

# BENEFITS OF STUDYING FOOD AND HOSPITALITY ENTERPRISE

- Provides a pathway to further study in a VET course especially Hospitality and Kitchen Operations.
- Develop some skills related to the Hospitality Industry to assist with employment.
- Develops skills and knowledge for a healthy lifestyle.
- Contributes 15 points toward the Tasmanian Certificate of Education.
- Develop personal skills for catering and function organisation.

## Pre-requisite

There are no Pre-requisites for this course.



Current as at: 21/08/2018



## DEPARTMENT OF EDUCATION

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# FOOD & HOSPITALITY ENTERPRISE 2



Department of Education  
Hellyer College



## FOOD AND HOSPITALITY ENTERPRISE 2

Students will complete a number of practical tasks in both the kitchen and restaurant. Skills in preparation, presentation and service of foods and non-alcoholic beverages are developed.

Students will plan and organise a catering event throughout the year and participate in a number of other catering events/functions organised by students. Team work and work- related skills will be developed as well as food and beverage service skills.

How to make coffees, milkshakes, spiders and iced chocolates will occur as well as developing skills in the kitchen.

## STUDENTS WILL CHOOSE THEIR OWN FUNCTION TO PLAN AND ORGANISE.

Students will develop the following skills for work and their own health and well being.

- Communication with customers
- Commitment to a team
- Food allergies and intolerances
- Nutrition
- Customer service
- Diet preferences
- Food preparation skills

## LEARNING ACTIVITIES

- Function write up
- Tests
- Assignments
- Practical activities - beverages and food skills
- Catering record book

