


Hospitality Practices

Applied Senior Subject

Applied

School Code	HPJ		
Year Level	11 & 12	QCE Credits	4
Subject Type	Applied Subject	VET Contribution	N/A
Recommended Academic Performance	C or greater in 9 and/or 10 Food Studies Cannot study Certificate II in Hospitality		
21st Century Skills	 Collaboration and teamwork		

The Hospitality Practices syllabus emphasises the food and beverage sector, which includes food and beverage production and service.

The subject includes the study of industry practices and production processes through real-world related application in the hospitality industry context. Production processes combine the production skills and procedures required to implement hospitality events. Students engage in applied learning to recognise, apply and demonstrate knowledge and skills in units that meet local needs, available resources and teacher expertise.

Through both individual and collaborative learning experiences, students learn to perform production and service skills, and meet customer expectations of quality in event contexts.

Pathways

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. Students could pursue further studies in hospitality, hotel, event and tourism or business management, which allows for specialisation.

Objectives

By the conclusion of the course of study, students should:

- Demonstrate practices, skills and processes.
- Interpret briefs.
- Select practices, skills and procedures.
- Sequence processes.
- Evaluate skills, procedures and products.
- Adapt production plans, techniques and procedures.

Structure:

Unit 1: Culinary Trends

Unit 2: Casual Dining

Unit 3: Formal Dining

Unit 4: Bar and Barista basics

Assessment:

For Hospitality Practices, all units require students to perform a practical demonstration of skills and concepts and a project.

- one practical demonstration (separate to the assessable project).
- one Project

Practical demonstration	Project
<p>A task that assesses the practical application of a specific set of teacher-identified production skills and procedures.</p> <ul style="list-style-type: none"> • Menu item 	<p>A response to a single task, situation and/or scenario.</p> <ul style="list-style-type: none"> • Delivery of event
<p>Students demonstrate production skills and procedures in class under teacher supervision.</p> <p>Multimodal assessment (delivered in two modes concurrently) up to 5minutes supported by 8 A4 Pages or equivalent digital media</p>	<p>A project consists of a product component and response requirements are:</p> <p>Multimodal (at least two modes delivered at the same time)</p> <p>Up to 5minutes in duration</p> <p>Supported by 8 A4 Pages (or equivalent digital media)</p>