



INCOMPATIBLE SUBJECTS	N/A	DEPENDENT SUBJECTS	N/A
PRE-REQUISITE SUBJECTS	NIL	POTENTIAL QCE POINTS	4
COURSE DURATION	TWO YEARS	CONTRIBUTES TO ATAR	YES
FINANCIAL COMMITMENT	REFER TO SRS & SUBJECT FEE SCHEDULE	SUBJECT PATHWAY	APPLIED
COURSE REQUIREMENTS	Students complete Unit 1 and 2, developing a range of skills and knowledge in various hospitality focuses and exposure to assessment types and processes, which are repeated in Unit 3 and 4 the following semesters.		

COURSE CONTENT

UNIT 1 – Espresso Yourself

ASSESSMENT

This module explores the sectors of the hospitality industry, and personal attributes and presentation essential to working in this industry. Students will work in teams to develop knowledge of coffee culture to provide beverages and beverage service in the school cafe.

Project
Extended Response

UNIT 2 – On Trend

ASSESSMENT

This module focuses on the development of knowledge, understanding and skills in kitchen production and service for casual dining. Students will implement an on trend, casual dining event, demonstrating safe work practices, food production and service skills. During the event, students will make decisions to plan, implement and critique the event.

Project
Extended Response

UNIT 3 – Lettuce Celebrate

ASSESSMENT

This module focuses on the development of knowledge, understanding and skills to plan, implement and critique celebration functions. Students will work safely and effectively with others to trial food production and presentation of function menus. Students will gain knowledge of legislation and quality assurance procedures that affect food and beverage service and promotion and marketing.

Project
Examination

UNIT 4 - SpecTAColar

ASSESSMENT

This module develops knowledge, understanding and skills about working within the kitchen and food and beverage sectors of the hospitality industry, working safely and effectively with others to produce, present and serve food and beverages to customers. Students will develop a range of food production, presentation and service skills related to restaurants and market food stalls. Students will develop knowledge, understanding and skills in communication, including interpersonal communication, respect, sensitivity and cross-cultural understanding, required when working with customers and colleagues in the hospitality industry.

Project
Extended Response

CAREER PATHWAYS

Tourism and Hospitality | Job Prospects - High

There are a wide range of jobs related to Hospitality industries within the southeast Queensland region – including bar useful, food runner, glass runner, housekeeping assistant, kitchen steward, kitchen useful to name just a few. Hospitality careers have a huge array of authentic STEAM (Science, Technology, Engineering, Art and Mathematics) opportunities. The future of hospitality is ever growing and adapting to industry needs and wants with many exciting prospects.

Employability

This certificate qualification provides a pathway to work in various hospitality settings, such as restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops in both local, national and international opportunities.

FIND OUT MORE

Queensland Tourism

<http://tourismcareers.qtic.com.au/>

Hospitality Group Training

<https://www.hgtwa.com.au/schools/careers-in-hospitality.aspx>

A snap shot of the industry

<https://www.youtube.com/watch?v=k0zP41So93A>