

**Course Title: HOSPITALITY STUDIES (A/V)**

<b>Unit Title</b>	<b>Lines</b>	<b>Unit Description</b>
Hospitality Practice 1	5 & 7	Students in this unit will focus on the basic methods of cookery suitable for a wide range of food items. They will develop workplace skills that encourage them to work with colleagues and customers and understand the social diversity of the hospitality industry.
Commercial Catering/Advanced Catering	3	Students will prepare a wide variety of foods with a nutritional focus to be served in our training restaurant -Donovan's. Students will also investigate the operation of a restaurant or small catering business with an emphasis on wastage controls, portioning of dishes and costing and language of menus. This is a Year 12 unit only or students must demonstrate recognition of current competence for working in the hospitality industry.
Restaurant Service	3	This hands-on unit allows students to develop food and beverage service skills, customer communication skills and practice these techniques in our training restaurant each week. Our training restaurant - Donovan's is open to visitors, staff and students.
Service Promotion (continuing unit from Restaurant Service)	3	This is a hands on unit that follows on from Restaurant Service. The focus is on the development of effective service skills and the promotion of products that are offered through Donovan's Restaurant.
Café Culture	2	Students in this unit will focus on the business of operating a Coffee Shop. They will develop skills in customer service, complete financial transactions and prepare a range of menu items and beverages from the coffee shop.
Service Promotion (continuing unit from Café Operations)	2	This is a hands on unit that follows on from Café Operations. The focus is on the development of effective service skills and the promotion of products and services within Chinos Hawker College Coffee Shop.
Dealing with Work Situations (continuing unit from Café Operations)	2	This unit follows on from Café Operations focusing on students developing effective communication skills with colleagues and customers in person and on the telephone. Team leaders learn to deal with a range of conflict

		situations that may arise in this simulated industry environment.
CIT Bar Service	Externally delivered	Students who have successfully completed units in the hospitality course will be offered this term program. They will focus on the responsible service of alcohol, how to operate equipment in a bar and clean and tidy a bar.