

# *Years 11 - 12*

## *Hospitality Studies*

The hospitality industry is one of the fastest growing industries in Australia. It is now a major contributor to the economic, social and recreational life of the nation. It is able to provide a wide range of dynamic and rewarding career opportunities as it experiences a growing demand for skilled staff and management. Cairns is one of the hubs of this exciting and vibrant industry and provides many opportunities. This subject is of interest to students who are intent on a career in the industry or those who see themselves in need of skills for temporary or part-time employment whilst pursuing other career options.



Hospitality Studies is one of the newest subjects offered by the Queensland Studies Authority (QSA). It seeks to combine general (academic) and vocational education. This means that while students are gaining qualifications for their Senior Certificate and entry to tertiary studies, they are also gaining accredited work skills commensurate with the Australian Qualifications Framework (AQF). If all competencies are achieved the student will be awarded a Certificate 1 (Kitchen Operations). This qualification will also be listed on their Senior Certificate and in a separate Statement of Attainment and are recognised nationwide.

Qualifications gained can be used to enter the work force directly or can be credited towards further studies. Students will be able to gain exemptions for the competencies that they already hold when completing higher studies. Further studies in hospitality are available at a range of institutions including TAFE Colleges, private providers and universities.

Hospitality Studies offers students the opportunity to develop basic skills and knowledge required in this industry. The course focuses on the areas of food production, beverage production and food and beverage service. The course has both a practical orientation whereby students produce food and beverages and perform food and beverage service as well as a prominent theoretical basis underpinning activities that supports this practical approach.

Assessment involves theoretical examinations, in-depth research assignments and a major practical activity each semester. Included in this, students must demonstrate vocational competencies involving practical skills and the knowledge upon which they are based.

Students are provided with a range of meaningful and relevant outcomes.

The benefits to students of this course include:

- A student's exit assessment contributes to the calculation of the Overall Position (OP) and Field Position (FP).
- Students wishing to enrol in vocational education and training (VET) on leaving school will be eligible for appropriate credit towards courses offered in the same industry area by other VET providers.
- Students have the opportunity to develop entry-level competencies required in the work place, commensurate with AQF. These can be used to assist in obtaining a job.

This course offers students the opportunity to gain meaningful skills and knowledge relevant to available career opportunities in an exciting and diverse industry.

Students may be required to attend and work at some hospitality functions both in and out of school hours to complete course requirements. Uniform requirements include a chef's jacket, apron and hat for the food production units.