008	Primary release

## Qualifications and Nominal Hours

The following table provides a summary of the qualifications and nominal hours in the SIT07 Training Package Tourism, Hospitality and Events **Version 3**

National ID	Training Package Qualification Title	Nominal Hours
SIT10107	Certificate I in Tourism (Australian Indigenous Culture)	180
SIT10207	Certificate I in Hospitality	195
SIT10307	Certificate I in Hospitality (Kitchen Operations)	164
SIT20107	Certificate II in Tourism	340
SIT20207	Certificate II in Hospitality	370
SIT20307	Certificate II in Hospitality (Kitchen Operations)	384
SIT20407	Certificate II in Hospitality (Asian Cookery)	420
SIT20509	Certificate II in Holiday Parks and Resorts	255
SIT30107	Certificate III in Tourism	545
SIT30212	Certificate III in Tourism	822
SIT30307	Certificate III in Tourism (Tour Wholesaling)	660
SIT30407	Certificate III in Tourism (Visitor Information Services)	645
SIT30507	Certificate III in Tourism (Guiding)	430
SIT30607	Certificate III in Events	535
SIT30707	Certificate III in Hospitality	571
SIT30807	Certificate III in Hospitality (Commercial Cookery)	850
SIT30907	Certificate III in Hospitality (Asian Cookery)	850
SIT31007	Certificate III in Hospitality (Catering Operations)	708
SIT31107	Certificate III in Hospitality (Patisserie)	629
SIT31209	Certificate III in Holiday Parks and Resorts	634
SIT40107	Certificate IV in Tourism (Guiding)	580
SIT40207	Certificate IV in Tourism	980
SIT40307	Certificate IV in Hospitality	850
SIT40407	Certificate IV in Hospitality (Commercial Cookery)	1195
SIT40507	Certificate IV in Hospitality (Asian Cookery)	1195
SIT40607	Certificate IV in Hospitality (Catering Operations)	985
SIT40707	Certificate IV in Hospitality (Patisserie)	1195
SIT40809	Certificate IV in Holiday Parks and Resorts	865
SIT50107	Diploma of Tourism	1310
SIT50207	Diploma of Events	910
SIT50307	Diploma of Hospitality	1355
SIT50409	Diploma of Holiday Parks and Resorts	1280
SIT60107	Advanced Diploma of Tourism	1717
SIT60207	Advanced Diploma of Events	1016
SIT60307	Advanced Diploma of Hospitality	1564



## Units of Competency and Nominal Hours

The following table provides a summary of the units of competency and nominal hours in the industry Tourism, Hospitality and Events Training Package SIT07 **Version 3**

National ID	Training Package Unit Title	Nominal Hours
SITHACS001B	Provide accommodation reception services	30
SITHACS002B	Conduct night audit	20
SITHACS003A	Provide porter services	10
SITHACS004B	Provide housekeeping services to guests	10
SITHACS005B	Prepare rooms for guests	25
SITHACS006B	Clean premises and equipment	12
SITHACS007B	Launder linen and guest clothes	20
SITHACS008A	Provide valet service	40
SITHASC001A	Use basic Asian methods of cookery	70
SITHASC002A	Produce appetisers and snacks for Asian cuisines	45
SITHASC003A	Prepare stocks and soups for Asian cuisines	25
SITHASC004A	Prepare sauces, dips and accompaniments for Asian cuisines	15
SITHASC005A	Prepare salads for Asian cuisines	40
SITHASC006A	Prepare rice and noodles for Asian cuisines	30
SITHASC007A	Prepare meat, poultry, seafood and vegetables for Asian cuisines	70
SITHASC008B	Prepare desserts for Asian cuisines	50
SITHASC009A	Prepare curry paste and powder for Asian cuisines	25
SITHASC010A	Prepare satay for Asian cuisines	20
SITHASC011A	Prepare vegetarian dishes for Asian cuisines	15
SITHASC012A	Select, prepare and serve specialised Asian cuisines	60
SITHASC013B	Plan menus for Asian cuisines	30
SITHASC014A	Design and operate an Asian kitchen	90
SITHASC015A	Prepare and produce Japanese raw fish (sashimi)	20
SITHASC016A	Prepare and produce Japanese simmered, grilled, deep fried and steamed dishes	50
SITHASC017A	Prepare and produce Japanese one pot cookery	25
SITHASC018A	Prepare and produce Japanese rice cookery	25
SITHASC019A	Prepare and produce Japanese fruit-based desserts, cakes and sweetmeats	20
SITHASC020A	Prepare and produce Chinese dim sum	30
SITHASC021A	Prepare and cook Chinese roast meat cuts and poultry	30
SITHASC022A	Prepare and produce tandoori food items	25
SITHASC023A	Prepare and produce Indian breads	35
SITHASC024A	Prepare and produce Indian sweetmeats	25
SITHASC025A	Prepare Indian pickles and chutneys	20
SITHASC026A	Prepare and produce Indonesian crackers	10
SITHASC027A	Prepare, cook and serve Asian food for food service	25
SITHASC028A	Prepare, cook and serve Asian food for menus	96
SITHCCC001B	Organise and prepare food	20
SITHCCC002A	Present food	6
SITHCCC003B	Receive and store kitchen supplies	10
SITHCCC004B	Clean and maintain kitchen premises	10
SITHCCC005A	Use basic methods of cookery	44
SITHCCC006A	Prepare appetisers and salads	26
SITHCCC007A	Prepare sandwiches	6
SITHCCC008A	Prepare stocks, sauces and soups	32
SITHCCC009A	Prepare vegetables, fruit, eggs and farinaceous dishes	40

National ID	Training Package Unit Title	Nominal Hours
SITHCCC010A	Select, prepare and cook poultry	32
SITHCCC011A	Select, prepare and cook seafood	32
SITHCCC012A	Select, prepare and cook meat	40
SITHCCC013A	Prepare hot and cold desserts	48
SITHCCC014A	Prepare pastries, cakes and yeast goods	44
SITHCCC015A	Plan and prepare food for buffets	24
SITHCCC016A	Develop cost effective menus	30
SITHCCC017A	Organise bulk cooking operations	120
SITHCCC018A	Prepare pates and terrines	30
SITHCCC019A	Plan, prepare and display a buffet	36
SITHCCC020B	Prepare portion-controlled meat cuts	24
SITHCCC021B	Handle and serve cheese	5
SITHCCC022A	Prepare chocolate and chocolate confectionery	60
SITHCCC023B	Select, prepare and serve specialised food items	60
SITHCCC024B	Select, prepare and serve specialised cuisines	80
SITHCCC025A	Monitor catering revenue and costs	30
SITHCCC026A	Establish and maintain quality control of food	30
SITHCCC027A	Prepare, cook and serve food for food service	24
SITHCCC028A	Prepare, cook and serve food for menus	96
SITHCCC029A	Prepare foods according to dietary and cultural needs	36
SITHCCC030A	Package prepared foodstuffs	6
SITHCCC031A	Operate a fast food outlet	36
SITHCCC032A	Apply cook chill production processes	36
SITHCCC033B	Apply catering control principles	10
SITHCCC034A	Apply cook freeze production processes	90
SITHCCC035A	Develop menus to meet special dietary and cultural needs	12
SITHCCC036B	Select catering systems	30
SITHCCC037A	Manage facilities associated with commercial catering contracts	30
SITHCCC037C	Manage facilities associated with commercial catering contracts	30
SITHCCC038A	Plan catering for an event or function	36
SITHCCC038B	Plan catering for an event or function	36
SITHCCC039B	Prepare tenders for catering contracts	30
SITHCCC040A	Design menus to meet market needs	30
SITHFAB001B	Clean and tidy bar areas	10
SITHFAB002C	Operate a bar	30
SITHFAB003A	Serve food and beverage to customers	110
SITHFAB004A	Provide food and beverage service	110
SITHFAB005A	Provide table service of alcoholic beverages	50
SITHFAB006A	Operate cellar systems	20
SITHFAB007A	Complete retail liquor sales	10
SITHFAB008A	Provide room service	15
SITHFAB009A	Provide responsible service of alcohol	10
SITHFAB010C	Prepare and serve non alcoholic beverages	15
SITHFAB011A	Develop and update food and beverage knowledge	40
SITHFAB012B	Prepare and serve espresso coffee	30
SITHFAB013A	Provide specialist advice on food	40
SITHFAB014A	Provide specialist advice on wine	40
SITHFAB015A	Prepare and serve cocktails	20
SITHFAB016A	Plan and monitor espresso coffee service	60
SITHFAB017A	Provide gueridon service	20
SITHFAB018A	Provide silver service	30
SITHFAB019A	Manage wine for a wine outlet	60
SITHFAB020A	Apply food and beverage skills in the workplace	40
SITHFAB021A	Provide and coordinate food and beverage service	110

National ID	Training Package Unit Title	Nominal Hours
SITHFAB222A	Conduct a product tasting for alcoholic beverages	40
SITHFAB227A	Operate and monitor cellar systems	20
SITHFAB323A	Provide advice on beers, spirits and liqueurs	35
SITHFAB324A	Provide specialised advice on food and beverage matching	35
SITHFAB325A	Provide specialised advice on Australian wines	35
SITHFAB326A	Provide specialised on imported wines	35
SITHFAB428A	Manage the sale or service of wine	70
SITHGAM001A	Attend gaming machines	25
SITHGAM002A	Operate a TAB outlet	40
SITHGAM003A	Conduct a Keno game	5
SITHGAM004B	Analyse and report on gaming machine data	20
SITHGAM005A	Develop and manage gaming activities	90
SITHGAM006A	Provide responsible gambling services	10
SITHGAM016A	Spruik at a games location	16
SITHIND001B	Develop and update hospitality industry knowledge	15
SITHIND002A	Apply hospitality skills in the workplace	40
SITHIND003A	Provide and coordinate hospitality service	20
SITHPAT001A	Prepare and produce pastries	24
SITHPAT002A	Prepare and produce cakes	24
SITHPAT003A	Prepare and produce yeast goods	42
SITHPAT004A	Prepare bakery products for patisseries	42
SITHPAT005A	Prepare and present gateaux, torten and cakes	60
SITHPAT006A	Present desserts	42
SITHPAT007A	Prepare and display petits fours	30
SITHPAT008A	Prepare and model marzipan	24
SITHPAT009A	Prepare desserts to meet special dietary requirements	30
SITHPAT010A	Prepare and display sugar work	48
SITHPAT011A	Plan, prepare and display sweet buffet showpieces	30
SITHPAT012A	Plan patisserie operations	20
SITTGDE001B	Work as a guide	55
SITTGDE002A	Provide arrival and departure assistance	20
SITTGDE003A	Coordinate and operate a tour	60
SITTGDE004A	Lead tour groups	30
SITTGDE005A	Manage extended touring programs	70
SITTGDE006A	Prepare and present tour commentaries or activities	35
SITTGDE007A	Develop and maintain the general and regional knowledge required by guides	40
SITTGDE008A	Research and share general information on Australian Indigenous cultures	60
SITTGDE009A	Interpret aspects of local Australian Indigenous culture	100
SITTGDE010A	Prepare specialised interpretive content on flora, fauna and landscape	60
SITTGDE011A	Prepare specialised interpretive content on marine environments	60
SITTGDE012A	Prepare specialised interpretive content on cultural and heritage environments	60
SITTHPR301B	Plan and organise daily work	10
SITTHPR302B	Plan and organise in-house recreational activities	54
SITTHPR303A	Tow and site a recreational vehicle safely	10
SITTIND001B	Develop and update tourism industry knowledge	25
SITTIND202B	Develop and update caravan industry knowledge	25
SITTPPD001B	Research, assess and develop tourism products	60
SITTPPD002A	Research tourism data	100
SITTPPD003B	Source and package tourism products	50
SITTPPD004A	Plan and implement minimal impact operations	60
SITTPPD005A	Plan and develop interpretive activities	60

National ID	Training Package Unit Title	Nominal Hours
SITTPPD006B	Plan and develop ecologically sustainable tourism operations	60
SITTPPD007A	Plan and develop culturally appropriate tourism operations	60
SITTPPD008A	Develop host community awareness of tourism	30
SITTPPD009A	Assess tourism opportunities for local communities	30
SITTPPD010A	Develop and implement local or regional tourism plan	60
SITTTOP001A	Allocate tour resources	30
SITTTOP002A	Load touring equipment and conduct pre departure checks	25
SITTTOP003B	Operate and maintain a 4WD tour vehicle	40
SITTTOP004B	Set up and operate a camp site	50
SITTTOP005A	Provide camp site catering	80
SITTTOP006B	Operate tours in a remote area	70
SITTTSL001A	Operate an online information system	40
SITTTSL002A	Access and interpret product information	55
SITTTSL003A	Source and provide international destination information and advice	85
SITTTSL004A	Source and provide Australian destination information and advice	85
SITTTSL005A	Sell tourism products and services	40
SITTTSL006B	Prepare quotations	20
SITTTSL007B	Receive and process reservations	20
SITTTSL008B	Book and coordinate supplier services	25
SITTTSL009B	Process travel related documentation	15
SITTTSL010B	Control reservations or operations using a computerised system	120
SITTTSL011A	Maintain a product inventory	15
SITTTSL012B	Construct domestic airfares	35
SITTTSL013B	Construct normal international airfares	40
SITTTSL014B	Construct promotional international airfares	40
SITTTSL015B	Construct advanced international airfares	40
SITTTSL016B	Administer billing and settlement plan	12
SITTVAF001A	Provide venue information and assistance	20
SITTVAF002A	Provide a briefing or scripted commentary	20
SITTVAF003A	Operate a ride location	60
SITTVAF004A	Load and unload a ride	10
SITTVAF005A	Operate a games location	24
SITXADM001A	Perform office procedures	20
SITXADM002A	Source and present information	10
SITXADM003A	Write business documents	25
SITXADM004A	Plan and manage meetings	20
SITXCCS001B	Provide visitor information	20
SITXCCS002A	Provide quality customer service	60
SITXCCS003A	Manage quality customer service	30
SITXCCS004A	Provide club reception services	20
SITXCCS305A	Provide lost and found facility	2
SITXCOM001A	Work with colleagues and customers	15
SITXCOM002A	Work in a socially diverse environment	10
SITXCOM003A	Deal with conflict situations	20
SITXCOM004A	Communicate on the telephone	5
SITXCOM005A	Make presentations	30
SITXCOM006A	Address protocol requirements	25
SITXENV001A	Participate in environmentally sustainable work practices	20
SITXENV002A	Implement and monitor environmentally sustainable work practices	40
SITXENV003A	Develop workplace policy and procedures for sustainability	40
SITXEVT001B	Develop and update event industry knowledge	30
SITXEVT002B	Provide event staging support	20
SITXEVT003B	Process and monitor event registrations	20
SITXEVT004B	Coordinate on site event registrations	40

National ID	Training Package Unit Title	Nominal Hours
SITXEVT005B	Organise in house events or functions	40
SITXEVT006A	Research and evaluate event industry trends and practices	40
SITXEVT007B	Determine event feasibility	40
SITXEVT008A	Plan and develop event proposals and bids	40
SITXEVT009A	Develop event concepts	30
SITXEVT010B	Evaluate and address event regulatory requirements	40
SITXEVT011A	Develop crowd control plans and procedures	30
SITXEVT012A	Select event venues and sites	35
SITXEVT013A	Manage event staging	40
SITXEVT014A	Develop conference programs	30
SITXEVT015B	Manage exhibitions	40
SITXEVT016B	Organise and monitor event infrastructure	40
SITXEVT017B	Provide on site event management services	60
SITXEVT018B	Develop a transport strategy for an event	30
SITXEVT019A	Manage multi venue events	40
SITXFIN001A	Process financial transactions	30
SITXFIN002A	Maintain financial records	45
SITXFIN003A	Interpret financial information	20
SITXFIN004A	Manage finances within a budget	30
SITXFIN005A	Prepare and monitor budgets	30
SITXFIN006A	Obtain and manage sponsorship	30
SITXFIN007A	Manage physical assets	40
SITXFIN008A	Manage financial operations	75
SITXFSA001A	Implement food safety procedures	25
SITXFSA002A	Develop and implement a food safety program	36
SITXFSA003A	Transport and store food in a safe and hygienic manner	12
SITXGLC001A	Develop and update legal knowledge required for business compliance	60
SITXHRM001A	Coach others in job skills	20
SITXHRM002A	Recruit, select and induct staff	60
SITXHRM003A	Roster staff	30
SITXHRM004A	Manage volunteers	25
SITXHRM005A	Lead and manage people	60
SITXHRM006A	Monitor staff performance	50
SITXHRM007A	Manage workplace diversity	60
SITXHRM008A	Manage workplace relations	60
SITXHRM009A	Provide mentoring support to business colleagues	100
SITXICT001A	Build and launch a website for a small business	76
SITXINV001A	Receive and store stock	10
SITXINV002A	Control and order stock	25
SITXINV003A	Manage and purchase stock	70
SITXLAN1__A	Conduct basic workplace oral communication in a language other than English (Arabic)	10
SITXLAN2__A	Conduct routine workplace oral communication in a language other than English (Arabic)	10
SITXLAN3__A	Conduct workplace oral communication in a language other than English (Arabic)	10
SITXLAN4__A	Conduct complex workplace oral communication in a language other than English (Arabic)	10
SITXLAN5__A	Read and write workplace information in a language other than English (Arabic)	10
SITXLAN6__A	Read and write workplace documents in a language other than English (Arabic)	10
SITXMGT001A	Monitor work operations	30
SITXMGT002A	Develop and implement operational plans	50
SITXMGT003A	Manage projects	60

<b>National ID</b>	<b>Training Package Unit Title</b>	<b>Nominal Hours</b>
SITXMGT004A	Develop and implement a business plan	40
SITXMGT005A	Manage business risk	50
SITXMGT006A	Establish and conduct business relationships	40
SITXMPR001A	Coordinate production of brochures and marketing materials	40
SITXMPR002A	Create a promotional display or stand	20
SITXMPR003A	Plan and implement sales activities	20
SITXMPR004A	Coordinate marketing activities	30
SITXMPR005A	Develop and manage marketing strategies	50
SITXMPR006A	Participate in cooperative online marketing initiatives for the tourism industry	32
SITXOHS001B	Follow health, safety and security procedures	15
SITXOHS002A	Follow workplace hygiene procedures	15
SITXOHS003B	Identify hazards, and assess and control safety risks	15
SITXOHS004B	Implement and monitor workplace health, safety and security practices	30
SITXOHS005A	Establish and maintain an OHS system	30
SITXQUA001A	Contribute to workplace improvements	28
SITXQUA002A	Originate and develop a concept	44

## Qualification Mapping

The following table provides an overview of the qualifications from the SIT07 Tourism, Hospitality and Events Version 3 which replace qualifications from the existing version

Version 2			Version 3		
National ID	Current Qualification Qualification Title	Hours	National ID	Replacement Qualification Qualification Title	Hours
SIT30207	Certificate III in Travel (Retail Travel Sales)	822	SIT30212	Certificate III in Travel	822

## Traineeships and Apprenticeships

The following table provides a summary of the qualifications in the SIT07 Tourism, Hospitality and Events Training Package Version 3 and the accredited traineeship and apprenticeship courses they will replace.

Version 2 Current Qualification				Version 3 Replacement Qualification		
National ID	Qualification Title	Traineeship/Apprenticeship	Hours	National ID	Qualification Title	Hours
<b>Traineeship</b>						
SIT20107	Certificate II in Tourism	Tourism (Sales/Office Operations) (Level 2)	340		No change	
SIT20107	Certificate II in Tourism	Tourism (Attractions and Theme Parks) (Level 2)	340		No change	
SIT20107	Certificate II in Tourism	Tourism (Guiding) (Level 2)	340		No change	
SIT20207	Certificate II in Hospitality	Hospitality (Operations) (Level 2)	335		No change	
SIT20307	Certificate II in Hospitality (Kitchen Operations)	Hospitality (Catering Operations) (Level 2)	384		No change	
SIT20307	Certificate II in Hospitality (Kitchen Operations)	Hospitality (Commercial Cookery) (Level 2 )	384		No change	
SIT20307	Certificate II in Hospitality (Kitchen Operations)	Hospitality (Patisserie) (Level 2)	384		No change	
SIT20407	Certificate II in Hospitality (Asian Cookery)	Hospitality (Asian Cookery) (Level 2)	420		No change	
SIT20509	Certificate II in Holiday Parks and Resorts	Caravan Park Operations (Level 2)	255		No change	
<b>SIT30207</b>	<b>Certificate III in Travel (Retail Travel Sales)</b>	<b>International Retail Sales (Level 3)</b>	<b>822</b>	<b>SIT30212</b>	<b>Certificate III in Travel</b>	<b>822</b>



Version 2 Current Qualification				Version 3 Replacement Qualification		
National ID	Qualification Title	Traineeship/Apprenticeship	Hours	National ID	Qualification Title	Hours
SIT30407	Certificate III in Tourism (Visitor Information Services)	Tourism (Visitor Information Services) (Level 3)	645		No change	
SIT30507	Certificate III in Tourism (Guiding)	Tourism (Guiding) (Level 3)	430		No change	
SIT30607	Certificate III in Events	Events Technical (Level 3)	535		No change	
SIT30707	Certificate III in Hospitality	Hospitality - Food and Beverage (Level 3)	635		No change	
SIT30707	Certificate III in Hospitality	Hospitality - Accommodation Services (Level 3)	635		No change	
SIT30707	Certificate III in Hospitality	Hospitality - Gaming (Level 3)	635		No change	
SIT30707	Certificate III in Hospitality	Hospitality Operations (Level 3)	635		No change	
SIT31209	Certificate III in Holiday Parks and Resorts	Caravan Park Operations (Level 3)	634		No change	
SIT40107	Certificate IV in Tourism (Guiding)	Tourism (Guiding) (Level 4)	580		No change	
SIT40307	Certificate IV in Hospitality	Hospitality (Supervision) (Level 4)	865		No change	
<b>Apprenticeship</b>						
SIT30807	Certificate III in Hospitality (Commercial Cookery)	Chef	850		No change	
SIT30807	Certificate III in Hospitality (Commercial Cookery)	Cooking	850		No change	
SIT31107	Certificate III in Hospitality (Patisserie)	Patissier	629		No change	