



Unit	Start/Length	Topics/Concepts/Skills/Inquiry	Assessment	Checkpoints	Due Date
<i>Safe Working</i>	10 weeks	<ul style="list-style-type: none"> SITXFSA001 Use hygienic practices for food safety SITXWHS001 Participate in safe work practices SITHIND003 Use Hospitality skills effectively 	Booklet assessments online		6/02/26 13/02/26 20/02/26
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<i>Hospitality Skills</i>	10 weeks	<ul style="list-style-type: none"> SITXCOM007 – show social and cultural sensitivity SITXCCS011 Interact with customers BSBTWK01 Work effectively with others SITHFAB025 – prepare and serve espresso coffee 	Booklet assessments online		8/05/26 8/05/26 8/05/26 8/05/26
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<i>Hospitality practices</i>	10 weeks	<ul style="list-style-type: none"> SITHFAB002 Provide responsible service of alcohol SITXFSA006- participate in safe food practices SITHFAB024 – prepare and serve non alcoholic beverages 	Booklet assessments		11/09/2026
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<i>Practical applications</i>	8 weeks	<ul style="list-style-type: none"> SITHIND006 Source and use information in the Hospitality industry SITHCCC025- prepare and present sandwiches 	Booklet assessments		13/11/26