



Hospitality Practices

Applied Senior Subject

About Hospitality Practices

Hospitality Practices develops knowledge, understanding and skills about the hospitality industry and emphasises the food and beverage sector, which includes food and beverage production and service.

Subject summary

Subject type	Assessment	QCE credits	Contributes to ATAR
Applied	Internal assessment (100%)	Up to 4	Only 1 may contribute when combined with 4 General subjects.

What will students learn?

In studying Hospitality Practices, students will learn about:

- navigating the hospitality industry
- working effectively with others
- hospitality in practice.

How will students be assessed?

Students will complete the following assessments:

- project
- investigation
- extended response
- examination.

Where can Hospitality Practices lead?

Studying Hospitality Practices can lead to:

- hospitality
- hotel
- events
- tourism
- business management.

Assessment

Hospitality Practices – Program is under development