

HOSPITALITY, CULINARY AND TOURISM FOR SCHOOLS

The Canberra Institute of Technology (CIT) offers a range of workshops, events and short courses throughout the year for students in years 10 to 12, providing hands-on opportunities for students to explore their course and career interests.

WHAT'S ON IN 2025?

SCHOOL HOLIDAY COURSES

Coffee basics

A school holiday course introducing students to essential coffee-making skills and techniques.

Learn more and register:
cit.edu.au/hospitality

16 April



Bar service

A school holiday course equipping students with the skills and knowledge needed to work in a bar.

Learn more and register:
cit.edu.au/hospitality

22, 23, 24 April



EVENTS

Secondary Schools Cooking Competition

Students in years 10 to 12 are invited to learn from industry experts and put their culinary skills to the test in the Australian Culinary Federation (ACF) Secondary Schools Cooking Competition ACT at CIT.

29 July



TASTE: Hospitality, Culinary and Tourism Showcase

An interactive event where students can participate in hands-on activities across hospitality, culinary and tourism to explore career possibilities.

29 October



SHORT COURSES FOR SCHOOLS

Hospitality short courses

- Statement of Attainment in **Responsible service of alcohol (RSA)** SITSS00071
- Statement of Attainment in **Customer Service** SITSS00078
- Statement of Attainment in **Food Safety Supervision Skill Set (FSSS)** SITSS00069
- Statement of Attainment in **Hospitality Compliance Skill Set** SITSS00070 (includes RSA, FSSS and Responsible Gambling Services (RSG))
- **Coffee Basics** (non-accredited)

Flexible delivery options available, including online, face-to-face at CIT or on-site at your school/college.

Bar service

Students can gain the skills needed to work in a bar while achieving three units of competency from the **Certificate III in Hospitality** (SIT30622).

This course can be delivered in a block format for school/college groups in CIT's specialised simulated bar environment.

SCHOOL-BASED APPRENTICESHIPS

School-based apprenticeships support secondary students aged 15 or over to combine vocational training with their secondary education by starting an apprenticeship while still at school.

CIT offers school-based apprenticeships in:

- hospitality
- commercial cookery
- patisserie
- bread baking
- cake and pastry
- retail butchery.

Learn more:

cit.edu.au/apprenticeships

CIT WODEN

CIT will welcome hospitality, culinary and tourism students to Woden campus from Semester 2, 2025.

Learn more: cit.edu.au/woden



For more information:
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