



## Food and Beverage Supervisor

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### Certificate IV in Hospitality - SIT40313

#### Job Description

Employees are supervisors or team leaders in the food and beverage sector of the hospitality industry working in restaurants, cafes, hotels, clubs and other food and beverage outlets.

#### Summary of Training

- Manage diversity in the workplace
- Work effectively in hospitality service
- Enhance the customer service experience
- Manage conflict
- Manage finances within a budget
- Coach others in job skills
- Lead and manage people
- Monitor work operations
- Implement and monitor work health and safety practices
- Use hygienic work practices for food safety plus
- Provide responsible service of alcohol
- Provide advice on beers, spirits and liqueurs
- Provide advice on Australian wines
- Provide advice on imported wines
- Provide table service of food and beverage
- Provide advice on food
- Provide advice on food and beverage matching
- Address protocol requirements
- Roster staff
- Purchase goods
- Identify hazards, assess and control safety risks

#### 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 Australian Apprenticeship Support Network (Apprenticeship Network) providers or Registered Training Organisation for more detail.



# Australian Apprenticeships Pathways

