

CTA Training Specialists (Club Training Australia) is delighted to be working in conjunction with a fantastic local venue, “Paradise Resort”. Please find information below on **Paradise Resort school-based training opportunities**.

To complete the “**SIT30622 Certificate III Hospitality**” (*Flyer attached*) the venue is predominantly looking to engage with students currently in **Year 10** (this year) to allow enough time to comfortably complete the 750 hours (on-the-job) required.

To complete the “**SIT30821 Certificate in Commercial Cookery**” (*Flyer attached*) the students can be in Years 10, 11 or 12 as it rolls out into either a full-time or part-time apprenticeship after school.

We are seeking your assistance in filling these positions with students who are wanting to take their next steps into the workforce, all whilst gaining a qualification.

Please see key information below:

- **The HR manager will contact you directly to organise a time to do an interview**
- **Sign-ups & Induction (For successful applicants) | Thursday 16th October at 9am**
- **Express your Interest** | Any students interested, can apply through the QR code on the attached form



Start your career in hospitality

In partnership with the team at CTA Training Specialists (RTO 31607), **Paradise Resort Gold Coast** are recruiting senior students to be a part of our 2025/2026 School-Based Traineeships. Through this pathway, students can earn their Certificate III in Hospitality or Commercial Cookery.

If successful in your interview, please be advised that the first training date will be held on Thursday 16th October from 9am.



QUALITY



PAID TRAINING



FLEXIBLE



YOUR FUTURE



**Nationally
recognised course**

**SIT30622 CERTIFICATE III
IN HOSPITALITY**

OR

**SIT30821 CERTIFICATE III
IN COMMERCIAL COOKERY**

**TO APPLY FOR THIS OPPORTUNITY,
PLEASE SCAN THE QR CODE AND
COMPLETE THE APPLICATION FORM.**



For more information about this opportunity, please contact Aletia Ramscar from CTA Training Specialists:
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07 3878 8977 www.ctatraining.com.au

SIT30622

Certificate III in HOSPITALITY



Keen to start a career in the hospitality industry?

This qualification is ideal for emerging hospitality professionals who wish to progress their career within the industry. It reflects the role of individuals who have a range of hospitality service, sales or operational skills. Using discretion and judgement, they work with some independence using plans, policies and procedures to guide work activities.

Customised Learning Relevant to You

Instead of offering generalised training that won't be relevant to the role you wish to pursue, CTA Training Specialists offers electives that tailor this course to meet specific goals and requirements. To minimise disruption to students currently working in hospitality, CTA Training Specialists can deliver this training alongside the students existing job responsibilities.

Students with prior work / life experience or prior formal training can apply for recognition of prior learning (RPL) and course credits for SIT30622 Certificate III in Hospitality.

LEARNING OUTCOME SNAPSHOT

- > Provide service to customers
- > Show social and cultural sensitivity
- > Food safety
- > Coach others in job skills
- > Participate in safe work practices

CAREER OUTCOMES

- > Barista
- > Food and beverage attendant
- > Front desk receptionist
- > Function host
- > Gaming attendant
- > Restaurant host
- > Senior bar attendant

COURSE DETAILS

Delivery Method: Blended including classroom, workplace observations and mandatory

Course Duration: 24 months*

Units: 15 units of competency to be completed

Qualification: SIT30622 Certificate III in Hospitality

Assessments: Written questions, observations, training record book, projects and assignments

Nationally Recognised Training: Yes

Recognition of Prior Learning: Yes†

FURTHER STUDY

- > SIT40422 Certificate IV in Hospitality
- > SIT50422 Diploma of Hospitality Management
- > SIT60322 Advanced Diploma of Hospitality Management

ENROL

Enrolling with CTA Training Specialists is easy, just call us on (07) 3878 8977 or email operations@ctatraining.com.au.

* Expected time-frame

† RPL is not applicable to school based traineeships

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SIT30622

Certificate III in HOSPITALITY

To achieve this qualification you must complete 15 units of competency consisting of 6 core units and 9 elective units.

The elective units listed are the most popular units CTA Training Specialists offer (the final units that are selected for your course will be dependent on qualification packaging rules which can be discussed with our trainers):

CORE UNITS:

- > **SITHIND008** Work effectively in hospitality service[^]
- > **SITHIND006** Source and use information on the hospitality industry
- > **SITXCCS014** Provide service to customers
- > **SITXHRM007** Coach others in job skills
- > **SITXCOM007** Show social and cultural sensitivity
- > **SITXWHS005** Participate in safe work practices

ELECTIVE UNITS:

- > **SITXFSA005** Use hygienic practices for food safety
- > **SIRXPDK001** Advise on products and services
- > **SITXCCS010** Provide visitor information
- > **SITXCCS013** Provide club reception services
- > **SITHCCC024** Prepare and present simple dishes*
- > **SITHCCC025** Prepare and present sandwiches*
- > **SITHCCC028** Prepare appetisers and salads*
- > **SITHKOP009** Clean kitchen premises and equipment*
- > **HLTAID011** Provide First Aid
- > **SITHFAB021** Provide responsible service of alcohol
- > **SITHFAB022** Clean and tidy bar areas*
- > **SITHFAB023** Operate a bar**
- > **SITHFAB024** Prepare and serve non-alcoholic beverages*
- > **SITHFAB025** Prepare and serve espresso coffee*
- > **SITHFAB027** Serve food and beverage*
- > **SITXFSA006** Participate in safe food handling practices
- > **SITHGAM022** Provide responsible gambling services
- > **SITHGAM023** Attend gaming machines†
- > **SITHGAM024** Operate a TAB outlet†
- > **SITHGAM025** Conduct Keno games†
- > **SITXFIN007** Process financial transactions
- > **SITXINV006** Receive, store and maintain stock

* Pre-requisite unit is SITXFSA005 Use hygienic practices for food safety

** Pre-requisite units are SITHFAB021 Provide responsible service of alcohol and SITXFSA005 Use hygienic practices for food safety

† Pre-requisite unit is SITHGAM022 Provide responsible gambling services

SIT30622 Certificate III in Hospitality provides the practical and theoretical skills needed to work effectively in a hospitality environment. Participants will be required for training one (1) day per month and either be employed, looking for work or school based**. As part of the Training and Assessment process, students will be required to undertake practical assessments within their workplace or a suitable designated workplace.

STUDY PATHWAYS

Pathways into the qualification

You may enter SIT30622 Certificate III in Hospitality with limited or no vocational experience and without a lower level qualification. However, it is recommended that you gain industry experience prior to entering the qualification. This course is also available to students who have completed SIT20322 Certificate II in Hospitality.

Pathways from the qualification

After achieving SIT30622 Certificate III in Hospitality, you could progress to the SIT40422 Certificate IV in Hospitality and then SIT50422 Diploma of Hospitality Management. From a Diploma, you could undertake the SIT60322 Advanced Diploma of Hospitality Management qualification.

TRAINING AND ASSESSMENT

- Training and assessment is delivered face-to-face for each student in their local area in clustered training sessions. Students must be able to attend these training sessions to complete all units of competency. Students may complete their practical training components in a simulated environment and will be provided all equipment and facilities required to complete the units of competency in this qualification. The theory component will be completed in a classroom environment forming the remaining part of the training schedule.

**The Queensland Government Department of Employment, Small Business and Training requires the employer to provide the student with a minimum of 750 hours (100 days) of paid employment per 24-month period of the training contract. Over each three-month period, the student must work an average of 7.6 hours per week as a minimum.

^The unit of competency, SITHIND008 Work effectively in hospitality service requires the student to complete 36 complete service periods. The duration of each service period will be up to four (4) hours and is required to cover breakfast, lunch and dinner. If unemployed, it is the student's responsibility to source an appropriate location/venue for this mandatory work placement. You may be eligible to receive funding from the Queensland Department of Employment, Small Business and Training for this qualification. Please refer to the respective course information on our website www.ctatraining.com.au in regards to eligibility criteria, credit transfers, fees and funding and Government contracts that may be applicable.

In accordance with RTO Standards Clause 4.1c, CTA Training Specialists does not guarantee that a student will successfully complete this course or obtain a particular employment outcome where this is outside the control of the RTO. There is no guarantee provided that a training product can be completed in a manner which fails to meet the requirements of Clauses 1.1 and 1.2 of these Standards. CTA Training Specialists is responsible for ensuring compliance and conducts regular reviews on all of its Training and Assessment strategies. CTA Training Specialists will ensure that through the implementation of the Australian Qualifications Framework Issuance Policy that students will be issued the certification documentation to which they are entitled to within 30 days.



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SIT30821

Certificate III in COMMERCIAL COOKERY



Hungry for a career as a chef? It starts here!

The SIT30821 Certificate III in Commercial Cookery qualification will give students the skills and abilities to become a qualified chef in a variety of exciting hospitality establishments!

Learning from industry professionals who have gained over 20 years experience, students will enjoy a vibrant and comprehensive program that equips them for the fast pace of back-of-house operations.

With this nationally recognised qualification, students can take their skills anywhere food is prepared; from five star restaurants, bustling cafés, trendy pubs, community clubs to large hotel chains.

Keeping Your Kitchen Running Hot With Flexible Workplace Solutions

CTA Training Specialists can offer customised solutions for individuals and venues which enable off-site and on-site training that can be implemented with limited interruptions to work or education requirements.

LEARNING OUTCOME SNAPSHOT

- > Provide first aid
- > Workplace Health and Safety
- > Food safety
- > Plan and cost menus
- > Coach others in job skills

CAREER OUTCOMES

- > Chef

COURSE DETAILS

Delivery Method: Blended including classroom and mandatory work placement

Course Duration: 36 months*

Units: 25 units of competency to be completed

Qualification: SIT30821 Certificate III in Commercial Cookery

Assessments: Written questions, observations, training record book, projects and assignments

Nationally Recognised Training: Yes

Recognition of Prior Learning: Yes†

ENROL

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* Expected time-frame

† RPL is not applicable to school based traineeships

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SIT30821

Certificate III in COMMERCIAL COOKERY

To achieve this qualification you must complete 25 units of competency, consisting of 20 core units and 5 elective units.

The elective units listed are those which CTA Training Specialists offers (the final units that are selected from this list are dependent on qualification packaging rules which can be discussed with our trainers):

CORE UNITS:

- > **SITHCCC023** Use food preparation equipment*
- > **SITHCCC027** Prepare dishes using basic methods of cookery*
- > **SITHCCC028** Prepare appetisers and salads*
- > **SITHCCC029** Prepare stocks, sauces and soups*
- > **SITHCCC030** Prepare vegetable, fruit, eggs and farinaceous dishes*
- > **SITHCCC031** Prepare vegetarian and vegan dishes*
- > **SITHCCC035** Prepare poultry dishes*
- > **SITHCCC036** Prepare meat dishes*
- > **SITHCCC037** Prepare seafood dishes*
- > **SITHCCC041** Produce cakes, pastries and breads*
- > **SITHCCC042** Prepare food to meet special dietary requirements*
- > **SITHCCC043** Work effectively as a cook^
- > **SITHKOP009** Clean kitchen premises and equipment*
- > **SITHKOP010** Plan and cost recipes
- > **SITHPAT016** Produce desserts*
- > **SITXFSA005** Use hygienic practices for food safety
- > **SITXFSA006** Participate in safe food handling practices
- > **SITXHRM007** Coach others in job skills
- > **SITXINV006** Receive, store and maintain stock*
- > **SITXWHS005** Participate in safe work practices

ELECTIVE UNITS:

- > **SITHCCC025** Prepare and present sandwiches*
- > **SITXFSA007** Transport and store food**
- > **SITHCCC044** Prepare specialised food items*
- > **SITXINV007** Purchase goods
- > **HLTAID011** Provide First Aid

*Pre-requisite unit is SITXFSA005 Use hygienic practices for food safety

^Pre-requisite units are SITXFSA005 Use hygienic practices for food safety and SITHCCC027 Prepare dishes using basic methods of cookery

**Pre-requisite units are SITXFSA005 Use hygienic practices for food safety and SITXFSA006 Participate in Safe Food Handling Practices

You may be eligible to receive funding from the Queensland Department of Employment, Small Business and Training for this qualification. Please refer to the respective course information on our website www.ctatraining.com.au in regards to eligibility criteria, credit transfers, fees and funding and Government contracts that may be applicable.

STUDY PATHWAYS

Pathways into the qualification

Individuals may enter SIT30821 Certificate III in Commercial Cookery with limited or no vocational experience and without a lower level qualification.

Pathways from the qualification

After achieving SIT30821 Certificate III in Commercial Cookery, individuals could progress to SIT40521 Certificate IV in Kitchen Management, SIT40621 Certificate IV in Catering Management, SIT40721 Certificate IV in Patisserie (please note that CTA Training Specialists does not currently deliver all of these qualifications) or SIT50416 Diploma of Hospitality Management.

TRAINING AND ASSESSMENT

Training and assessment is delivered face-to-face for each student in their local area in clustered training sessions. Students must be able to attend these training sessions to complete all units of competency. Students may complete their practical training components in a simulated environment in hired commercial kitchens and will be provided all equipment and facilities required to complete the units of competency in this qualification.

^The unit of competency, SITHCCC043 Work effectively as a cook requires the student to complete 48 complete food service periods. The duration of each service period will be up to four (4) hours and is required to cover breakfast, lunch and dinner. If unemployed, it is the student's responsibility to source an appropriate location/venue for this mandatory work placement. If you are a school based trainee, restrictions on units able to be completed will apply. In accordance with RTO Standards Clause 4.1c, CTA Training Specialists does not guarantee that a student will successfully complete this course or obtain a particular employment outcome where this is outside the control of the RTO. There is no guarantee provided that a training product can be completed in a manner which fails to meet the requirements of Clauses 1.1 and 1.2 of these Standards. CTA Training Specialists is responsible for ensuring compliance and conducts regular reviews on all of its Training and Assessment strategies. CTA Training Specialists will ensure that through the implementation of the Australian Qualifications Framework Issuance Policy that students will be issued the certification documentation to which they are entitled to within 30 days.



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