Program Structure: Certificate IV in Restaurant Services

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

No	Code	Name	CP
		Certificate IV in Restaurant Services	
		Year 1: Semester 1	
1	COM408Sem	Professional Communication	12
2	FOF401Sem	Front Office Procedures I	12
3	CKY402 Sem	Catering Control	12
4	FBV402Sem	Banqueting & Functions	12
5	MKT401Sem	Introduction to Retailing	12
		Credit Points	**60**
		Year 1: Semester 2	
6	FBV404Sem	Restaurant Services Operations	12
7	CKY404Sem	Principles of Cookery Skills	12
8	CKY406Sem	Food Preparation to Dietary & Health Needs	12
9	OHS403Sem	Occupational Health and Safety	12
10	MGT402Sem	Supervisory Skills	12
		Credit Points	**60**
		Total Credit points	**120**
DIA- Directed Industrial Attachment 3 Months			