

# HOSPITALITY PRACTICES (HPJ)

## Rationale

Hospitality Practices is a dynamic subject that enables students to develop knowledge, understanding and skills that are transferable across a large number of sectors and geographic borders.

The subject enables students to develop skills in food and beverage production and service and examine and evaluate industry practices from the food and beverage sector.

Students develop awareness of industry workplace culture and practices and develop skills, processes and attitudes desirable for employment in the Hospitality sector. They work as individuals, and as part of teams to plan and implement events in a hospitality context. Hospitality offers a range of exciting and challenging opportunities.

## Pathways

A course of study in Hospitality Practices can establish a basis for further education and employment in the hospitality sectors of food and beverage, catering, accommodation and entertainment. Students could pursue further studies in hospitality, hotel, event and tourism or business management, which allows for specialisation.

## Course of Study

Hospitality Practices is a minimum four-unit course of study with a focus on the following electives:

- Kitchen operations
- Food and beverage service
- Beverage operations and service.

A course of study consists of three core topics- navigating the hospitality industry, working effectively with others, and hospitality in practice. The core topics describe concepts and ideas and the associated knowledge, understanding, and skills fundamental to the hospitality industry, and are delivered through electives. The three electives represent key employment areas within the food and beverage sector, enabling students to develop a solid understanding of the sector.

