

## Traineeships linked to Hospitality and Cookery qualifications as of 1 December 2017

Qualification	Traineeship		Training Contract Requirements
SIT20316 Certificate II in Hospitality	Hospitality Operations (Level 2)	Trainee	9 Months   P/T   SBT
SIT20416 Certificate II in Kitchen Operations	Hospitality – Catering Operations (Level 2)	Trainee	9 Months   P/T   SBT
	Hospitality – Commercial Cookery (Level 2)	Trainee	9 Months   P/T   SBT
	Hospitality – Patisserie (Level 2)	Trainee	9 Months   P/T   SBT
	Commercial Cookery/Patisserie Pre-apprenticeship	Pre-Apprentice	425 hours F/T   325 hours PAiS
SIT20516 Certificate II in Asian Cookery	Hospitality – Asian Cookery (Level 2)	Trainee	9 Months   P/T   SBT
SIT30216 Certificate III in Hospitality (Restaurant Front of House)	General Front of House	Trainee	24 Months   P/T*   SBT <i>Year 12 only</i>
SIT30616 Certificate III in Hospitality	Hospitality – Accommodation Services (Level 3)	Trainee	24 Months   P/T
	Hospitality – Food and Beverage (Level 3)	Trainee	24 Months   P/T
	Hospitality – Gaming (Level 3)	Trainee	24 Months   P/T
	Hospitality – Operations (Level 3)	Trainee	24 Months   P/T   SBT
SIT30816 Certificate III in Commercial Cookery	Chef	Apprentice	36 Months   P/T   SBT
SIT30916 Certificate III in Catering Operations	Hospitality – Catering Operations (Level 3)	Trainee	24 Months   P/T
SIT31016 Certificate III in Patisserie	Patisserie	Apprentice	36 Months   P/T   SBT
SIT31116 Certificate III in Asian Cookery	Chef - Asian	Apprentice	36 Months   P/T
SIT40416 Certificate IV in Hospitality	Hospitality (Supervision) (Level 4)	Trainee	24 Months   P/T
SIT40516 Certificate IV in Commercial Cookery	Chef De Partie <i>Must have completed a Certificate III in Commercial Cookery or similar qualification leading to the occupation outcome "Chef" through an apprenticeship pathway only</i>	Trainee	12 Months   P/T*

Nominal term shown in months for Full Time (F/T) training | P/T – Part Time | SBT – School Based Traineeship | PAiS – Pre-Apprenticeship in Schools

Minimum part-time hours for training contracts in WA is 15 hours per week except for the General Front of House and Chef De Partie Traineeships, where part-time is defined as a minimum of 20 hours per week.

Note: Traineeships in Certificate II in Kitchen Operations and Certificate III in Hospitality may be undertaken via more than one stream. Furthermore, a Pre-Apprenticeship or Pre-Apprenticeship in School can also be undertaken using the Certificate II in Kitchen Operations.

Source: *Classification Of Prescribed Vocational Education And Training Qualifications, Department of Training and Workforce Development*

<http://www.dtwd.wa.gov.au/sites/default/files/uploads/nov2017-public-register-of-class-A-and-class-B-qualifications.pdf>