



Hospitality

Diocese of Lismore Catholic Schools Limited 45649

Topics Studied Include...

FOOD & BEVERAGE stream

- Use hygienic practices for food safety
- Participate in safe work practices
- Participate in safe food handling
- Use food preparation equipment
- Prepare and present simple dishes
- Prepare and serve espresso coffee
- Work effectively with others
- Interact with customers
- Show social and cultural sensitivity
- Source and use information on the hospitality industry
- Use hospitality skills effectively
- Serve food and beverage
- Prepare and serve non-alcoholic beverages

COOKERY stream

- Provide First Aid
- Use hygienic practices for food safety
- Participate in safe work practices
- Participate in safe food handling practices
- Use food preparation equipment
- Prepare and present simple dishes
- Clean kitchen premises and equipment
- Prepare appetisers and salads
- Prepare and present sandwiches
- Interact with the customer
- Prepare dishes using basic methods of cookery
- Receive, store and maintain stock
- Work effectively in a commercial kitchen

All students will commence a common Hospitality Certificate II course for three terms.

In Term 3 Year 11 students have the opportunity to select Certificate II in Hospitality Food & Beverage or Certificate II in Cookery for the HSC.

The Food and Beverage stream focuses on preparing and serving food and drinks including barista skills.

The Cookery stream focuses on food preparation with basic kitchen training of chef skills.

All students studying a hospitality course receive core industry training and basic kitchen skills.

ASSESSMENT

Assessment strategies include:

- Observation
- Written tasks
- Integrated practical tasks
- Competency tests
- Workplace Learning Journal

FURTHER STUDY

After achieving Certificate II in Food & Beverage SIT20322 individuals could progress to a Certificate III Hospitality and a wide range of other qualifications and broader service industries.

After achieving Certificate II in Cookery SIT20421 individuals could progress to a Certificate III qualification in Hospitality (Commercial Cookery, Patisserie, Bakery etc).

CAREER PATHWAYS

Chef, Caterer, Café Attendant, Food and Beverage Attendant, Barista, Food Stylist, Bar Manager, Manager, Tourism & Events Officer, Club Secretary/Manager, Restaurateur/Restaurant/Café Owner.

FOOD & BEVERAGE

Certificate II in Hospitality SIT20322

OR

COOKERY

Certificate II in Cookery SIT20421

Recognition	Nationally recognised AQF Training Qualification
Course Hours	240 hours
Course Type	Board Developed *
Duration	2 years
Unit Value	2 unit Preliminary & 2 unit HSC
Workplacement Year 12	Mandatory 120 hr (2 unit) specialisation will be offered to apprentices and students enrolled in the 240 hr course wanting a career in this industry.
School-based Apprenticeship or Traineeship possible	Opportunity to progress through Stage One of their apprenticeship within the Hospitality Industry.



To find out more scan the QR code to visit [newmancollege.live/courses/hospitality](https://www.newmancollege.live/courses/hospitality)



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