

Program Structure: Certificate III in Restaurant Services

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

Certificate III in Restaurant Service			
No	Code	Name	CP
Year 1-Semester 1			
1	FBV301Sem	Restaurant Services: Theory & Practice I	
2	FBV305Sem	Restaurant Safety Sanitation and Hygiene	10
3	CKY301Sem	Introduction to Cookery Skills	10
4	FBV302Sem	Bar Services –Mock-tails, Cocktails and Beverage Mixing	10
5	COM303Sem	Introduction to Communication Literacy	5
Credit Points			45
Year 1-Semester 2			
6	FBV304Sem	Basics of Banqueting & Functions	10
7	FBV306Sem	Study of Wines and Alcohol	10
8	FBV303Sem	Managing a Restaurant Business	10
9	CIN302Sem	Computer Skills	10
10	COM304Sem	Workplace Communication	5
Credit Points			45
Total Credit Points			90
DIA- Directed Industrial Attachment 3 Months			