

Certificate IV in Hospitality (SIT40422): enrolment, suitability and elective choices | Complete Hospitality Training

Canonical: <https://cht.edu.au/workplace-training/certificate-iv-in-hospitality-2/>

Details:

Product

Product Facts

****Product Name**:** Certificate IV in Hospitality (SIT40422) - Complete Hospitality Training ****Fulfillment Type**:** online ****Category**:** Education & Training > Vocational & Professional Certification

There are currently no openings available for this course.

Certificate IV in Hospitality (SIT40422)

We deliver this course through classroom with workplace hours. Our official course page lists a duration of 10 months (46 weeks). These are our delivery arrangements for this course; the qualification and unit comparisons below explain the national requirements. Check the official course page for current intake and enrolment details.

View our official course details and booking information . Course details checked 2 October 2026.

Course background and related accredited requirements

This page answers the practical enrolment questions about SIT40422 Certificate IV in Hospitality — who it is for, what it costs you in time and commitment, what you need before you start, and how it is delivered.

For the full qualification structure, the nine core units, the elective groups and the packaging rules, see the canonical page: SIT40422 Certificate IV in Hospitality .

One qualification, three addresses. The origin site published this qualification at three paths, and the mirror preserves all three. This page and /courses/certificate-iv-in-hospitality both describe SIT40422 . There is one qualification, not three, and one testamur at the end of it.

Is this the right qualification for you?

SIT40422 is the supervision qualification. The useful test is not your job title but your responsibilities.

| If this describes you | SIT40422 fit | | --- | --- | | Responsible only for your own shift and your own tasks
| Too early — look at SIT30622 Certificate III in Hospitality | | Running a section, a shift or a small team;
writing rosters; handling complaints | This is the qualification | | Already supervising without a
qualification, for years | This is the qualification , and ask about recognition of prior learning | |
Managing a venue, setting budgets, accountable for compliance | Consider SIT50422 Diploma of
Hospitality Management | | Wanting leadership skills you can take out of hospitality | Compare
BSB40520 Certificate IV in Leadership and Management — 12 units rather than 21 |

Three of the nine core units are human resources units — coaching others, rostering staff, and leading and managing people. If none of that is in your job or your intended job, the qualification is aimed elsewhere.

If you already hold SIT40416

Worth settling early, because it changes what you are enrolling in. SIT40422 supersedes SIT40416, and the National Register records them as not equivalent. Holding the older code does not mean you are treated as holding the current one.

That is not a reason to start from scratch. It means the route is credit transfer for the units that carried over unchanged, plus recognition of prior learning for the rest — an assessment rather than an automatic upgrade. Bring your Statement of Attainment or transcript to the pre-training review and the two mechanisms below will do most of the work.

Note the contrast if you are comparing qualifications: SIT20322 Certificate II in Hospitality, SIT20421 Certificate II in Cookery, SIT30821 Commercial Cookery, SIT40521 Kitchen Management and BSB40520 Leadership and Management are each equivalent to their predecessors. SIT40422, SIT30622 and SIT30722 are not. The flag is set qualification by qualification and cannot be inferred from the fact that one code replaced another.

What you need before you start

| Requirement | Detail | | --- | --- | | Prior qualification | None. The training package sets no entry prerequisite | | Minimum age | 16 | | Under 17 | Documentation relating to school attendance | | Language, literacy, numeracy | At or around ACSF Level 3 | | Apprentices and trainees | Employment under a training contract, with employer referral | | International students | English language and genuine student requirements set by the Department of Home Affairs | | Unique Student Identifier | Generally required before we can issue your qualification, unless an applicable exemption applies | | Occupational licence | None attaches to the qualification — see below |

For nationally recognised training, a Unique Student Identifier (USI) is generally required before a qualification or Statement of Attainment can be issued, unless an applicable exemption applies. See the official USI exemption guidance. A USI is free at usi.gov.au. If you already have one, recover it rather than creating another.

On licensing : at the time of publication, no licensing, legislative or certification requirements apply to SIT40422 as a qualification, and the skills in it must be applied in accordance with Commonwealth and state or territory legislation, Australian standards and industry codes of practice. Individual units inside it can be licensing-linked — responsible service of alcohol is the clear example, and the state rules sit on top of the unit — but there is no licence to obtain before enrolling and no licence issued at the end.

What the RTO must tell you before you enrol

This is an obligation on the provider rather than a courtesy, and it is a useful checklist to hold a provider to. Before you enrol, or before fees become payable, you are entitled to be given:

a full and accurate schedule of fees, including any prepaid fees

the training product code and title — here, SIT40422 Certificate IV in Hospitality

the duration, the modes of delivery, the location, and the dates and scheduling

whether any licensing or occupational licence requirements apply to the training product

any third-party arrangements involved in delivering or assessing your course

the training support and wellbeing support services available to you

all obligations to acquire materials or equipment, to undertake work placements, and to travel or pay for accommodation to attend a placement

any cost of obtaining a USI or of withdrawing from the course

how to lodge an enquiry, and how long to expect to wait for an answer

If a provider cannot produce that set on request, that is itself informative. See the difference between a good and a bad course provider .

You also have complaints and appeals rights from the outset. A provider's complaints system must give procedural fairness , publish its procedures, set reasonable timeframes and provide escalation avenues ; its appeals system must tell you of your right to appeal, name all avenues for independent review , and provide that independent review at no or low cost . See policies .

The pre-training review, and why it matters here

Every learner completes a pre-training review before enrolment. It is a requirement on the RTO under Standard 2.2 of the Outcome Standards for RTOs , not a sales conversation — the standard requires that students are advised, prior to enrolment, about the suitability of the training product for them, having reviewed their skills and competencies including language, literacy, numeracy and digital literacy, and individual requirements including physical skills, prior experience, and any prerequisites or entry requirements. At twenty-one units it is the most valuable half-hour in the process.

One citation note: two different instruments each have a "Standard 2.2" . The one above is the pre-enrolment suitability review and applies to everyone. The National Code 2018 also has a Standard 2.2, concerning an overseas student's English and qualifications for course entry, which applies to international students only. Name the instrument rather than the bare number.

Two things to raise in the review.

Recognition of prior learning. RTOs must offer RPL under Standard 1.6 of the Outcome Standards. It is a genuine assessment against the same evidence requirements as the unit, not a waiver — but supervisory experience held without the title is exactly the evidence that shortens a program. It is consistently under-used because learners do not know to ask.

Credit transfer is a different thing, under Standard 1.7 , and worth naming correctly. If you already hold units from any Australian RTO — an RSA, a food safety unit, a barista unit — those transfer on the strength of your Statement of Attainment with no reassessment at all . Asking for "RPL" when you actually hold the unit can send you into an assessment you did not need. We verify evidence of equivalent prior completion, check the training-product requirements and any licensing or regulatory restrictions, and document the decision before granting credit. See ASQA's credit-transfer guidance .

| | Credit transfer | Recognition of prior learning | | --- | --- | --- | | Standard | 1.7 | 1.6 | | Recognises | A unit already completed and certified | Skills gained without formal training | | Reassessment | None — a document check | Yes , against the same evidence | | Granularity | Whole units only | Unit by unit | | Evidence | Your transcript or Statement of Attainment | Resume, employer letters, assessor interview, demonstration |

Two points from our own policy worth knowing: credit transfer attracts no fee to the student , and RPL is not available through government funding — it is available for fee-for-service units. Raise both before enrolling. Afterwards is harder. See skills assessment .

Your elective choices are a real decision

Twelve of the twenty-one units are electives: one from Group A (hygiene), eight from Group B (hospitality), and three from Group C, elsewhere in the SIT Training Package, or any other current Training Package or accredited course. So eighteen of the twenty-one come from defined lists. That leaves genuine room to shape the qualification, and two choices are worth making deliberately.

Even the open tail is constrained. The packaging rules require elective selection to be guided by the job outcome sought , local industry requirements , and the complexity of skills appropriate to the AQF level , and every elective must contribute to a valid, industry-supported vocational outcome . An elective set

that looks arbitrary is a question to ask about, not a feature.

Take SITXFSA005 at Group A. Group A is compulsory and contains only two units — SITHIND005 hospitality hygiene or SITXFSA005 food safety hygiene. This is the highest-leverage single decision in the qualification, because within the food and beverage stream SITXFSA005 is a formal prerequisite for nine other units :

| Unit | Title | Other prerequisite | | --- | --- | --- | | SITHFAB022 | Clean and tidy bar areas | — | | SITHFAB024 | Prepare and serve non-alcoholic beverages | — | | SITHFAB025 | Prepare and serve espresso coffee | — | | SITHFAB026 | Provide room service | — | | SITHFAB027 | Serve food and beverage | — | | SITHFAB035 | Provide silver service | — | | SITHFAB023 | Operate a bar | SITHFAB021 (RSA) | | SITHFAB034 | Provide table service of food and beverage | SITHFAB021 (RSA) | | SITHFAB030 | Prepare and serve cocktails | SITHFAB021 (RSA) and SITHFAB023 |

Choose the alternative and all nine of those become unavailable to you within the qualification. SITXFSA005 also satisfies the food handler training obligation under Standard 3.2.2A of the Food Standards Code, which SITHIND005 does not. There is rarely a good reason to pick the other one.

Keep that figure of nine attached to the food and beverage stream. Across the wider SIT package SITXFSA005 also stands in front of cookery, patisserie and kitchen units, so a package-wide figure would be a different number about a different set of units.

Build in RSA if you work in a licensed venue. SITHFAB021 Provide responsible service of alcohol sits in Group B, so it can be part of the qualification rather than a separate purchase. Two reasons that matters more than it looks:

An RSA Statement of Attainment is a national training record, but permission to serve alcohol depends on the destination's rules. NSW permits eligible temporary interstate workers; permanent movers and security or RSA marshal roles must meet NSW training and competency-card requirements, using bridging where eligible. Victoria offers bridging to eligible interstate holders. SA applies approved-provider rules to training from 1 November 2020, with earlier training not required to be repeated solely for that change. QLD and WA require suitable national RSA evidence. Tasmania distinguishes staff from licence holders; the ACT and NT have local currency and refresher requirements. Check the regulator before your first shift. See RSA recognition by jurisdiction , NSW's rules and SA's rules .

SITHFAB021 is itself an academic prerequisite , and it reaches just as far as the food safety unit: within the stream it stands in front of nine units — SITHFAB023 , SITHFAB029 product tasting, SITHFAB030 , SITHFAB031 beers, spirits and liqueurs, SITHFAB032 Australian wines, SITHFAB033 imported wines, SITHFAB034 , SITHFAB037 food and beverage matching and SITHFAB039 manage the sale or service of wine. So taking RSA inside the qualification is what unlocks formal table service, the wine and beverage electives and the cocktail unit, whether or not your role involves pouring wine. See restaurant waiting .

Put those together and the efficient elective order is clear: SITXFSA005 at Group A, then SITHFAB021 at Group B , which between them clear the gate in front of every other food and beverage elective except two. Four units in the stream carry two or more prerequisites, and those two are the ones to plan around: SITHFAB023 and SITHFAB034 carry the food safety and RSA pair, but SITHFAB030 adds SITHFAB023 on top, and SITHFAB039 needs SITHFAB032 and SITHFAB033 as well as RSA — so the cocktail unit sits three units deep and the wine-management unit four, and neither can be the first beverage elective you sit. Only four units in the stream carry no prerequisite at all: SITHFAB021 , SITHFAB028 cellar systems, SITHFAB036 advice on food and SITHFAB038 plan and monitor espresso coffee service.

A third combination worth knowing: SITXFSA005 at Group A plus SITXFSA006 at Group B completes the Food Safety Supervisor unit pair — the SITSS00069 skill set — inside the qualification. Note that

we are not on the NSW Food Authority's approved provider list, so we cannot issue the separate state-issued NSW FSS certificate; a NSW business needing that certificate needs a NSW-approved provider. See Food Safety Supervisor .

Duration, assessment and the certificate

How long it should take. Duration is anchored by the AQF, not by a provider's timetable. The AQF volume of learning for a Certificate IV is 0.5 to 2 years , with the short end reserved for specialist qualifications that build on existing knowledge; Certificate II is 0.5 to 1 year, Certificate III 1 to 2 years, Diploma 1 to 2 years. The volume must be sufficient for graduates to achieve the learning outcomes , and ASQA names "accelerating or shortening training without allowing students sufficient time for skill development and knowledge application" as a compliance risk. A twenty-one-unit Certificate IV advertised as a matter of weeks is a question, not a bargain, unless substantial RPL or credit transfer is doing the work. The prerequisite chains above are a second reason a compressed timetable is worth querying: a beverage-weighted elective set has a fixed order inside it regardless of study intensity.

How you will be assessed. Assessment has to satisfy four Principles of Assessment — fairness (accommodating your needs, including reasonable adjustment and reassessment where necessary), flexibility (assessing your skills regardless of how or where they were acquired, which is the principle RPL sits on), validity (including practical application components, so you demonstrate in a practical setting rather than only on paper), and reliability (consistent interpretation of evidence, comparable outcomes whoever assesses you). The evidence itself must satisfy four Rules of Evidence — validity, sufficiency, authenticity (your own genuine work) and currency (current skills and knowledge).

Reasonable adjustment is a real entitlement and you should be given channels to disclose a disability at enrolment and throughout. The limit on it is that an adjustment must not compromise the integrity of the training product or the industry standard being assessed.

Who is allowed to assess you. Under Standard 3.2 , training and assessment must be delivered by credentialed people with current skills and knowledge in training and assessment, and the Credential Policy accompanying the Standards specifies which credentials satisfy that for each role. To make assessment judgements without direction, a trainer must hold TAE40122 Certificate IV in Training and Assessment or a successor, or TAE40116 or TAE40110 , or a diploma or higher in adult education or VET, or a secondary teaching qualification plus one of the VET-delivered-to-school-students enhancement skill sets. A person with relevant credentials may deliver training and help collect evidence under direction but may not make assessment judgements . Assessors must also hold current industry skills and knowledge relevant to what they are assessing, and the RTO must ensure continuing professional development.

The certificate at the end. Once you are assessed as competent, the RTO must issue your AQF certification documentation within 30 calendar days of completion of the assessment , provided you have completed the qualification (or the units you subsequently withdrew from) and paid all agreed fees. The testamur must carry our name, registration code and logo, the code and title of the qualification, the Nationally Recognised Training logo used in accordance with its conditions of use, an authorised signature, a seal or unique identifier, and a statement recognising the qualification within the AQF. Your USI must not be printed on it .

Delivery and availability

||| | --- | --- || On our scope | Yes, RTO 3722, deliver and assess || States and territories | All eight || CRICOS | Yes — 116358F , Melbourne campus || Status | Current, to 30 June 2032 || AQF level | 4 || AQF volume of learning | 0.5 to 2 years || Entry requirements | None in the training package || Licensing | None attaches to the qualification || Equivalent to SIT40416? | No |

SIT40422 is one of the more widely available qualifications on our scope. Unlike commercial cookery (SA, TAS, VIC, WA), kitchen management (VIC, WA) and both diplomas (Victoria only), it can be

delivered anywhere in Australia.

It is also one of only three of our courses registered on CRICOS, so it is one of only three open to international students on a student visa. The others are SIT50322 Diploma of Event Management (118427D) and SIT50422 Diploma of Hospitality Management (115534C).

As a traineeship

SIT40422 is commonly delivered under a training contract. If that is your situation, three provisions are worth knowing because they are entitlements rather than courtesies:

A full-time traineeship is 38 ordinary hours per week , of which 20 per cent must be approved training

You are entitled to be released from work without loss of pay for training and assessment specified in the training contract, and that time counts as time worked

For apprentices, wage progression is competency-based . Once your employer receives written advice that the RTO has assessed you as meeting the requirements, they have 21 days to raise a disagreement. If none is raised, progression follows

One trap in the wage calculation worth reading before the training plan is signed: approved training delivered wholly off the job by an RTO attracts the National Training Wage table rate, while training delivered wholly on the job, or partly on and partly off , attracts that rate less 20 per cent . A line in the plan describing the training as workplace-based moves the employer to the reduced calculation.

Your training plan is the document that makes all of this administrable, because it maps units to the progression milestones. Read it rather than filing it. See how to build an effective training plan .

What it is worth afterwards

A relevant AQF qualification, actually used at work , sets a minimum classification of Level 4 under three of the four awards covering hospitality premises:

| Award | Provision | | --- | --- | | MA000009 Hospitality Industry (General) | clause 18.1 — Certificate III or higher | | MA000119 Restaurant Industry | clause 18.1 — Certificate III or higher | | MA000058 Registered and Licensed Clubs | clause 18.3 — stated without the "or higher" wording | | MA000003 Fast Food | no equivalent provision |

SIT40422 is AQF 4, comfortably above the Certificate III threshold in the two awards that say "or higher". Holding the qualification and using it is direct evidence of the entitlement in a way that in-house training cannot be.

But which award covers you is decided by the premises, not your job title , and there are four :

| Award | Code | Premises | | --- | --- | --- | | Hospitality Industry (General) | MA000009 | Hotels, pubs, taverns, motels, resorts, casinos, caterers | | Registered and Licensed Clubs | MA000058 | Registered not-for-profit clubs — RSL, bowls, golf, sporting | | Restaurant Industry | MA000119 | Standalone restaurants, cafes, night clubs , roadhouses | | Fast Food Industry | MA000003 | Food sold mainly to be eaten away from the counter, food courts |

A club is not MA000009. Clause 4.4(d)(i) of MA000009 expressly excludes clubs registered or recognised under state or territory legislation, so a supervisor in an RSL or bowls club sits under MA000058 — provided the club is registered under a liquor, gaming, associations or corporations statute and operates not-for-profit for its members. And a night club is not a club for this purpose, being commercial: that is MA000119.

Under MA000119 , Schedule A defines the Level 4 classification as Food and beverage attendant grade 4 (tradesperson) alongside Cook grade 3 (tradesperson), and the award's own "standard rate" is the Level 4 rate — so penalties and allowances expressed as a percentage of the standard rate are

calculated off it. The ladder continues to Food and beverage supervisor at Level 5, which is the classification a SIT40422 holder in a restaurant is most likely working toward.

Two caveats on all of it. MA000009 and MA000119 require the qualification to be relevant to the classification you are engaged in and require you to make use of the skills, so it is not automatic on completion. MA000058 omits the "or higher" wording and adds that the Fair Work Commission may require the employee to demonstrate they utilise the relevant skills.

No pay rates are published here — award rates re-set every 1 July, so check the current figure with the Fair Work Ombudsman's Pay and Conditions Tool rather than any published rate.

Partial completion is not wasted

If you complete some units but not the full twenty-one, you receive a Statement of Attainment for the units achieved. It must carry the full title and national code of each unit, our name, registration code and logo, the NRT logo, an authorised signature and a seal or unique identifier, and it identifies the qualification the units form part of. It is recorded against your USI, appears on your national training transcript for life, does not expire, and credit-transfers at any Australian RTO.

This matters at twenty-one units. A qualification of this size is often completed across more than one enrolment, and nothing is lost between them.

About us

We are Complete Hospitality Training, RTO 3722, CRICOS provider code 04242E. Level 3, 28 Elizabeth Street, Melbourne VIC 3000, and 410 Elizabeth Street, Surry Hills NSW 2010. Contact melbourne@cht.edu.au or +61 3 9654 1554.

We hold 17 current qualifications, 81 current skill sets and 579 units on our scope of registration — see about us for the registration record, trainers and assessors for the delivery team, or all courses for the full list. Most of the 81 skill sets are not advertised as courses, so naming a code when you enquire is worth doing.

We link to the relevant course and regulatory sources in this guide. Check those sources for current requirements, and confirm course availability, delivery, fees and entry requirements with us before enrolling.

Training sources

National register: SIT40422

Do I need a qualification before I can enrol?

No. The training package sets no entry prerequisite for SIT40422.

How many units is it?

Twenty-one — nine core and twelve elective: one from Group A hygiene, eight from Group B hospitality, and three from Group C, elsewhere in the SIT Training Package or any other current Training Package or accredited course. The canonical page ([/workplace-training/certificate-iv-in-hospitality/](#)) lists all nine core units.

How long should twenty-one units take?

The AQF volume of learning for a Certificate IV is 0.5 to 2 years, and the volume has to be sufficient for graduates to achieve the learning outcomes. Substantial RPL or credit transfer can legitimately shorten it; a compressed timetable with neither is a question to ask, and a beverage-weighted elective set has a fixed internal order because of the prerequisite chains.

Does the qualification give me a licence?

No. At the time of publication no licensing, legislative or certification requirements apply to SIT40422. Individual units can be licensing-linked — RSA in particular — and the state rules apply on top of the unit.

What must you tell me before I enrol?

A full schedule of fees including any prepaid fees, the code and title, duration, modes of delivery, location, dates, whether any licensing requirements apply, third-party arrangements, the support services available, any obligations to buy materials or undertake and travel to placements, any cost of obtaining a USI or withdrawing, and how to lodge an enquiry and how long to expect to wait.

How will I be assessed?

Against the four Principles of Assessment — fairness, flexibility, validity and reliability — and the four Rules of Evidence — validity, sufficiency, authenticity and currency. Validity requires practical application components, so you demonstrate in a practical setting, not only in writing.

Can I ask for a reasonable adjustment?

Yes, and you should be given channels to disclose a disability at enrolment and throughout. The limit is that an adjustment must not compromise the integrity of the training product or the industry standard.

Who is allowed to assess me?

A credentialed person under Standard 3.2. To make assessment judgements without direction they must hold TAE40122 or a successor, TAE40116, TAE40110, a diploma or higher in adult education or VET, or a secondary teaching qualification plus a VET-delivered-to-school-students enhancement skill set, and must hold current industry skills relevant to what they assess.

How long after finishing until I get the certificate?

Within 30 calendar days of completion of the assessment, provided you completed the qualification and paid all agreed fees.

I hold SIT40416. Am I treated as holding the current qualification?

No. SIT40422 supersedes SIT40416 but the National Register records them as not equivalent. Reaching the current code is a credit transfer and RPL exercise rather than an automatic upgrade.

I have supervised for years without a certificate. Is there a shortcut?

Recognition of prior learning, which RTOs must offer under Standard 1.6. It is a real assessment against the same evidence, not a waiver, but it is the right process for exactly your situation. Raise it at the pre-training review.

I already hold an RSA and a food safety unit. Do they count?

Yes, by credit transfer under Standard 1.7 — no reassessment, your Statement of Attainment is the evidence, provided the unit appears in your elective plan. Credit transfer carries no student fee. Holding both is also the best possible starting position, because between them they clear the gate in front of every food and beverage elective except the cocktail and wine-management units. We first verify the evidence and equivalence, check that the units fit your training product, and check for licensing or regulatory restrictions before granting credit. See ASQA's credit-transfer guidance (<https://www.asqa.gov.au/for-providers/standards-for-RTOs/practice-guides/quality-area-1-training-and-assessment/RPL-and-credit-transfer-practice-guide>).

What is the difference between RPL and credit transfer?

Credit transfer recognises a whole unit you have already completed and certified, with no reassessment. RPL assesses prior skills, learning and experience. Asking for RPL when you already hold the unit puts you through an assessment you did not need. We first verify the evidence and equivalence, check that the units fit your training product, and check for licensing or regulatory restrictions before granting credit.

Which elective should I choose at Group A?

SITXFSA005 in almost every case. It satisfies the food handler training obligation under Standard 3.2.2A and, within the food and beverage stream, is a prerequisite for nine electives. The alternative, SITHIND005, does neither.

Which units does SITXFSA005 unlock?

Nine, within the food and beverage stream: SITHFAB022 bar areas, SITHFAB024 non-alcoholic beverages, SITHFAB025 espresso coffee, SITHFAB026 room service, SITHFAB027 serve food and beverage and SITHFAB035 silver service need it alone; SITHFAB023 operate a bar and SITHFAB034 table service additionally require SITHFAB021 RSA; and SITHFAB030 cocktails requires those two plus SITHFAB023. RSA gates nine units of its own in the same stream, so the two together are the sensible opening pair.

Can I include RSA in the qualification?

Yes. SITHFAB021 is in Group B. The state licensing rules still apply on top of the unit, and taking it unlocks nine units inside the stream — SITHFAB023, SITHFAB029, SITHFAB030, SITHFAB031, SITHFAB032, SITHFAB033, SITHFAB034, SITHFAB037 and SITHFAB039.

Can I complete the Food Safety Supervisor units inside the qualification?

Yes — SITXFSA005 at Group A plus SITXFSA006 at Group B is the SITSS00069 pair. Note that we cannot issue the separate state-issued NSW FSS certificate, as it is not on the NSW Food Authority's approved provider list.

Can you deliver this in my state?

Yes, in all eight states and territories.

Can I study this on a student visa?

Yes. It is CRICOS-registered as 116358F, one of only three of our courses that are, delivered at the Melbourne campus.

Do I need a USI?

For nationally recognised training, a USI is generally required before your qualification or Statement of Attainment can be issued, unless an applicable exemption applies. We can explain the requirements for your enrolment. See the official USI exemption guidance (<https://www.usi.gov.au/students/create-your-usi/exemptions-usi>). Creating a USI is free; recover an existing one rather than creating another.

What if I do not finish?

You receive a Statement of Attainment for the units you completed, carrying the full title and national code of each unit, recorded against your USI, non-expiring and credit-transferable at any Australian RTO.

Will it increase my pay?

It supports a higher award classification, which is where hospitality pay increases come from. A relevant qualification used at work sets a Level 4 minimum under MA000009, MA000119 and

MA000058. The fast food award, MA000003, has no equivalent provision.

Is Level 4 a tradesperson grade?

Under MA000119, yes — Schedule A defines it as Food and beverage attendant grade 4 (tradesperson), and the award's "standard rate" is the Level 4 rate. Level 5 is Food and beverage supervisor.

Which award covers a supervisor in a registered club?

MA000058, not MA000009 — MA000009 clause 4.4(d)(i) expressly excludes registered clubs, and the club must operate not-for-profit for its members.

If I am a trainee, does the training plan affect my pay?

Yes. Approved training delivered wholly off the job by an RTO attracts the National Training Wage table rate; training delivered wholly or partly on the job attracts that rate less 20 per cent. Read the plan before signing it.

Is this the same as the Certificate IV in Kitchen Management?

No. SIT40521 Kitchen Management ([/workplace-training/certificate-iv-in-kitchen-management/](#)) is 33 units with 27 core and is a cookery qualification. SIT40422 is 21 units and is about supervising people and operations.

Why are there three pages for this qualification?

Because the origin site published it at three paths. The full description is here ([/workplace-training/certificate-iv-in-hospitality/](#)); this page covers enrolment and suitability.

How do I enrol or ask a question?

Lodge an expression of interest ([/eoi/](#)) or contact us ([/contact/](#)), naming SIT40422 and your state.