

Program Name	Certificate III in Restaurant Services
Program Description	This course is designed to provide the participants with the theory knowledge & practical life skills that is required to work in the hotel & catering industry or any food service.
Majors	Restaurant Services
Minimum Requirements	Pass in Year 11, with 50% or more marks in English
Program Type	Certificate

College of Business, Hospitality & Tourism Studies

CERTIFICATE III

Restaurant Services

Program Structure - with effect from 01 January, 2018

YEAR 1					
	SEMESTER 1	CP		SEMESTER 2	CP
COM303Sem	Introduction to Communication Literacy	5	COM304Sem	Workplace Communication	5
FBV301Sem	Introduction to Restaurant Services	10	CKY301Sem	Introduction to Cookery Skills	10
FBV305Sem	Restaurant Safety, Sanitation & Hygiene	10	CIN302Sem	Computing Skills	10
FBV306Sem	Study of Wine & Alcohol	10	FBV302Sem	Bar Services, Mock-tails, Cocktails and Beverage Mixing	10
FBV303Sem	Managing a Restaurant Business	10	FBV304Sem	Basics of Banqueting & Functions	5
		45		Total	45
Total Credit Points 90					
Directed Industrial Attachment (3 Months) After completion of all the courses					