

Hospitality Introduction

Subject Code: HOI (Aligns with a VET subject in Years 11/12)

Prerequisites: Nil

Additional Subject Fee: \$35

Course Overview

Studies in this subject aim to provide students with the opportunity to experience knowledge and skills required in the Hospitality Industry. The student will become adept at some of the techniques, procedures and terminology necessary for successful food preparation, presentation and service with a strong focus on food hygiene and safety and safe work procedures. Students will acquire a greater understanding of the Hospitality Industry.

Course Outline

Students will study aspects from some of the units delivered in Certificate II in Hospitality.

These units include:

- Use hygienic practices for food safety.
- Prepare and present simple dishes.
- Participate in safe work practices.
- Work effectively with others.

Assessment

Assessment is competency based in Years 11 and 12, but for Year 10 it is criteria based. Evidence gathering techniques may include: class OneNote tasks, portfolios, class activities, written responses and practical work.

Subject Requirements

Students will be required to provide some ingredients for individual cookery which is taken home. Students will be given at least one week's notice regarding required ingredients for cookery lessons.

Career Pathways

Careers in both front and back-of-house in Hospitality. Some of these careers include: Cook, overseas work, Function Co-ordinator, Chef, Food and Beverage Attendant, self-employment, Waiter, Food Stylist, Events Co-ordinator, Kitchenhand, Managerial positions in the Hospitality Industry.

NOTE: Hospitality in Year 11 and 12 will allow students the opportunity to gain Vocational Education and Training (VET) and receive a Certificate II in Hospitality if successful in all competencies.