This subject guide relates to courses developed from the Hospitality Studies Senior Syllabus 2012.

**Why study Hospitality Studies?**

Many careers await students who choose to work in the hospitality industry. This industry comprises businesses that provide food and beverage, accommodation and entertainment services for their guests or clients.

Hospitality Studies develops critical awareness of the social, cultural, environmental and economic factors that affect the hospitality industry, while promoting efficient, creative and entrepreneurial skills and a commitment to service.

The subject introduces students to hospitality sectors and environments, issues, management practices and skills as they engage in operational and theoretical frameworks relevant to the industry. They create, implement and reflect on hospitality events, and examine and evaluate hospitality industry issues, exploring the possibilities for a sustainable future for the industry.

Hospitality Studies gives students a foundation that, with further development of their skills and understanding of hospitality, could lead to professional hospitality careers in food and beverages, catering, accommodation, entertainment, resorts, tourist attractions, casinos and gaming establishments, festivals and events or tourism. Alternatively, students could pursue tertiary studies in hospitality, specialising in hotel, event and tourism or business management.

**What is studied?**

A course of study in Hospitality Studies consists of exploring core hospitality management practices through a range of topics.

The topics are:

- Kitchen production
- Beverage production and services
- Food and beverage services
- Accommodation services
- Clubs and gaming services.

A course of study must provide opportunities for students to:

- investigate hospitality issues using an inquiry approach
- create and implement hospitality events.

Hospitality issues are challenges that impact the hospitality industry.

Hospitality events are authentic opportunities for students to create hospitality products and provide services for clients/guests reflective of industry practice, e.g. high tea, breakfast, buffet lunch, three-course dinner, mocktail party, pre-function service, conference, product launch. This could be in the context of professional catering, bistros, restaurants, cafes, takeaway food venues or themes of cellar door, cruise ships, hotels and local clubs.
A course of study has an increasing level of challenge in both breadth and depth of subject matter. The increasing complexity will be evident in the variety and difficulty of teaching and learning experiences aligned with increasing assessment challenges.

How do students learn?

Learning by participating consolidates understanding in Hospitality Studies. Students work individually and in teams. They develop good communication skills and make decisions to create and implement a number of different hospitality events across the course of study.

By creating and implementing hospitality events, students develop understandings and skills in analysis, justification, planning, implementation, evaluation and reflection.

As well, an inquiry approach underpins the learning of this subject; students explore, examine and evaluate issues and study the opportunities for a sustainable future for the industry.

When investigating hospitality issues, students reflect on and expound a viewpoint, synthesise arguments with supporting evidence and draw conclusions relevant to the hospitality industry.

How are students assessed?

Assessment in Hospitality Studies enables students to demonstrate achievement in the three dimensions of Inquiring, Planning, and Performing.

Schools may select from, and combine in a variety of ways, the following techniques:

- supervised written assessment
- research assessment
- performance assessment.

Assessment involves students in:

- understanding and investigating issues by examining information to synthesise arguments and draw conclusions
- using genre and language conventions
- analysing contextual factors, principles and procedures to develop plans and justify decisions for hospitality events
- evaluating planning and implementation of hospitality events and making recommendations for improvement
- demonstrating practical skills to create products and/or provide services, and managing resources to implement hospitality events.

How can parents help?

Parents and guardians can help students by providing a supportive environment in the home, showing an interest in what they are doing daily, and by encouraging them in their studies. The following suggestions for parents and guardians will help students develop and shape valuable points of view and opinions related to the hospitality industry:

- Discuss among family members current issues related to the hospitality industry and the possibilities for a sustainable future for the industry.
• Observe and reflect on a diverse range of hospitality establishments.

• Encourage your children to read and discuss relevant articles in newspapers, magazines and other media about the hospitality industry.

• Provide, either in the home or through community and school information centres or libraries, access to radio programs, documentaries and journals to help students consider a variety of views on issues relevant to Hospitality Studies.

More information

If you would like more information, please email senior.syllabuses@qcaa.qld.edu.au. You can also visit the QCAA website www.qcaa.qld.edu.au and search for ‘Hospitality Studies’.