

Program Name	Certificate IV in Restaurant Services
Program Description	This course is designed, to provide the participants with, the theory knowledge and practical life skills that is required to work in the Hotel and Catering Industry or any Food Service Outlet as either a food or beverage waiter, or as a barman or barmaid.
Majors	Restaurant Services
Minimum Requirements	Pass in Year 12, with 50% or more marks in English There are no Pre-Requisites for Cert IV Courses
Program Type	Certificate

Course Code	Course Name	Credit Points
	Core Courses:	
	Year 1: Semester 1	
COM408	Professional Communication	12
CKY402Sem	Catering Control	12
FBV402Sem	Banqueting & Functions	12
MKT401Sem	Introduction to Retailing	12
FBV404Sem	Restaurant Services Operations	12
	Credit Points	60
	Year 1: Semester 2	
OHS403Sem	OHS	12
CKY404Sem	Principles of Cookery Skills	12
CKY406Sem	Food Preparation to Dietary & Health Needs	12
FOF401Sem	Front Office Procedures I	12
MGT402Sem	Supervisory Skills	12
	Credit Points	60
	Total Credit Points	120
Directed Industrial Attachment [DIA] 3 months : Assisting with Employment – Completion of all the courses		