

# Hospitality

Hospitality focuses on providing customer service. Skills learned can be transferred across a range of industries. Workplaces for which Hospitality competencies are required include cafes, catering organisations and resorts.

The course incorporates core units of competency plus units from various functional areas such as: kitchen attending, commercial cookery, commercial catering, food and beverage, front office, housekeeping and sales/office operations.

## Working in the Hospitality industry involves:

- supporting and working with colleagues to meet goals and provide a high level of customer service
- developing menus, managing resources, preparing, cooking and serving a range of dishes
- providing food and beverage service in a range of settings
- providing house keeping and front office services in hotels, motels, resorts as well as a variety of other hospitality establishments

# HSC Examination

Hospitality is a Category B Industry Curriculum Framework course.

An external written Higher School Certificate Examination will be conducted for this course. This examination is optional. During the HSC year students who complete the 240 hour course will specify whether or not they choose to undertake the external written examination. The examination is counted towards the ATAR calculation.



Version 5.0



For the Whole of Their Life



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## FOR MORE INFORMATION CONTACT:

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For the Whole of Their Life

**Hospitality**  
**Certificate II in**  
**Kitchen Operations**  
**SIT20416**



## **Hospitality Kitchen Operations is a Vocational Education and Training (VET) course, delivered to Year 11 and 12 students.**

Successful completion of the course requires students to demonstrate a range of essential skills to industry standard. Classes consist of both theory and practical activities incorporating a range of industry related skills and environments. Occupations that require skills in this area include:

- chef
- events coordinator
- bar assistant
- food & beverage manager
- cook

Hospitality is a global industry where supply and demand factors cross all regional boundaries. It is estimated to be one of the fastest growing industries in Australia.

Employment opportunities are most certainly exciting!

## **Work Placement**

Work placement is a mandatory HSC requirement within this framework. Students must complete 70 hours of workplace training in an industry related environment. Past students have completed workplace learning in a variety of sites and companies including:

- Restaurants and Cafes
- Hospitals
- RSL Clubs
- Nursing Homes
- Takeaway outlets

In some circumstances, students' part-time work in an appropriate workplace may be used to fulfill work placement requirements.

## **You can gain**

Depending on the selection and achievement of units of competency, the possible qualification outcome is Certificate II in Kitchen Operations SIT20416.

Plus you will also gain:

- Accreditation for your HSC and ATAR
- A start on the pathway to a diploma or degree
- Entry level Hospitality jobs



## **Topics May Include**

- Participate in safe work practices
- Use hygienic practices for food safety
- Use food preparation equipment
- Clean kitchen premises and equipment
- Prepare simple dishes
- Work effectively with others
- Use cookery skills effectively
- Prepare and serve espresso coffee
- Serve food and beverage
- Provide first aid
- Prepare and serve non-alcoholic beverages
- Participate in safe food handling practices
- Produce appetisers and salads
- Produce dishes using basic methods of cookery
- Participate in safe food handling practices
- Maintain the quality of perishable supplies
- Produce vegetable, fruit, egg and farinaceous dishes
- Source and use information on the hospitality industry

