

CERTIFICATE II IN HOSPITALITY (OPERATIONS)

This subject offers students the opportunity to gain introductory level competencies that are recognised nationally.

The purpose of the course is to provide students with simulated work situations that relate to the Hospitality industry. Emphasis will be placed on the efficient and effective work practices and skills to industry standard. The development and implementation of the course requires mentoring by representatives of the hospitality industry.

Students are encouraged to access Work Placement as a component of their learning.

Opportunities exist for students to gain practical experience in organising and running various functions during and outside school hours. Students in this course operate Railway Café before school to gain their competencies. Integral to the course is the development of teamwork as well as the development of individual skills.

Industry personnel assist with the delivery of this course by providing short courses on specific topics. Examples of these include:

- Coffeewise
- Dining In
- Beverage Service
- Chef Prep
- Mocktails

These short courses attract an additional fee of approximately \$60.00 for the whole year. This cost is additional to the Text and Resource Hire Scheme.

Within this course, students will have the opportunity to achieve Certificate II in Hospitality (Operations). Units of Competency studied will include:

THHGHS01B	Follow workplace hygiene procedures
THHHCO01B	Develop and update hospitality industry knowledge
THHCOR01B	Work with colleagues and customers
THHCOR02B	Work in a socially diverse environment
THHCOR03B	Follow health, safety and security procedures
THHBFB00B	Clean and tidy bar areas
THHBFB01B	Operate a bar
THHGFA01B	Process financial transactions
THHBFB03B	Provide food and beverage service
THHBFB09B	Provide responsible service of alcohol
THHBFB12A	Prepare and serve espresso coffee
THHBFB02B	Provide a link between kitchen and service areas

CAREER POSSIBILITIES

People working in the Hospitality industry enjoy an enormous variety of employment opportunities. Successful completion of this certificate may provide students with the opportunity of employment and further career pathways in the general hospitality industry, including hotels, motels, bars, restaurants, clubs, airlines, shipping and other catering establishments. More advanced studies (eg Diploma of Hospitality Management) enable students to develop the competencies required for employment in front of house services, food and beverage areas and housekeeping, with advanced career opportunities in management of function areas.

ASSESSMENT

Competency based assessment is integrated into the practical components of the course. These are based on the competencies as outlined in the Hospitality Training Packages. These competencies are nationally recognised by other training institutions and employers.

Completion of 'on the job' and 'off the job' training will enable students to receive Certificate II in Hospitality (Operations). School based Apprenticeship/Traineeship can be an extension option from this course.

All competencies achieved will be listed on the Senior Statement. A level of achievement, such as VHA, HA etc, will NOT appear on the Senior Statement.

Students who achieve competency in all Units of Competency over the two years of study will receive **Certificate II in Hospitality (Operations)**. Students who do not complete all Units of Competency will obtain a Statement of Attainment outlining the Units of Competency successfully completed over the two years of the course.

TEXTBOOK

A variety of textbooks are used as class sets throughout each semester. Student workbooks and recipe booklets are also provided. In the past students have brought ingredients from home for the practical cooking. In an effort to reduce costs, the course has been streamlined to give students the opportunity to purchase the required ingredients through the school. This is an additional cost of \$60.00 invoiced each semester. Students need to commit to this at the beginning of the semester.

Queensland Certificate of Education - 4 points

The Australian Quality Training Framework (AQTF) mandates that all Registered Training Organisations (RTOs), of which Wynnum State High School is one, place the following statement on all courses of study that offer nationally recognised vocational certificates.

"The school must have certain teachers and equipment to run this course. If the school loses access to these resources, the school will attempt to provide students with alternative opportunities to complete the course and the related qualification. The school retains the right to cancel the course if it is unable to meet requirements."

