NSW DEPARTMENT OF EDUCATION AND TRAINING

VOCATIONAL EDUCATION IN SCHOOLS DIRECTORATE

NEW HOSPITALITY CURRICULUM FRAMEWORK 2009:
ADVICE FOR LOCAL COMMUNITY PARTNERSHIPS (LCPs)

The following advice is provided to LCPs by the Vocational Education in Schools Directorate to assist LCPs to work with schools and to continue to maintain the high standard of coordination of placements in 2009.

Syllabus information
The new Hospitality Curriculum Framework Syllabus to be implemented in 2009 is based upon the new Tourism, Hospitality and Events Training Package (SIR07).

Two qualifications through the new framework
Students can potentially gain one of two hospitality qualifications:
- Certificate II in Hospitality – possible within the 240-hour course
- Certificate II in Hospitality (Kitchen Operations) – possible within the 240-hour course plus a 60-hour or 120-hour Specialisation Study.

The assessment model which underpins the new framework requires collection of evidence from a workplace setting. The setting relates to the qualification being sought.

It is the responsibility of RTO representatives and teachers to communicate the types of hospitality settings they will require over a two year period for the students they are training. For this reason, they must nominate the qualification at the outset of the year as this determines the focus of the course and the focus required for the collection of evidence from the workplace. The Directorate expects that most schools will offer just one qualification at their school but both qualifications would be offered across the RTO.

Issues for LCPs
Schools will be working closely with Industry and Local Community Partnerships in 2009 to ensure that the new framework courses are delivered with as little disruption as possible. Some issues that LCPs will need to be aware of include the following:

- Schools may change the hospitality courses they currently deliver to either the Certificate II in Hospitality or Certificate II in Hospitality (Kitchen Operations) – this may mean LCPs need to source additional employers who are able to meet the requirements of the placement
- Schools delivering the new framework are likely to expect that placements in hospitality will more closely match the assessment requirements of the Hospitality qualification being delivered by the school
- For this reason, RTOs will need to liaise closely with LCPs and provide a clear indication about the overall focus they require from work placements
- Work placement cannot be the only way that evidence from a workplace setting is collected - See next point
- RTOs need to ensure that over time, evidence from “the workplace” can be gathered for the assessment environment required for the qualification being sought. For this
reason, RTOs are being encouraged to consider additional ways of collecting workplace evidence, for example, the use of suitable part time jobs, providing opportunities for students to cater and/or serve for school functions.

- It is anticipated there will be increased demand for food and beverage placements. LCPs may need to initially provide more information to schools about employer expectations as the placements include interaction with paying customers.

- Flexibility in placement delivery – schools may require the Year 12 placement to be provided later in the year or split into two mini placements in order to satisfy the assessment requirements.

Support for LCPs

The Vocational Education in Schools Directorate is currently preparing a *Hospitality Resource* to assist teachers/assessors of students to gather evidence from workplace supervisors and students. The new resource will outline the roles and responsibilities of the teacher/assessor, the workplace supervisor and the student. It is anticipated that the resource will be available for LCPs by the end of Term 1 2009.

Schools will work with LCPs to identify placement needs, for example, barista or table serving experience. LCPs are advised to contact their relevant school work placement coordinators to discuss any change in delivery of hospitality course, for example, Certificate II in Hospitality or Certificate II in Hospitality (Kitchen Operations) and anticipated placement requirements in 2009. Some LCPs have commenced reviewing their pool of hospitality employers to identify if there are any gaps in their capacity to provide work placements for the new framework.

It is important to note that no one work placement (while generally suitable for the focus of a particular qualification) will *necessarily* provide all the equipment and resources relevant to the hospitality environments listed in *Appendix 1* of the Training Package and attached to this document.

“Extract from Assessment Guidelines” Vol 1 SIT 07

**NOTE:**
RTOs/Schools need firstly to determine the scope and sequence of their Hospitality course and then clearly articulate to LCPs the types of workplace settings they require for their students.

**Certificate II Hospitality SIT20207**
Types of workplace environments that may be sought over time in varying combinations depending upon the suite of units of competency making up the course:

- **Normal operating conditions of a commercial food and beverage operation**
  SITHFBA003A Serve food and beverage to customers

- **Fully equipped industry realistic food preparation environment**
  SITXFSA001A Implement food safety procedures

- **Fully equipped operational restaurant or dining area**
  SITHFAB004B Provide food and beverage service
Additional environments for Assessment not referred to in Appendix 1

- **Fully equipped office environment**  
  SITXADM002A Source and present information

- **Workstation with industry current commercial espresso machine and appropriate equipment**  
  SITHFAB012A Prepare and serve espresso coffee

- **Drinks service area with suitable equipment for the production and service of coffee, tea and other non alcoholic drinks**  
  SITHFAB010A Prepare and serve non-alcoholic beverages

  **NOTE:** Teachers’ eligibility yet to be determined by an RTO

- **Fully operational hospitality environment**  
  SITHIND002A Apply hospitality skills in the workplace

**Certificate II in Hospitality (Kitchen Operations) SIT20307**

Types of workplace environments that may be sought over time in varying combinations depending upon the suite of units of competency making up the course:

- **Fully equipped commercial kitchen**  
  SITHCCC001A Organise and prepare food

- **Fully equipped operational commercial kitchen**  
  SITHCCC002A Present food  
  SITHCCC005A Use basic methods of cookery  
  SITHCCC008A Prepare stocks, soups and sauces  
  SITHCCC009A Prepare vegetables, fruit, eggs and farinaceous dishes

- **Fully equipped operational commercial kitchen and kitchen storage area**  
  SITHCCC004A Clean and maintain kitchen premises

- **Fully equipped industry realistic food preparation environment**  
  SITHCCC003A Receive and store kitchen supplies

- **Fully equipped and commercially realistic food preparation area**  
  SITHCCC006A Prepare appetizers and salads

- **Fully equipped, commercially realistic food preparation area for sandwich production**  
  SITHCCC007A Prepare sandwiches

- **Operationally realistic tourism or hospitality environments**  
  SITXCOM004A Communicate on the telephone

  **NOTE:** Currently only held by some teachers

- **Normal operating conditions of a fully equipped commercial kitchen**  
  SITHCCC027A Prepare, cook and serve food for food service.

  For details of these environments, refer to Appendix 1 referred to above.

If you have any queries, please contact the Directorate on telephone (02) 9244 5055.