

SIT40422 Certificate IV in Hospitality

CORE UNITS (9)

- **SITHIND008** Work effectively in hospitality service
- **SITXCCS015** Enhance customer service experiences
- **SITXHRM007** Coach others in job skills
- **SITXCOM010** Manage conflict
- **SITXFIN009** Manage finances within a budget
- **SITXHRM008** Roster staff
- **SITXWHS007** Implement and monitor work health and safety practices
- **SITXHRM009** Lead and manage people
- **SITXMGT004** Monitor work operations

ELECTIVE UNITS (12)

- **SITXFSA005** Use hygienic practices for food safety
- **SITXINV006** Receive, store and maintain stock
- **SITHFAB021** Provide responsible service of alcohol
- **SITXCCS012** Provide Lost and Found Services
- **SITHFAB024** Prepare and serve non-alcoholic beverages
- **SITHFAB025** Provide and serve espresso coffee
- **BSBTWK501** Lead diversity and inclusion
- **SITHFAB022** Clean and tidy bar areas
- **SITHFAB026** Provide room service
- **SITHIND006** Source and use information on the hospitality industry
- **BSBSUS411** Implement and monitor environmentally sustainable work practices
- **CPPCLO3100** Maintain cleaning storage areas