

SIT12 TOURISM, TRAVEL AND HOSPITALITY TRAINING PACKAGE

Version 2

WA NOMINAL HOURS GUIDE

**Western Australian Department of Training and Workforce
Development**

October 2013

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Introduction

This WA Nominal Hours Guide has been generated to enable the stakeholders in the Tourism, Travel and Hospitality Industry in Western Australia to participate in the managed implementation of **Version 1.2** of the National SIT12 Tourism, Travel and Hospitality Training Package.

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

Version 2 of the SIT12 Tourism, Travel and Hospitality Training Package was released by Training.Gov.Au (TGA) on the **11 October 2013**.

Obtaining the Training Package

The SIT12 Tourism, Travel and Hospitality Training Package can be purchased from:



Office: Level 10, 171 Clarence Street
Sydney NSW 2000
Postal: PO Box 4194
Sydney NSW 2001
E: info@serviceskills.com.au
W: 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

<p>All RTOs who have Training Package qualifications on their Scope of Delivery must have access to the relevant Training Package.</p>

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.

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	TGA Release Date	Modification History
2.0	11 October 2012	<p>Endorsement</p> <p>Qualifications Revised Hospitality Qualifications:</p> <ul style="list-style-type: none"> • SIT10213 Certificate I in Hospitality • SIT20213 Certificate II in Hospitality • SIT30713 Certificate III in Hospitality • SIT30813 Certificate III in Commercial Cookery • SIT30913 Certificate III in Asian Cookery • SIT31013 Certificate III in catering Operations • SIT31113 Certificate III in Patisserie • SIT40313 Certificate IV in Hospitality • SIT40413 Certificate IV in Commercial Cookery • SIT40513 Certificate IV in Asian Cookery • SIT40613 Certificate IV in Catering Operations • SIT40713 Certificate IV in Patisserie • SIT50313 Diploma of Hospitality • SIT60313 Advanced Diploma of Hospitality <p>Revised Tourism Qualification:</p> <ul style="list-style-type: none"> • SIT30513 Certificate III in Guiding <p>Units New units:</p> <ul style="list-style-type: none"> • SITHIND101 Use hygienic practices for hospitality service • SITTTSL314 Provide specialist advice on cruises <p>ISC Upgrade</p> <p>The following changes have been made:</p> <p>Units SITHFAB201 Provide responsible service of alcohol</p> <ul style="list-style-type: none"> • Amendments to the Evidence Guide which better define the assessment environment and assessment requirements of the unit <p>Qualifications SIT30212 Certificate III in Travel</p> <ul style="list-style-type: none"> • SITTTSL314 Provide specialist advice on cruises added to Elective group <p>SIT40112 Certificate IV in Guiding</p> <ul style="list-style-type: none"> • HLTAID003 Provide first aid replaces HLTF311A Apply first aid as an entry requirement
1.2	30 July 2013	<p>Imported units updated.</p> <p>Editorial changes, including:</p> <ul style="list-style-type: none"> • Spelling corrections • Corrections to packaging rules for SIT30512 Certificate III in Guiding • Corrections to Qualifications and Units of Competency Mapping Tables to address language inconsistencies and unit equivalence/non-equivalence relationships. <p>Qualifications Hospitality</p> <p>SIT30712 Certificate III in Hospitality</p> <ul style="list-style-type: none"> • SITXFIN401 Interpret financial information removed from the Elective

Version	TGA Release Date	Modification History
		<p>group.</p> <p>SIT40312 Certificate IV in Hospitality</p> <ul style="list-style-type: none"> • SITHFAB101 Clean and tidy bar areas added to the Elective group. • SITHFAB206 Serve food and beverage removed from the Elective group. • SITXFIN201 Process financial transactions added to the Elective group. <p>SIT40412 Certificate IV in Commercial Cookery, the following units added to the Elective group:</p> <ul style="list-style-type: none"> • TAEASS301B contribute to assessment • TAEDEL301A Provide work skill instruction <p>SIT50312 Diploma of Hospitality, The following unit added to the Group B Elective group:</p> <ul style="list-style-type: none"> • BSBFRA402B Establish a franchise <p>The following unit removed from the Group B Elective group</p> <ul style="list-style-type: none"> • SITHFAB206 Serve food and beverage <p>SIT60312 Advanced Diploma of Hospitality The following unit added to the Group B Elective group:</p> <ul style="list-style-type: none"> • BSBFRA402B Establish a franchise <p>The following unit removed from the Group B Elective group</p> <ul style="list-style-type: none"> • SITHFAB206 Serve food and beverage <p>Tourism</p> <p>SIT50112 Diploma of Travel and Tourism</p> <ul style="list-style-type: none"> • BSBFRA402B Establish a franchise added to the Elective group. <p>SIT50412 Diploma of Holiday Parks and Resorts</p> <ul style="list-style-type: none"> • BSBFRA402B Establish a franchise added to the Elective group. <p>SIT60112 Advanced Diploma of Travel and Tourism</p> <ul style="list-style-type: none"> • BSBFRA402B Establish a franchise added to the Elective group. <p>Units</p> <p>Corrections to metadata equivalence/non-equivalence relationship for the following units:</p> <ul style="list-style-type: none"> • SITHACS301 Provide valet service • SITHCCC301 Produce poultry dishes • SITHCCC303 Produce meat dishes • SITHFAB307 Provide table service of food and beverage • SITHFAB501 Manage the sale or service of wine • SITHGAM204 Conduct Keno games • SITHGAM301 Analyse and report on gaming machine data • SITHGAM303 Deal Baccarat games • SITHGAM306 Deal Poker games • SITHGAM501 Manage gaming activities • SITTPPD501 Develop host community awareness of tourism • SITTPPD502 Assess tourism opportunities for local communities • SITTPPD602 Develop environmentally sustainable tourism operations • SITTPPD603 Develop culturally appropriate tourism operations • SITTPPD604 Develop and implement local or regional tourism plan • SITTTSL303 Sell tourism products and services • SITXMGT401 Monitor work operations • SITXMPR401 Coordinate production of brochures and marketing materials • SITXMPR403 Plan and implement sales activities • SITXMPR404 Coordinate marketing activities <p>Correction to Licensing/Regulatory Information statement in SITHGAM201</p>

TGA Release		
Version	Date	Modification History
		Provide responsible gambling services Skill Sets <ul style="list-style-type: none"> • Addition of six new skill sets: • Essential Business Skills for a Franchisee • Sustainable Hospitality and Restaurant Operations • Understanding Basic Financial Concepts • Grounds Keeping and Maintenance • Housekeeping • Supervision of Apprentices
1.1	1 March 2013	Editorial correction to the modification history for the following qualifications to be consistent with Training Package Summary Mapping table: <ul style="list-style-type: none"> • SIT31012 Certificate III in Catering Operations • SIT40112 Certificate IV in Guiding • SIT40212 Certificate IV in Travel and Tourism • SIT50112 Diploma of Travel and Tourism • SIT60112 Advanced Diploma of Travel and Tourism Qualifications SIT31212 Certificate III in Holiday Parks and Resorts: <ul style="list-style-type: none"> • Merged the duplicate Administration elective subgroups SIT40812 Certificate IV in Holiday Parks and Resorts: <ul style="list-style-type: none"> • Removed the following unit from the elective group: • SITTTSL305 Process reservations SIT60112 Advanced Diploma of Travel and Tourism <ul style="list-style-type: none"> • Removed the following units from the elective group: <ul style="list-style-type: none"> ○ SITTTSL310 Construct normal international airfares ○ SITTTSL311 Construct promotional international airfares Units Editorial correction to the modification history for the following unit to be consistent with Training Package Summary Mapping table: <ul style="list-style-type: none"> • SITXINV202 Maintain the quality of perishable items SITHFAB501 Manage the sale or service of wine <ul style="list-style-type: none"> • Corrected the prerequisite unit codes to: SITHFAB305 Provide advice on Australian wines and SITHFAB306 Provide advice on imported wines.
1	18 January 2013	Primary release - replaces SIT07 Version 3.

Qualifications and Nominal Hours

The following table provides a summary of the qualifications and nominal hours in **version 2** of the SIT12 Tourism, Travel and Hospitality Training Package.

Note: the new qualifications in version 2 are highlighted in red text

National ID	Title	Nominal Hours
SIT10112	Certificate I in Tourism (Australian Indigenous Culture)	180
SIT10213	Certificate I in Hospitality	100
SIT20112	Certificate II in Tourism	340
SIT20213	Certificate II in Hospitality	365
SIT20312	Certificate II in Kitchen Operations	325
SIT20412	Certificate II in Asian Cookery	350
SIT20512	Certificate II in Holiday Parks and Resorts	255
SIT30112	Certificate III in Tourism	545
SIT30513	Certificate III in Guiding	420
SIT30612	Certificate III in Events	480
SIT30713	Certificate III in Hospitality	570
SIT30813	Certificate III in Commercial Cookery	850
SIT30913	Certificate III in Asian Cookery	850
SIT31013	Certificate III in Catering Operations	660
SIT31113	Certificate III in Patisserie	629
SIT31212	Certificate III in Holiday Parks and Resorts	640
SIT31312	Certificate III in Travel	740
SIT40112	Certificate IV in Guiding	450
SIT40212	Certificate IV in Travel and Tourism	360
SIT40313	Certificate IV in Hospitality	865
SIT40413	Certificate IV in Commercial Cookery	1195
SIT40513	Certificate IV in Asian Cookery	1195
SIT40613	Certificate IV in Catering Operations	907
SIT40713	Certificate IV in Patisserie	1195
SIT40812	Certificate IV in Holiday Parks and Resorts	465
SIT50112	Diploma of Travel and Tourism	710
SIT50212	Diploma of Events	800
SIT50313	Diploma of Hospitality	1255
SIT50412	Diploma of Holiday Parks and Resorts	760
SIT60112	Advanced Diploma of Travel and Tourism	720
SIT60212	Advanced Diploma of Events	1016
SIT60313	Advanced Diploma of Hospitality	1541

Units of Competency and Nominal Hours

The following table provides a summary of the units of competency and nominal hours in **version 2** of the SIT12 Tourism, Travel and Hospitality Training Package.

Note: the new units of competency in version 2 are highlighted in red text

National ID	Title	Nominal Hours
SITHACS101	Clean premises and equipment	12
SITHACS201	Provide housekeeping services to guests	10
SITHACS202	Prepare rooms for guests	25
SITHACS203	Launder linen and guest clothes	20
SITHACS204	Provide porter services	10
SITHACS301	Provide valet service	40
SITHACS302	Conduct night audit	20
SITHACS303	Provide accommodation reception services	30
SITHASC201	Produce dishes using basic methods of Asian cookery	70
SITHASC202	Produce Asian appetisers and snacks	60
SITHASC203	Produce Asian stocks and soups	25
SITHASC204	Produce Asian sauces, dips and accompaniments	20
SITHASC205	Produce Asian salads	40
SITHASC206	Produce Asian rice and noodles	40
SITHASC207	Produce curry pastes and powders	25
SITHASC301	Produce Asian cooked dishes	80
SITHASC302	Produce Asian desserts	50
SITHASC303	Produce Japanese cooked dishes	50
SITHASC304	Produce sashimi	20
SITHASC305	Produce sushi	25
SITHASC306	Produce Japanese desserts	20
SITHASC307	Produce dim sum	30
SITHASC308	Produce Chinese roast meat and poultry dishes	30
SITHASC309	Produce tandoori dishes	25
SITHASC310	Produce Indian breads	35
SITHASC311	Produce Indian sweetmeats	25
SITHASC312	Produce Indian pickles and chutneys	20
SITHCCC101	Use food preparation equipment	20
SITHCCC102	Prepare simple dishes	20
SITHCCC103	Prepare sandwiches	6
SITHCCC104	Package prepared foodstuffs	6
SITHCCC201	Produce dishes using basic methods of cookery	50
SITHCCC202	Produce appetisers and salads	26
SITHCCC203	Produce stocks, sauces and soups	32
SITHCCC204	Produce vegetable, fruit, egg and farinaceous dishes	40
SITHCCC205	Produce cook-chill and cook-freeze foods	40
SITHCCC206	Rethermalise chilled and frozen foods	20
SITHCCC207	Use cookery skills effectively	40
SITHCCC301	Produce poultry dishes	32
SITHCCC302	Produce seafood dishes	32
SITHCCC303	Produce meat dishes	50
SITHCCC304	Produce and serve food for buffets	24
SITHCCC305	Produce pates and terrines	30
SITHCCC306	Handle and serve cheese	5
SITHCCC307	Prepare food to meet special dietary requirements	55
SITHCCC308	Produce cakes, pastries and breads	50
SITHCCC309	Work effectively as a cook	96
SITHCCC401	Produce specialised food items	60
SITHCCC402	Prepare portion-controlled meat cuts	24
SITHFAB101	Clean and tidy bar areas	15

National ID	Title	Nominal Hours
SITHFAB201	Provide responsible service of alcohol	20
SITHFAB202	Operate a bar	30
SITHFAB203	Prepare and serve non-alcoholic beverages	15
SITHFAB204	Prepare and serve espresso coffee	30
SITHFAB205	Provide room service	15
SITHFAB206	Serve food and beverage	140
SITHFAB301	Operate and monitor cellar systems	20
SITHFAB302	Conduct a product tasting for alcoholic beverages	40
SITHFAB303	Prepare and serve cocktails	20
SITHFAB304	Provide advice on beers, spirits and liqueurs	35
SITHFAB305	Provide advice on Australian wines	35
SITHFAB306	Provide advice on imported wines	35
SITHFAB307	Provide table service of food and beverage	150
SITHFAB308	Provide silver service	30
SITHFAB309	Provide advice on food	40
SITHFAB310	Provide advice on food and beverage matching	35
SITHFAB311	Provide gueridon service	20
SITHFAB401	Plan and monitor espresso coffee service	60
SITHFAB501	Manage the sale or service of wine	70
SITHGAM201	Provide responsible gambling services	10
SITHGAM202	Attend gaming machines	25
SITHGAM203	Operate a TAB outlet	40
SITHGAM204	Conduct Keno games	5
SITHGAM301	Analyse and report on gaming machine data	20
SITHGAM302	Operate table games	80
SITHGAM303	Deal Baccarat games	80
SITHGAM304	Conduct Big Wheel games	20
SITHGAM305	Deal Blackjack games	80
SITHGAM306	Deal Poker games	160
SITHGAM307	Deal Pontoon games	20
SITHGAM308	Conduct Rapid Roulette games	20
SITHGAM309	Conduct Roulette games	120
SITHGAM310	Conduct Sic Bo games	20
SITHGAM501	Manage gaming activities	90
SITHIND101	Use hygienic practices for hospitality service	15
SITHIND201	Source and use information on the hospitality industry	15
SITHIND202	Use hospitality skills effectively	30
SITHIND301	Work effectively in hospitality service	20
SITHKOP101	Clean kitchen premises and equipment	10
SITHKOP302	Plan and cost basic menus	25
SITHKOP401	Plan and display buffets	36
SITHKOP402	Develop menus for special dietary requirements	12
SITHKOP403	Coordinate cooking operations	60
SITHKOP404	Plan catering for events or functions	36
SITHKOP501	Design and cost menus	30
SITHKOP502	Select catering systems	60
SITHPAT301	Produce cakes	30
SITHPAT302	Produce gateaux, torten and cakes	60
SITHPAT303	Produce pastries	30
SITHPAT304	Produce yeast based bakery products	42
SITHPAT305	Produce petits fours	30
SITHPAT306	Produce desserts	80
SITHPAT401	Prepare and model marzipan	24
SITHPAT402	Produce chocolate confectionary	60
SITHPAT403	Model sugar based decorations	60
SITHPAT404	Design and produce sweet buffet showpieces	45
SITTGDE101	Interpret aspects of local Australian Indigenous culture	100

National ID	Title	Nominal Hours
SITTGDE301	Work as a guide	55
SITTGDE302	Provide arrival and departure assistance	20
SITTGDE303	Lead tour groups	30
SITTGDE304	Prepare and present tour commentaries or activities	35
SITTGDE305	Develop and maintain the general and regional knowledge required by guides	40
SITTGDE306	Research and share general information on Australian Indigenous cultures	60
SITTGDE307	Prepare specialised interpretive content on flora, fauna and landscape	60
SITTGDE308	Prepare specialised interpretive content on marine environments	60
SITTGDE309	Prepare specialised interpretive content on cultural and heritage environments	60
SITTGDE401	Coordinate and operate tours	60
SITTGDE402	Manage extended touring programs	70
SITTIND201	Source and use information on the tourism and travel industry	25
SITTIND202	Source and use information on the holiday park and resort industry	25
SITTPPD401	Package tourism products	50
SITTPPD402	Develop interpretive activities	60
SITTPPD403	Coordinate and operate sustainable tourism activities	60
SITTPPD404	Develop in-house recreational activities	54
SITTPPD501	Develop host community awareness of tourism	30
SITTPPD502	Assess tourism opportunities for local communities	30
SITTPPD503	Research and analyse tourism data	100
SITTPPD601	Develop tourism products	60
SITTPPD602	Develop environmentally sustainable tourism operations	60
SITTPPD603	Develop culturally appropriate tourism operations	60
SITTPPD604	Develop and implement local or regional tourism plan	60
SITTTOP301	Load touring equipment	25
SITTTOP302	Provide outdoor catering	80
SITTTOP401	Allocate tour or activity resources	30
SITTTOP402	Set up and operate a campsite	50
SITTTOP403	Operate tours in a remote area	70
SITTTSL201	Operate an online information system	40
SITTTSL202	Access and interpret product information	55
SITTTSL301	Provide advice on international destinations	85
SITTTSL302	Provide advice on Australian destinations	85
SITTTSL303	Sell tourism products and services	40
SITTTSL304	Prepare quotations	20
SITTTSL305	Process reservations	20
SITTTSL306	Book supplier services	25
SITTTSL307	Process travel-related documentation	15
SITTTSL308	Use a computerised reservations or operations system	120
SITTTSL309	Source airfares for domestic flights	35
SITTTSL310	Construct normal international airfares	40
SITTTSL311	Construct promotional international airfares	40
SITTTSL312	Construct advanced international airfares	40
SITTTSL313	Administer billing and settlement plan	12
SITTTSL314	Provide specialist advice on cruises	25
SITTTSL401	Maintain a product inventory	15
SITTVAF201	Load and unload a ride	10
SITTVAF301	Operate a ride location	60
SITTVAF302	Operate a games location	20
SITTVAF303	Tow and site recreational vehicles	10
SITXADM501	Prepare and present proposals	30
SITXCCS101	Provide information and assistance	20
SITXCCS201	Provide visitor information	20
SITXCCS202	Interact with customers	5
SITXCCS301	Provide lost and found services	2

National ID	Title	Nominal Hours
SITXCCS302	Provide club reception services	20
SITXCCS303	Provide service to customers	25
SITXCCS401	Enhance the customer service experience	60
SITXCCS501	Manage quality customer service	60
SITXCOM101	Source and present information	10
SITXCOM201	Show social and cultural sensitivity	20
SITXCOM202	Provide a briefing or scripted commentary	20
SITXCOM301	Address protocol requirements	25
SITXCOM401	Manage conflict	20
SITXCRI401	Respond to a customer in crisis	5
SITXCRI601	Manage a business continuity crisis	25
SITXEVT301	Access information on event operations	30
SITXEVT302	Process and monitor event registrations	20
SITXEVT303	Coordinate on-site event registrations	40
SITXEVT304	Provide event staging support	20
SITXEVT401	Plan in-house events or functions	40
SITXEVT501	Develop conference programs	30
SITXEVT502	Select event venues and sites	35
SITXEVT503	Manage event staging components	40
SITXEVT504	Organise event infrastructure	40
SITXEVT505	Manage on-site event operations	60
SITXEVT601	Research event trends and practice	40
SITXEVT602	Develop event concepts	30
SITXEVT603	Determine event feasibility	40
SITXEVT604	Develop and implement event management plans	35
SITXEVT605	Develop event transport plans	30
SITXEVT606	Develop crowd management plans	30
SITXEVT607	Develop multi-venue event plans	40
SITXEVT608	Plan and allocate exhibition space	20
SITXEVT609	Recruit and manage exhibitors	20
SITXFIN201	Process financial transactions	30
SITXFIN401	Interpret financial information	20
SITXFIN402	Manage finances within a budget	30
SITXFIN501	Prepare and monitor budgets	50
SITXFIN601	Manage physical assets	60
SITXFIN602	Manage revenue	20
SITXFSA101	Use hygienic practices for food safety	15
SITXFSA201	Participate in safe food handling practices	35
SITXFSA202	Transport and store food	12
SITXFSA401	Develop and implement a food safety program	36
SITXGLC501	Research and comply with regulatory requirements	70
SITXHRM301	Coach others in job skills	30
SITXHRM401	Roster staff	50
SITXHRM402	Lead and manage people	60
SITXHRM501	Recruit, select and induct staff	80
SITXHRM502	Manage volunteers	25
SITXHRM503	Monitor staff performance	60
SITXICT401	Build and launch a small business website	76
SITXINV201	Receive and store stock	10
SITXINV202	Maintain the quality of perishable items	10
SITXINV301	Purchase goods	10
SITXINV401	Control stock	25
SITXINV601	Establish stock purchasing and control systems	70
SITXLAN21--	Conduct basic oral communication in a language other than English	10
SITXLAN22--	Conduct routine oral communication in a language other than English	10
SITXLAN31--	Conduct oral communication in a language other than English	10
SITXLAN32--	Conduct complex oral communication in a language other than English	10

National ID	Title	Nominal Hours
SITXLAN33--	Read and write information in a language other than English	10
SITXLAN34--	Read and write documents in a language other than English	10
SITXMGT401	Monitor work operations	40
SITXMGT501	Establish and conduct business relationships	60
SITXMGT502	Manage projects	60
SITXMPR401	Coordinate production of brochures and marketing materials	40
SITXMPR402	Create a promotional display or stand	20
SITXMPR403	Plan and implement sales activities	20
SITXMPR404	Coordinate marketing activities	30
SITXMPR405	Participate in cooperative online marketing initiatives	32
SITXMPR501	Obtain and manage sponsorship	30
SITXMPR502	Develop and implement marketing strategies	80
SITXWHS101	Participate in safe work practices	15
SITXWHS301	Identify hazards, assess and control safety risks	15
SITXWHS401	Implement and monitor work health and safety practices	30
SITXWHS601	Establish and maintain a work health and safety system	60

Mapping Qualifications

The following table provides an overview of the qualifications from version 2 of the SIT12 Tourism, Travel and Hospitality Training which replaces qualifications from the existing version of the Training Package.

Version 1 Current Qualification				Version 2 Replacement Qualification		
National ID	Title	Hours	E/NE	National ID	Title	Hours
SIT10212	Certificate I in Hospitality	100	E	SIT10213	Certificate I in Hospitality	100
SIT20212	Certificate II in Hospitality	335	E	SIT20213	Certificate II in Hospitality	365
SIT30512	Certificate III in Guiding	420	E	SIT30513	Certificate III in Guiding	420
SIT30712	Certificate III in Hospitality	570	E	SIT30713	Certificate III in Hospitality	570
SIT30812	Certificate III in Commercial Cookery	850	E	SIT30813	Certificate III in Commercial Cookery	850
SIT30912	Certificate III in Asian Cookery	850	E	SIT30913	Certificate III in Asian Cookery	850
SIT31012	Certificate III in Catering Operations	660	E	SIT31013	Certificate III in Catering Operations	660
SIT31112	Certificate III in Patisserie	629	E	SIT31113	Certificate III in Patisserie	629
SIT40312	Certificate IV in Hospitality	865	E	SIT40313	Certificate IV in Hospitality	865
SIT40412	Certificate IV in Commercial Cookery	1195	E	SIT40413	Certificate IV in Commercial Cookery	1195
SIT40512	Certificate IV in Asian Cookery	1195	E	SIT40513	Certificate IV in Asian Cookery	1195
SIT40612	Certificate IV in Catering Operations	907	E	SIT40613	Certificate IV in Catering Operations	907
SIT40712	Certificate IV in Patisserie	1195	E	SIT40713	Certificate IV in Patisserie	1195
SIT50312	Diploma of Hospitality	1255	E	SIT50312	Diploma of Hospitality	1255
SIT60312	Advanced Diploma of Hospitality	1541	E	SIT60312	Advanced Diploma of Hospitality	1541

Mapping Units of Competency

The following table provides an overview of the units of competency from version 1 which are replaced by the units of competency from version 2 of the SIT12 Tourism, Travel and Hospitality Training Package.

Version 1 Current Unit				Version 2 Replacement Unit		
National ID	Title	Hours	E/ NE	National ID	Title	Hours
	No previous equivalent		-	SITTTSL314	Provide specialist advice on cruises	25
	No previous equivalent		-	SITHIND101	Use hygienic practices for hospitality service	15

Traineeships and Apprenticeships

The following table provides a summary of the qualifications in version 2 of the SIT12 Tourism, Travel and Hospitality Training Package and the accredited traineeship and apprenticeship courses they will replace.

Version 1 Current Qualification				Version 2 Replacement Qualification		
National ID	Title	Traineeship/Apprenticeship	Hours	National ID	Title	Hours
Traineeship						
SIT20112	Certificate II in Tourism	Tourism (Sales/Office Operations) (Level 2)	340		No change	
		Tourism (Attractions/Theme Parks)(Level 2)				
		Tourism (Guiding) (Level 2)				
SIT20212	Certificate II in Hospitality	Hospitality (Operations) (Level 2)	335	SIT20213	Certificate II in Hospitality	365
SIT20312	Certificate II in Kitchen Operations	Hospitality (Catering Operations) (Level 2)	325		No change	
		Hospitality (Commercial Cookery (Level 2)				
		Hospitality (Patisserie) (Level 2)				
SIT20412	Certificate II in Asian Cookery	Hospitality (Asian Cookery) (Level 2)	350		No change	
SIT20512	Certificate II in Holiday Parks and Resorts	Caravan Park Operations (Level 2)	255		No change	
SIT30112	Certificate III in Tourism	Tourism (Level 3)	545		No change	
		Tourism (Visitor Information Services) (Level 3)				
SIT30512	Certificate III in Guiding	Tourism (Guiding) (Level 3)	420	SIT30513	Certificate III in Guiding	420
SIT30612	Certificate III in Events	Events Technical (Level 3)	480		No change	
SIT30712	Certificate III in Hospitality	Hospitality Operations (Level 3)	570	SIT30713	Certificate III in Hospitality	570
		Hospitality (Food and Beverage) (Level 3)				
		Hospitality (Accommodation Services) (Level 3)				
		Hospitality (Gaming) (Level 3)				
SIT31012	Certificate III in Hospitality (Catering Operations)	Hospitality (Catering Operations) (Level 3)	660	SIT31013	Certificate III in Hospitality (Catering Operations)	660
SIT31212	Certificate III in Holiday Parks and Resorts	Caravan Park Operations (Level 3)	640		No change	
SIT31312	Certificate III in Travel	International Retail Travel Sales (Level 3)	740		No change	
SIT40112	Certificate IV in Guiding	Tourism (Guiding) (Level 4)	580		No change	
SIT40312	Certificate IV in Hospitality	Hospitality (Supervision) (Level 4)	865	SIT40313	Certificate IV in Hospitality	865

Version 1 Current Qualification				Version 2 Replacement Qualification		
National ID	Title	Traineeship/Apprenticeship	Hours	National ID	Title	Hours
Apprenticeship						
SIT30812	Certificate III in Commercial Cookery	Chef	850	SIT30813	Certificate III in Commercial Cookery	850
SIT30912	Certificate III in Asian Cookery	Chef – Asian	850	SIT30913	Certificate III in Asian Cookery	850
SIT31112	Certificate III in Patisserie	Patissier	629	SIT31113	Certificate III in Patisserie	629