What is Hospitality Practices all about?
Hospitality Practices focuses on the knowledge, understanding and skills relating to food and/or beverage production and service. You will learn about the structure, scope and operation of the food and beverage sector and develop appreciation of industry workplace culture and practices. You will be encouraged to develop skills, processes and attitudes desirable for future employment in the sector.

The hospitality industry has become increasingly important economically in Australian society and is one of the largest employers in the country. The industry is dynamic and uses skills that are transferrable across sectors and geographic borders and offers a range of exciting and challenging long-term career opportunities across a range of businesses.

What will you learn?
As you study Hospitality Practices, you will learn core concepts and ideas that relate to core topics — ‘Navigating the hospitality industry’, ‘Working effectively with others’ and ‘Hospitality in practice’. The core concepts and ideas and associated knowledge, understanding and skills are fundamental to the hospitality industry.

The core topics are embedded into electives which provide opportunities to build on core concepts and ideas through the lens of the food and beverage sector of the hospitality industry. The electives are kitchen operations, beverage operations and service and food and beverage service.

How will you learn?
In Hospitality Practices you will learn through practical application, developing skills in food and/or beverage production and service, and working as an individual and part of a team to plan and implement events in a hospitality context.

An event is an opportunity to participate in and produce food and/or beverage products (e.g. finger food, plated meals, hot and cold beverages, espresso coffee cart service) and perform service for customers, in real-world hospitality contexts (e.g. coffee shop, takeaway food venue).

In addition, you will examine industry practices, such as workplace health and safety policies, that occur in the food and beverage sector.

How will you be assessed?
You will demonstrate your knowledge and understanding of Hospitality Practices by applying production and service skills to make decisions about producing products and performing services for events in hospitality contexts. You will plan and implement an event in a hospitality context, justify decisions and critique the planning and implementation. You will also examine and evaluate industry practices.

You will have a chance to present information to audiences through writing and speaking, or by combining modes for a presentation.
In Hospitality Practices, assessment instruments and responses may include:

- projects — involving an event in a hospitality context; a response includes planning, your production and service skills and implementing the event in a hospitality context
- investigations — involving research about a field trip to a quality hotel or an industry visit; responses may be a report, speech or presentation
- extended response to stimulus — involving stimulus, such as an industry-based product, internet websites; responses may be a brochure, magazine article, podcast, or presentation
- short response examinations.

In Year 12, you will be expected to complete four to six assessment responses including a minimum of two projects and at least one extended response to stimulus or an investigation.

**How can parents/carers help?**

Your parents/carers may help you by:

- discussing different views about Hospitality Practices with you
- encouraging and helping you find suitable websites, documentaries, journals and other resources
- encouraging you to take part in school-based activities, including field trips, and extracurricular activities, e.g. events in hospitality contexts
- offering their services as guest speakers if they are involved in this subject area syllabus or related industry
- encouraging safe and ethical behaviour
- contacting your school to establish communication with your teachers to help understand the work undertaken at senior level, and to become familiar with assessment requirements.

**Where can Hospitality Practices take you?**

This subject contributes four credits towards the Queensland Certificate of Education (QCE) if you receive a Sound Achievement or higher. If you would like to learn more about this certificate, please visit the QCE page on the QCAA website, [www.qcaa.qld.edu.au/589.html](http://www.qcaa.qld.edu.au/589.html).

A course of study in Hospitality Practices can establish a basis for further education and employment in 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.

**More information**

This subject guide relates to courses developed from the Hospitality Practices Subject Area Syllabus 2014. If you would like more information, please:

- visit the subject page on the QCAA website [www.qcaa.qld.edu.au/30489.html](http://www.qcaa.qld.edu.au/30489.html)
- email [senior.syllabuses@qcaa.qld.edu.au](mailto:senior.syllabuses@qcaa.qld.edu.au).