



Waiter

Certificate III in Hospitality - SIT30707

Job Description

Employees serve food and drinks to restaurant guests. Duties may include coaching of other waiters, silver service provision and providing specialist food and wine advice to customers.

Summary of Training

- Develop and update hospitality industry knowledge
- Provide quality customer service
- Work with colleagues and customers
- Work in a socially diverse environment
- Coach others in job skills
- Follow health, safety and security procedures
- Follow workplace hygiene procedures
- Provide and coordinate food and beverage service
- Serve food and beverage to customers
- Provide food and beverage service
- Provide table service of alcoholic beverages
- Provide responsible service of alcohol
- Develop and update food and beverage knowledge
- Provide specialist advice on wine
- Provide silver service
- Process financial transactions

Note

Please be aware that this Sample Training Program is designed to be a guide only to the selection of non-core units. Alternative combinations of units may be selected. In some cases Australian Apprentices may also have to complete prerequisite units. Employers and Australian Apprentices should seek advice from an Australian Apprenticeships Centre or Registered Training Organisation for more detail.