



MOSSMAN STATE HIGH SCHOOL

Semester 2, 2019 - Course Outline - HPP102A - Mrs. Mantell

Unit Name	Main Ideas	Duration (weeks)	Assessment Item	Due Date
Navigating the Hospitality Industry	<p>The student will:</p> <ul style="list-style-type: none"> • Explore the range of services offered within the local hospitality industry including food and beverage and accommodation. • Understand the relationship between the food and beverage services and tourism. • Investigate career opportunities and working conditions. • Analyse and justify food and beverage outlets and accommodation according to particular guest requirements. • Adhere to workplace health and safety procedures while preparing a range of foods suitable for a buffet. 	10	Assignment	<p>Term 3, Week 7:</p> <p>Wednesday 28th August 2019</p>
Hospitality in Practice	<p>The students will:</p> <ul style="list-style-type: none"> • Understand that the use of appropriate communication skills will lead to professional behaviour in the hospitality industry. • Explore the impact of interpersonal skills including verbal and non-verbal communication, effective listening and negotiation. • Present food attractively. • Justify event planning. • Demonstrate knowledge of different social and cultural groups within hospitality contexts. 	8	Practical	<p>Term 4, Week 2:</p> <p>Thursday 17th October 2019</p> <p>(Catering for Mossman 7's)</p>
			Assignment	<p>Term 4, Week 7:</p> <p>Wednesday 20th November 2019</p>