

# SUBJECT:      **INTRODUCTORY HOSPITALITY** (Commencement of the Certificate II in hospitality - 2 units of competency only)

**ACADEMY:**                      **ENTERPRISE & INNOVATION**

**STATUS:**                        **ELECTIVE SUBJECT – VOCATIONAL EDUCATION & TRAINING**

**COURSE OVERVIEW:**      Hospitality is an area of study that provides students with a range of interpersonal skills with a general application in personal and working life, as well as with specific knowledge and skills related to employment within the industry. The hospitality industry has become increasingly important in Australian society as a source of expanding employment opportunities.

Students will learn to understand the industry’s workplace culture and practices, whilst developing skills, processes and attitudes crucial for making valid decisions about future career paths.

**COURSE STRUCTURE:**      Year 10 develops the students’ practical skills. Knife Skills, "Appetisers and Sandwiches", "Bakery Products" and "Meals to Go".



In Semester 2 students will commence Certificate II in Hospitality (Operations) to be completed by the end of Year 11. In the event that school is unable to add this course to its scope of registration, the course will be conducted in partnership with Sunshine Coast TAFE. Additional information will be available. Two units of competency will be included.

- SITXOHS001A Follow health, safety and security procedures
- SITXOHS002A Follow workplace hygiene procedures

**ASSESSMENT TECHNIQUES:**      The course of study area includes assessment in practical skills and application (practical cookery tasks), group function work. There is a knowledge test and regular research tasks.

**POSSIBLE CAREER PATHWAYS/OPTIONS:**      **Further Study Opportunities**

- Certificate II in Hospitality
- Certificate III in Hospitality (Year 12 only– Studied at Mooloolaba Campus)
- Diplomas e.g. Tourism/Management

**Universities**

Degrees:

- Hospitality
- Management
- Business

**SPECIAL REQUIREMENTS:**

- For practical food preparation, students will be required to supply cookery requirements (ingredients once a term)
- Outside industry specialist providers may incur additional costs

**Disclaimer:**

“The school must have certain teachers and equipment to run this course. If the school loses access to these resources, the school will attempt to provide students with alternative opportunities to complete the course and the related qualifications. The school retains the right to cancel the vocational component of the course if it is unable to meet requirements.”

