

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 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. Students utilise skills in technology, including the use of social media in marketing.

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 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

Unit 2: Hospitality Operations

Unit 3: Hospitality Industry
(year 12)

Unit 4: Hospitality Management
(year 12)

