<table>
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<tr>
<th>Subject</th>
<th>Year 10 Hospitality Practices</th>
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<tr>
<td>Teacher(s)</td>
<td>Madeline Gale, Gavin Kernot</td>
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**Course Content**

This course has a focus on the Hospitality Industry, in particular developing an understanding of and skills related to the Café Industry:

- The Hospitality Industry – Food and Drink.
- Job roles, employment and training opportunities.
- Health, Safety and hygiene.
- Food Preparation, cooking, presentation and sale.

Students will have the opportunity to undertake VET elements.

SITXFSA101: Use Hygienic Practices for Food Safety  
SITHCCC102: Prepare Simple Dishes  
SITXWHS101: Participate in safe work practices

**Summative Assessments for this course will include:**

- Inquiry Project.
- Research Assignment.
- Practicals: preparation and evaluation.
- Practical catering.