

## Year 10 HOSPITALITY (HOS)

<b>SUBJECT DESCRIPTION</b>	<p style="text-align: center;"><b>VET Subject</b></p> <p>In Hospitality students participate in a range of activities towards achieving nationally accredited qualifications suitable for attaining a position in the hospitality industry.  <b>SIT10307 Certificate I in Hospitality (Kitchen Operations) and  SIT10207 Certificate I in Hospitality or  SIT20207 Certificate II in Hospitality</b>  This subject is suitable for students who like cooking.  Students can continue Hospitality in year 11 &amp; 12 to attain Hospitality certificate(s)</p>
<b>PREREQUISITES</b>	<p>There are no prerequisites for studying Hospitality.  Having studied any Home Economics cooking unit would be an advantage.</p>
<b>EXPECTED OUTCOMES</b>  <b>Aims of the subject</b>	<p>These certificate courses, which are recognised throughout Australia, aim to give students the skills and qualifications to work in the hospitality and tourism industry (hotel, restaurant, café, fast food outlet, bar, cruise ships and holiday resorts). The hospitality and tourism industry is the largest employer in Australia and is experiencing a lack of qualified fulltime and part time employees. This qualification is the same as offered by TAFE and will reduce the amount of time needed to complete further hospitality qualifications.  As students will gain practical cookery skills as well as food and beverage service skills, these certificates are suited to both males and females as well students who would like to learn more about cooking.</p>
<b>COURSE OUTLINE/UNITS</b>	<p>This subject has the theme of Catering Crew, where students learn and develop skills needed for catering at a range of events.</p> <p>Students will work on specific competencies at their own pace</p> <ul style="list-style-type: none"> <li>• SITXOHS002A Follow workplace hygiene procedures</li> <li>• SITXOHS001A Follow health, safety and security procedures</li> <li>• SITHIND001A Develop and update hospitality industry knowledge</li> <li>• SITXCOM001A Work with colleagues and customers</li> <li>• SITXCOM002A Work in a socially diverse environment</li> </ul> <p>Introduction to knowledge and skills of</p> <ul style="list-style-type: none"> <li>• SITHCCC001A Organise and prepare food</li> <li>• SITHCCC002A Present food</li> <li>• SITHCCC007A Prepare sandwiches</li> <li>• SITHFAB003A Serve food and beverage to customers</li> </ul>
<b>ASSESSMENT/ WORKLOAD</b> <b>Expected work and study requirements</b>	<p>While there are a few written tests and assignments, most of the assessment is practical assessment. This <b>competency based assessment</b> is where the student produces evidence that they can complete a task to a set standard (eg prepare and serve a smoothie). Students will be given many opportunities to produce this evidence</p>
<b>BENEFITS OF STUDYING THIS SUBJECT</b> <b>Career prospects / relevance to the future</b>	<p>By attaining these certificates students are more employable  Students will be able to use this certificate to continue their study into other courses at TAFE or similar institutions</p> <ul style="list-style-type: none"> <li>• Diploma of Hospitality</li> <li>• Certificate IV in Hospitality</li> <li>• Certificate III in Hospitality</li> <li>• Certificate III in Hospitality (Commercial Cookery)</li> </ul>
<b>CONTACT PERSON</b>	<b>Mrs Janet Sullivan (Head of Department)</b>
<b>NB</b>	<b>Changes to this course will occur if the school does not meet human or physical resources or registration requirements.</b>