

# Hospitality Practices 2019

## Highlighted syllabus standards

	Standard A	Standard B	Standard C	Standard D	Standard E
Knowing and understanding	<p>The student work has the following characteristics:</p> <ul style="list-style-type: none"> <li>• <b>considered</b> explanation of concepts and ideas from the food and beverage sector</li> <li>• <b>succinct</b> description of procedures in hospitality contexts from the food and beverage sector.</li> </ul>	<p>The student work has the following characteristics:</p> <ul style="list-style-type: none"> <li>• <b>logical</b> explanation of concepts and ideas from the food and beverage sector</li> <li>• <b>clear</b> description of procedures in hospitality contexts from the food and beverage sector.</li> </ul>	<p>The student work has the following characteristics:</p> <ul style="list-style-type: none"> <li>• <b>explanation</b> of concepts and ideas from the food and beverage sector</li> <li>• <b>description</b> of procedures in hospitality contexts from the food and beverage sector.</li> </ul>	<p>The student work has the following characteristics:</p> <ul style="list-style-type: none"> <li>• <b>simple</b> explanation of concepts and ideas from the food and beverage sector</li> <li>• <b>simple</b> description of procedures in hospitality contexts from the food and beverage sector.</li> </ul>	<p>The student work has the following characteristics:</p> <ul style="list-style-type: none"> <li>• <b>minimal</b> explanation of <b>aspects of</b> concepts and ideas from the food and beverage sector</li> <li>• <b>minimal</b> description of <b>aspects of</b> procedures in hospitality contexts from the food and beverage sector.</li> </ul>
Examining and applying	<p>The student work has the following characteristics:</p> <ul style="list-style-type: none"> <li>• <b>considered</b> examination of concepts and ideas and procedures related to industry practices from the food and beverage sector</li> <li>• <b>skilful</b> application of concepts and ideas and procedures when making <b>considered</b> decisions to produce products and perform services of <b>quality</b>.</li> <li>• <b>coherent</b> use of language conventions and features to <b>fluently</b> communicate ideas and information for specific purposes.</li> </ul>	<p>The student work has the following characteristics:</p> <ul style="list-style-type: none"> <li>• <b>logical</b> examination of concepts and ideas and procedures related to industry practices from the food and beverage sector</li> <li>• <b>purposeful</b> application of concepts and ideas and procedures when making <b>logical</b> decisions to produce products and perform services of <b>quality</b>.</li> <li>• <b>logical</b> use of language conventions and features to <b>clearly</b> communicate ideas and information for specific purposes.</li> </ul>	<p>The student work has the following characteristics:</p> <ul style="list-style-type: none"> <li>• <b>examination</b> of concepts and ideas and procedures related to industry practices from the food and beverage sector</li> <li>• <b>application</b> of concepts and ideas and procedures when making decisions to produce products and perform services for customers</li> <li>• <b>use</b> of language conventions and features to communicate ideas and information for specific purposes.</li> </ul>	<p>The student work has the following characteristics:</p> <ul style="list-style-type: none"> <li>• <b>simple</b> examination of concepts and ideas and procedures related to industry practices from the food and beverage sector</li> <li>• <b>variable</b> application of concepts and ideas and procedures when making <b>simple</b> decisions to produce products and perform services</li> <li>• <b>variable</b> use of language conventions and features to <b>unevenly</b> communicate ideas and information for specific purposes.</li> </ul>	<p>The student work has the following characteristics:</p> <ul style="list-style-type: none"> <li>• <b>partial</b> examination of <b>aspects of</b> concepts and ideas and procedures related to industry practices from the food and beverage sector</li> <li>• <b>partial</b> application of concepts and ideas and procedures when making <b>superficial</b> decisions to <b>partially</b> produce products and <b>partially</b> perform services</li> <li>• <b>partial</b> use of language conventions <b>or</b> features to <b>superficially</b> communicate ideas or information.</li> </ul>



	Standard A	Standard B	Standard C	Standard D	Standard E
Planning and evaluating	The student work has the following characteristics:	The student work has the following characteristics:	The student work has the following characteristics:	The student work has the following characteristics:	The student work has the following characteristics:
	<ul style="list-style-type: none"> <li>• <b>efficient</b> and <b>effective</b> <b>planning</b>, <b>implementation</b> and <b>thorough</b> and <b>informed</b> <b>justification</b> of decisions for events in hospitality contexts</li> <li>• <b>thorough</b> and <b>informed</b> <b>critique</b> of plans for, and implementation of, events in hospitality contexts</li> <li>• <b>thorough</b> and <b>informed</b> <b>evaluation</b> of industry practices from the food and beverage sector.</li> </ul>	<ul style="list-style-type: none"> <li>• <b>effective</b> <b>planning</b>, <b>implementation</b> and <b>informed</b> <b>justification</b> of decisions for events in hospitality contexts</li> <li>• <b>informed</b> <b>critique</b> of plans for, and implementation of, events in hospitality contexts</li> <li>• <b>informed</b> <b>evaluation</b> of industry practices from the food and beverage sector.</li> </ul>	<ul style="list-style-type: none"> <li>• <b>planning</b>, <b>implementation</b> and <b>justification</b> of decisions for events in hospitality contexts</li> <li>• <b>critique</b> of plans for, and implementation of, events in hospitality contexts</li> <li>• <b>evaluation</b> of industry practices from the food and beverage sector.</li> </ul>	<ul style="list-style-type: none"> <li>• <b>simple</b> <b>planning</b>, <b>implementation</b> and <b>vague</b> <b>justification</b> of decisions for events in hospitality contexts</li> <li>• <b>simple</b> <b>critique</b> of plans for, and implementation of, events in hospitality contexts</li> <li>• <b>simple</b> <b>evaluation</b> of industry practices from the food and beverage sector.</li> </ul>	<ul style="list-style-type: none"> <li>• <b>minimal</b> <b>planning</b>, <b>implementation</b> and <b>superficial</b> <b>justification</b> of decisions for events in hospitality contexts</li> <li>• <b>statements</b> of <b>opinion</b> <b>about</b> plans for, <b>or</b> implementation of, events in hospitality contexts</li> <li>• <b>statements</b> of <b>opinion</b> <b>about</b> aspects of industry practices from the food and beverage sector.</li> </ul>

Key: Cognition Qualifier