Subject Code	HOS501
Subject Name	Food and Beverage Operations
Credit points	6
AQF Level	5 (Year 1)
Delivery mode	On campus
Prerequisites	None

Subject Overview	This subject provides students with an immersive introduction to food and beverage operations. Through hands-on experience in a controlled environment, students will develop essential skills and knowledge required to excel in the hospitality industry. The practical training is complemented by foundational theories on service and hospitality, ensuring a well-rounded understanding of the field. Students will also complete industry compliance certification, enabling immediate employment opportunities. The varied delivery methods allow students to apply learned concepts in real-world settings and critically evaluate their performance for continuous improvement.

Learning Outcomes	Demonstrate technical skills required to operate in a food and beverage service environment
	Compare theory to practice in a range of food and beverage environments
	Apply service management principles to the planning and implementation of a dining experience
	Describe the compliance requirements of food and beverage service environments

Assessments	**Indicative assessments**	**Weighting**
	Checklist	20%
	Restaurant Service Plan & Presentation	40%
	Web based journals	40%
	Compliance	Hurdle

Graduate Attributes addressed in this subject	Preparedness
	Systematic and coherent body of knowledge
	Cognitive skills to analyse, critique, and consolidate knowledge
	Interpersonal and Teamwork skills
	Communication skills
	Personal attributes - Leadership/ Emotional Intelligence

Additional Information	Students will be required to purchase/wear a uniform for service periods.

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