Why study Hospitality

The hospitality industry is one of the largest employers in Australia, predominately made up of businesses that provide a range of services such as accommodation and food and beverage services. The inter-related nature of hospitality means that many businesses operate across sectors within the industry and across complementary industries such as tourism, travel and events.

While there will always be a demand for specialised skills for particular job roles, customer service, cultural awareness, problem-solving and decision-making are key industry skills that students will learn that can also be transferred across to other industries. Currency of skills and knowledge provided to students is crucial to the success of the hospitality industry and preparing students for the work force and life beyond school.



Careers in Hospitality

Occupations within the hospitality industry are diverse and include;

Barista

Chef

Cook

Front office clerk

Housekeeping attendant

Kitchen hand

Manager

Marketing and promotion officer

Waiter





www.melville-h.schools.nsw.edu.au

MELVILLE HIGH SCHOOL

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Hospitality

Hospitality is a practical subject introducing students to the hospitality industry. It is designed for students looking towards a career in the exciting world of hospitality and tourism. Students selecting this subject should have a strong interest in food and beverage service. They should be able to work cooperatively with others in group situations.

Preliminary Course

CORE TOPICS

- Use hygienic practices for food safety
- Participate in safe work practices
- Prepare and serve espresso coffee
- Prepare and serve nonalcoholic beverages
- Serve food and beverages
- Work effectively with others
- 35 hours of Mandatory workplacement



HSC Course

CORE TOPICS

- Prepare appetisers and salads
- Prepare and present simple dishes
- Interact with customers
- Source and use information on the hospitality industry
- Show social and cultural understanding
- Use food preparation equipment
- 35 hours of Mandatory workplacement



Course Specific details

HSC VET courses have dual accreditation. Students can gain credit towards:

☐ the NSW Higher School Certificate (HSC)

□ an AQF VET qualification Certificate II in Hospitality.

Work placement

Work placement is a mandatory HSC VET course requirement with a minimum of 70 hours to be completed over the 2 year course.



Further information about the course content and outcomes can be obtained from the website below. http://www.boardofstudies.nsw.edu.au/syllabus_hsc/hospitality.html#syllabus