

4.

Who should do Hospitality?

Students who have an interest in the Hospitality Industry and are keen to learn knowledge and skills required to work in the industry.

What do we do?

We learn about working in the Hospitality Industry. Each week students participate in practical food preparation lessons in the commercial kitchen, whereby a range of industry skills are developed.

Work Placement

Students must complete 70 hours of work placement: 35 hours in Year 11 and 35 hours in Year 12. If you already have a part time job in the industry, a proportion of it may be used as these hours.

5.

Career Opportunities

Caterer, Café Attendant, Food and Beverage Attendant, Barista, Food Stylist, Bar Manager, Tourism & Events Officer, Club Secretary/Manager Restaurateur/ Restaurant/Café Owner.

REWARDS

- Increased confidence
- The ability to multi-task
- Empathy in culturally diverse situations
- Increased initiative
- Fast paced career opportunities or the ability to supplement future study with service skills
- Travel with skills, recognised across Australia and around the world.



Hospitality Food & Beverage

YEAR 11 & YEAR 12 COURSES



COFFS HARBOUR
SENIOR COLLEGE

1.

Why do Hospitality?

This course is a Vocational Education and Training course based on units of competency which have been developed by the hospitality industry as essential skills for workers in this area.

It has both theoretical and practical components and also includes mandatory work placements.

This is a recommended course for students wishing to work in the service industry.

This is a School Based Vocational Education course and successful completion may result in a Certificate II in Hospitality.

The knowledge, skills and attitudes gained during Hospitality will have relevance to and benefits for students' vocational and life experiences.

2.

Year 11 Course

The Year 11 course focus is on cafe and basic kitchen practices.

The course introduces students to working in the Hospitality Industry.

Students learn safe work and hygiene practices as well as basic kitchen and customer service skills.

Food preparation includes coffee services as well as the preparation of other food and non-alcoholic beverages.

The Year 12 course continues the theme of the Year 11 course. It extends the skills and service periods learned in the Year 11 course.



3.

Year 12 Course

There is a strong focus on legislation, food safety requirements and WHS practices.

These requirements underpin both the Year 11 and Year 12 course, to ensure students understand not only the practical requirements of the Hospitality Industry, but how to work with legislation employed to keep the public safe.

At the conclusion of the course, there is an optional HSC examination. If the students wish to use the Hospitality course for ATAR purposes, they will need to sit this examination.

