

Hospitality A/V

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In Hospitality, students focus on the dynamic nature of the hospitality industry and develop an understanding of contemporary approaches and issues related to food and hospitality. Students investigate contemporary hospitality issues and current management practices, and explore concepts such as the legal and environmental aspects, trends in hospitality and consumer protection. They procure, recycle and use resources in light of sustainability and environmental protection. Students utilise skills in technology, including the use of social media in marketing. They develop safe work practices in the preparation, storage and handling of food, and comply with current health and safety legislation, including infection prevention and control policies and procedures.

Hospitality integrates active, problem solving approaches to learning. Students participate in collaborative activities to prepare for work in the hospitality industry as well as skills for the 21st Century. They develop their ability to research, to think critically and to solve problems related to the food and hospitality industry. By working with a range of people and practices, students develop their interpersonal and intercultural communication skills. They develop skills in customer service and establish and develop cooperative working relationships.

Students' personal and social capabilities are reflected in respect for individual difference and the needs of others, due to diversity or disability. They learn the value of working independently, while also being able to respond to instructions or directions, and to work in a time pressure environment. A range of skills in entrepreneurship are also fostered.

Course Patterns

All units are semester length.

Minor—2 semesters

Major—3.5 semesters

Units and sequence

Unit 1: Hospitality Essentials

This unit covers the competencies:

SITHCCC001

Use food preparation equipment

SITXFSA001

Use hygienic practices for food safety

SITXWHSO001

Participate in safe work practices

SITHCCC002

Prepare and present simple dishes

SITHIND002

Source and use information on the hospitality industry

Unit 2: Hospitality Operations

This unit covers the competencies:

BSBWOR203

Work effectively with others

SITHCCC005

Prepare dishes using basic methods of cookery*

SITHCCC011

Use cookery skills effectively*

SITHKOP001

Clean kitchen premises and equipment

SITXFSA001

Maintain the quality of perishable items

BSBSUS201

Participate in environmentally sustainable work practices

* Delivered over at least two semesters



Unit 3: Hospitality Industry (year 12)

This unit covers the competencies:

SITHCCC005

Prepare dishes using basic methods of cookery*

SITHCCC011

Use cookery skills effectively*

SITHCCC003

Prepare and present sandwiches
OR

SITHCCC006

Prepare appetisers and salads

SITXCCS003

Interact with customers

* Delivered over at least two semesters

Unit 4: Hospitality Management (year 12)

SITHCCC005

Prepare dishes using basic methods of cookery*

SITHCCC011

Use cookery skills effectively*

* Delivered over at least two semesters

