

# HOSPITALITY

## Elective Learning Area



### Course Outline

Hospitality Practices develops knowledge, understanding and skills about the hospitality industry and emphasises the food and beverage sector, which includes food and beverage production and service.

Students develop an understanding of hospitality and the structure, scope and operation of related activities in the food and beverage sector and examine and evaluate industry practices from the food and beverage sector.

### Pathways

Year 11 Hospitality Practices

### Structure

Areas of study	Core topics
Navigating the Hospitality Industry	<ul style="list-style-type: none"><li>Explain concepts and ideas from the food and beverage sector</li></ul>
Working Efficiently with Others	<ul style="list-style-type: none"><li>Describe procedures in hospitality contexts from the food and beverage sector</li></ul>
Hospitality in Practice	<ul style="list-style-type: none"><li>Examine concepts and ideas and procedures related to industry practices from the food and beverage sector</li></ul>
	<ul style="list-style-type: none"><li>Apply concepts and ideas and procedures when making decisions to produce products</li><li>Use language conventions and features to communicate ideas and information for specific purposes.</li></ul>

### Assessment

#### UNIT 1:

Investigation of current café trends with a focus on current Australian food trends and sustainability

Investigation of modern cooking trends

Weekly theory and Standard Recipe Card Activities (written booklet)

Weekly practical activities of Café standard recipes

**Project** - Digitally-written Folio, Product and Performance component – Create a Risotto for Coeliac Australia Website.

#### UNIT 2:

Investigation of Sustainability, Australia's Multi-Cultural Cuisine and Current Food Trends

Weekly theory and Standard Recipe Card Activities (written booklet)

Weekly practical activities of Café standard pizza recipes

**Project** - Digitally-written Folio, Product and Performance component – Pizza Food-truck Food Item Event.

#### UNIT 3

Food Service and Current Food Trends.

Weekly theory and Standard Recipe Card Activities (written booklet)

Weekly practical activities of Café standard soup recipes

**Project** - Digitally-written Report, Product and Performance component – Soup Kitchen Event.

#### **UNIT 4**

Food service and Current Café Operation Trends.

Weekly theory and Standard Recipe Card Activities (written booklet)

Weekly practical activities of a Café standard entrée and main course. Table setting and napkin folding

Types of menus and menu

writing Customer service

**Project** - Digitally-written Report, Product and Performance component – Table setting, menu writing and customer service.