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| 1 | SBAT Group | Hospitality |
| 2 | Contact Person: | Boris Duka M: 0406 685 517 |
| 3 | Certificate Name | Certificate III in Hospitality |
| 4 | Certificate Code | SIT30616 |
| 5 | SBAT duration (months) | 9 - 12 Months |
| 6 | Course Nominal hours (total) | 527 hrs |
| 7 | RTO number | 3045 |
| 8 | Training Provider Name | William Angliss Institute |
| 9 | Cost for student (Training) | Nil |
| 10 | Off-Site Training Address | Host Venue Employer Only |
| 11 | Day / Start Class time | Tuesday / Wednesday / Thursday: Training days weekly / depending on student school time table / availability |
| 12 | Finish Class time | Varied, including "40" hr blocks of training through school holidays |
| 13 | Average time required to do independant study | 2 hrs |
| 14 | Employer Name | The SBAT Group, formally The Service Crew |
| 15 | Location | Host employer could be either: Tabcorp Park, Melton. Westwaters Entertainment Complex, Caroline Springs or The Deer Park Club, Deer Park |
| 16 | Payment - Year 11 | Nil |
| 17 | Payment - Year 12 | Nil |
| 18 | Commencement date | Two intakes yearly (Sept/Oct & April/May) |
| 19 | Work Days: Hours at work | Varied - 3 shifts per week on average, approx 9-10 hrs |
| 20 | Completion date | Varied |
| 21 | Public Transport | Westwaters and The Deer Park Club are close to public transport. |
| 22 | Typical task 1 on worksite | Bistro / Cafe Service |
| 23 | Typical task 2 on worksite | Function Setups & Service |
| 24 | Typical task 3 on work site | Kitchen basic food prep and cleaning |
| 25 | Application process (Include important dates or ref to attached flyer) | |
| 26 | Student Requirements | Over 15 years of age, In year 10/11 or 12 depending on start date. Needs adequate time in their school time table. |
| 27 | Pathway Options | Hospitality Cert 4 / Function & Events / Flight Attendant / Transition into Supervisor roles / Management roles in Hospitality Kitchen / Apprentice chef's. |