

HOSPITALITY, CULINARY AND TOURISM



CIT WODEN COMING SOON

CIT is looking forward to welcoming students to our new flagship Woden campus in 2025.

The ACT Government is investing in a purpose-built CIT campus, youth foyer and new public transport interchange for Woden. The Woden Campus will stimulate the local economy and support the revitalisation of Woden, preparing Canberrans with the skills and training required for tomorrow's careers.

CIT's new Woden campus will be a contemporary, smart and state-of-the-art facility that will deliver education and training to 6,500 students each year at the site of the old bus interchange on Callam Street. CIT Woden will provide the skills and training opportunities of the future to meet the growing demands of business, industry and the ACT community.

Find out more about CIT Woden, visit cit.edu.au/woden

This image is an artist impression.

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HOSPITALITY, CULINARY AND TOURISM COURSES

Whether you are inspired by food, culture or travel, a CIT course can equip you with practical skills for an exciting career in hospitality or tourism.

Likely job outcomes

Our hospitality, culinary and tourism courses are designed to provide you with the industry-aligned skills, knowledge and real-world experience needed to work in any sector of the hospitality and tourism industry in roles including but not limited to:

- Baker
- Butcher
- Chef de Partie
- Event Coordinator
- Food and Beverage Director
- Head Chef
- Hotel Manager
- Kitchen Manager
- Pastry Chef
- Tour Guide
- Travel Agent



club chef

CIT
Canberra Institute
of Technology

TEACHING AND LEARNING FACILITIES

At CIT, you will have access to world-class facilities and training in practical environments such as commercial kitchens, a cafe, bar and restaurant, preparing you for a seamless transition into the workforce.

Our extensive industry networks and partnerships provide students with a range of opportunities including work placements, industry-led master classes and connections with potential employers.



CIT Restaurant

The CIT Restaurant is a fully operational, industry-standard restaurant that provides simulated work environment for hospitality and culinary students. Offering a diverse seasonal menu of dishes prepared and served by students, the restaurant provides exposure to all aspects of restaurant operations, allowing students to refine their skills under the guidance of our expert teachers.



CIT Cafe

The CIT Cafe is a training cafe where CIT students learn to manage and operate a casual dining venue. The cafe offers both dine-in and takeaway options and has an extensive beverage list including a variety of hot and cold drinks to equip students with bar and barista skills and experience in cafe management and customer service.



CIT Apprentice Kitchen

The CIT Apprentice Kitchen is a dynamic training kitchen where students craft a range of ready-made meals, desserts, breads, and charcuteries. It provides a hands-on learning environment for culinary, bakery and patisserie students.



CULINARY



Turn your passion for food into a rewarding culinary career. At CIT, you will learn from our highly experienced teachers in world-class commercial kitchens. Our courses cover a range of disciplines including baking, patisserie, butchery and commercial cookery.

Career opportunities

- Baker
- Chef
- Pastry chef
- Commercial cook
- Retail butcher

Possible study pathway

Below is an example pathway option available to you when you study one of our culinary courses. Direct entry is also available.

CERTIFICATE II IN COOKERY SIT20421



CERTIFICATE III IN COMMERCIAL COOKERY SIT30821



CERTIFICATE IV IN KITCHEN MANAGEMENT SIT40521

Certificate IV in Kitchen Management SIT40521

This course is designed for chefs and cooks who have a supervisory or team leadership role in the kitchen. It provides training on how to operate independently or with limited guidance from others and use discretion to solve non-routine problems when managing a kitchen.

This course provides a pathway to work in restaurants, hotels, clubs, pubs, cafes and coffee shops, or to run a small business in these sectors.

Certificate III in Commercial Cookery SIT30821

This course reflects the role of commercial cooks who use a wide range of well-developed cookery skills and sound knowledge of kitchen operations to prepare food and menu items.

To successfully complete this course, you must undertake mandatory work placement of 48 service periods, this can be completed in the CIT Restaurant or in Industry.

This qualification provides a pathway to work in organisations worldwide such as restaurants, hotels, clubs, pubs, cafes, and coffee shops.

Certificate II in Cookery SIT20421

This introductory course is designed for individuals with limited skills and knowledge in cookery. It will provide you with a range of foundational food preparation and cookery skills to prepare food and menu items.

This qualification does not meet the requirements for trade recognition as a chef but can provide a pathway towards the Certificate III in Commercial Cookery.

This course will provide you a pathway to work in a range of kitchen operations and organisations such as restaurants, hotels, catering operations, clubs, pubs, cafes, and coffee shops; and institutions such as aged care facilities, hospitals, prisons, and schools.

Workplace delivery

Training and assessment on the job can be negotiated with the Employer and the Australian Apprentice.

“One thing I really valued coming to CIT was I made a lot of really cool industry connections, which I wouldn’t have got if I had just done it on the job.”

– Mal Hanslow, Chef & Co-owner, Pilot & Such and Such

Certificate III in Baking FBP30521

The Certificate III in Baking provides the chance to broaden your career opportunities by combining learning across four related fields of bread, pastry, cake, and biscuit making. The focus of the course is to acquire practical skills and knowledge, understand contemporary trends and innovate your own signature recipes. Our trainers are internationally experienced and recognised leaders in their specialised field and will mentor you to create quality bakery products.

Certificate III in Bread Baking FBP30421

Learn all the essential skills you need for a career in retail baking, specialising in commercial and artisan bread production, such as savoury breads, specialty breads, and sweet yeast products. With international experience and recognition as leaders in their respective specialties, our teachers will guide you in producing high-quality products.

Certificate III in Cake and Pastry FBP30321

Specialise in cake and pastry making and gain the skills and knowledge you need to work as a pastrycook. This course will tantalise your taste buds when you produce a range of baked goods including pastries, sponge cakes, laminated products, biscuits, and cookies. Our internationally experienced teachers are renowned experts in their fields and will mentor you to develop high-quality cake and pastry products.

Certificate III in Patisserie SIT31021

This course reflects the role of pastry chefs who use a wide range of well-developed patisserie skills and sound knowledge of kitchen operations to prepare pastry items and specialised cakes. This qualification also includes producing basic bread and sweet yeast products. You will gain and apply a broad set of practical skills and knowledge in pastry, cake, dessert and bread production techniques, hygiene, food safety, recipe costing, sustainability and work health and safety practices.

To successfully complete this course, you must undertake mandatory work placement of 12 service periods, this can be completed in the CIT Restaurant or in Industry.

This qualification provides a pathway to work in organisations worldwide such as patisseries, restaurants, hotels, clubs, cafes, and coffee shops.

Certificate III in Meat Processing (Retail Butcher) AMP30815

This course is the trade qualification for butchers and supports engagement as a meat trades worker and meat retailer. It covers work activities undertaken by workers in meat retailing enterprises.

CULINARY SHORT COURSES

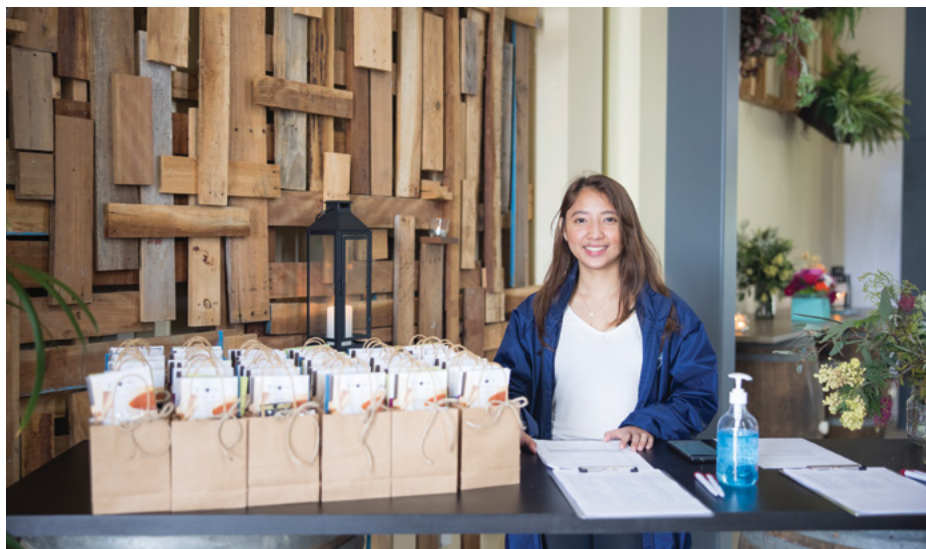
Statement of Attainment - Food Safety Supervision Skill Set SITSS00069

This course will provide you with supervisory skills and knowledge required to handle food safely during the storage, preparation, display, service and disposal of food.

This course meets the Territories' requirements for each establishment to have a designated food safety supervisor who is required to be certified as competent in this qualification through a registered training organisation.



EVENTS



Learn how to plan, manage and implement a range of events from music festivals and sporting events to product launches, conferences and weddings.

Through practical learning opportunities you will gain hands-on practical experience delivering live events providing valuable opportunities for you to build your networks and learn from industry professionals.

Career opportunities

- Conference coordinator/assistant
- Event coordinator/manager
- Event planner
- Exhibitions assistant

Diploma of Event Management SIT50322

This qualification reflects the role of individuals who use a broad range of event-related skills and sound knowledge of event management processes to coordinate event operations. It will provide you with the knowledge and skills to operate independently and make operational event management decisions.

This qualification provides a pathway to work for event or exhibition organisations operating in a range of industries, including the tourism and travel, hospitality, sport, cultural, and community sectors.

TOURISM



Don't just sit at your desk dreaming about getting away – make travel your day job with a qualification in tourism. At CIT, you will gain hands-on practical experience through immersive learning opportunities at our travel agency, enabling you to build invaluable industry contacts.

Career opportunities

- Cruise consultant
- Manager
- Reservations manager
- Sales
- Tour guide
- Tour operations
- Travel agent

Diploma of Travel and Tourism Management SIT50122

This qualification reflects the role of highly skilled senior operators who use a broad range of tourism or travel skills combined with managerial skills and sound knowledge of industry operations to coordinate travel or tourism operations. They operate independently, have responsibility for others, and make a range of operational business decisions.

This qualification provides a pathway to work in many travel and tourism industry sectors as a departmental or small business manager. The diversity of employers includes travel agencies, tour wholesalers, tour operators, inbound tour operators, hotels, holiday parks and resorts, tourist attractions, visitor information centres, and other tourism businesses.

This qualification will include an unpaid industry work placement to further your skills and knowledge in the industry and support your learning and assessment.

HOSPITALITY

Gain the essential practical skills you need to work in the hospitality industry. As a CIT student, you will train in real-life settings by working in our commercial restaurant, café and bar, ensuring you get the hands-on experience you need to provide exceptional services in a range of hospitality venues and settings.

Career opportunities

- Bar attendant
- Duty manager
- Food and beverage supervisor/ attendant
- Function manager
- Restaurant manager

Possible study pathway

Below is an example pathway option available to you when you study one of our hospitality courses. Direct entry is also available into the Certificate III in Hospitality.

STATEMENT OF ATTAINMENT - HOSPITALITY COMPLIANCE SKILL SET SITSS00070



CERTIFICATE III IN HOSPITALITY SIT30622



DIPLOMA OF HOSPITALITY MANAGEMENT SIT50422



ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT SIT60322





Advanced Diploma of Hospitality Management SIT60322

This qualification reflects the role of highly skilled senior managers who use a broad range of hospitality skills combined with specialised managerial skills and substantial knowledge of industry to coordinate hospitality operations. They operate with significant autonomy and are responsible for making strategic business management decisions.

This qualification provides a pathway to work in any hospitality industry sector and for a diversity of employers including restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops. This qualification allows for multi-skilling and for acquiring targeted skills in accommodation services, cookery, food and beverage and gaming.

Diploma of Hospitality Management SIT50422

This qualification reflects the role of highly skilled senior operators who use a broad range of hospitality skills combined with managerial skills and sound knowledge of industry to coordinate hospitality operations. They operate independently, have responsibility for others and make a range of operational business decisions.

This qualification provides a pathway to work in any hospitality industry sector as a departmental or small business manager. The diversity of employers includes restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops. This qualification allows for multiskilling and for acquiring targeted skills in accommodation services, cookery, food and beverage and gaming.

Certificate III in Hospitality SIT30622

This course provides you with the skills and knowledge to be able to join the hospitality industry in an entry level position.

You will gain and apply a broad set of skills and knowledge in a range of hospitality topics including hygiene and safe work practices, customer service, effective communication, handling customer complaints, bar service including coffee and the responsible service of alcohol, financial transactions, in house events, restaurant service, teamwork, collaboration and multitasking skills.

This course provides a pathway to work in organisations worldwide such as restaurants, cruise ships, hotels, motels, clubs, pubs, cafés, and coffee shops.

HOSPITALITY SHORT COURSES

Statement of Attainment – Bar Service

In this course you will gain and apply a broad range of skills and knowledge to work in a bar including hygiene requirements, setting up a bar for service, preparing and serving beverages, customer service and understanding the regulations and responsibilities associated with serving alcoholic beverages.

Statement of Attainment – Customer Service SITSS00078

This skill set is a short course that is designed for people who want to gain or upskill their customer service skills and knowledge. In this course you will gain and apply a broad range of skills and knowledge to communicate effectively with respect and sensitivity and provide quality customer service to customers from a range of social and cultural backgrounds.

You will gain the skills to establish rapport with customers, determine and address customer needs and expectations and respond to complaints whilst being socially aware.

This course (skill set) will equip you to provide quality customer service when working in any sector of the tourism, travel and hospitality industry.

Statement of Attainment – Hospitality Compliance Skill Set SITSS00070

This course (skill set) is designed for people who want to gain employment or upskill in the hospitality industry.

In this course you will gain a range of skills and knowledge to equip you to work in

compliance with legislation and regulation of particular relevance to the hospitality industry.

The Hospitality Compliance Skill set is a comprehensive online course covering a range of skills and knowledge required to provide services in industry, including:

- Responsible gambling services
- Responsible alcohol services - serving and refusal of alcohol
- Basic hygiene practices for food safety
- Controlling food hazards

Statement of Attainment – Provide Responsible Gambling Services

This training will provide you with the skills and knowledge required to provide responsible gambling services and the ability to assist customers who may be at risk of, or are already experiencing harm from gambling.

Statement of Attainment – Responsible Service of Alcohol

This skill set is for workers involved in the sale, service, promotional service, delivery and supply of alcohol to customers. It also applies to the licensee who is ultimately responsible for managing the responsible service of alcohol.

Coffee Basics Course

This training will provide students with the basic skills and practical knowledge in coffee making. This short workshop covers the following content:

- Basic introduction to hygiene and safety practices
- How to use a commercial coffee machine including cleaning
- Basic aspects of coffee making
- How to froth milk and pouring techniques
- Make a variety of coffees





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