

HOSPITALITY PRACTICES



The Hospitality industry is important economically and socially in Australian society and is one of the largest employers in the country. Hospitality Practices 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. Through both individual and collaborative learning experiences, students learn to perform production and service skills, and meet customer expectations of quality in event contexts.

Hospitality Practices students will develop the following skills:

- Learn to recognise and apply industry practices
- Interpret briefs and specifications
- Demonstrate and apply safe practical production processes
- Communicate using oral, written and spoken modes
- Develop personal attributes that contribute to employability
- Organise, plan, evaluate and adapt production processes for the events they implement.

The subject will help students to become adaptable, competent, self-motivated and safe individuals who can work with colleagues to solve problems and practical work.

The course of study in Hospitality Practices can establish a basis for employment in the following industries:

Career Opportunities:

- Business Management
- Hospitality sectors of food and beverage
- Catering
- Accommodation
- Entertainment
- Tourism

