

HOSPITALITY PRACTICES



Hospitality Practices emphasises the food and beverage sector, which includes food and beverage production and service. Through this focus, students develop an understanding of hospitality and the structure, scope and operation of related activities in the food and beverage sector.

In Year 11 & 12, students:

- Explore the sectors of the hospitality industry, and personal attributes and presentation essential to working in this industry, working safely and effectively with others to produce, present and serve food and beverages to customers. They will work in teams to develop knowledge of in-house dining, diners and providing meals such as on a plane and skills to run in-house dining events.
- Focus on the development of knowledge, understanding and skills in kitchen production, presentation 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.

- Develop knowledge, understanding and skills in communication, including interpersonal communication, respect, sensitivity and crosscultural understanding, required when working with customers and colleagues in the hospitality industry. They also gain knowledge of legislation and quality assurance procedures that affect food and beverage service and promotion and marketing.

A course of study in Hospitality Practices can establish a basis for further education and employment in the hospitality sectors of food and beverage, catering, accommodation and entertainment industries.

Career Opportunities:

- Event Management
- Tourism
- Food Safety
- Food & Beverage Service
- Chef
- Kitchen Attendant
- Sommelier
- Maître d'

