Subject Code	PRP618
Subject Name	Professional Practice 1
Credit points	24
AQF Level	6 (Year 2)
Delivery mode	Blended
Prerequisites	Completion of at least one semester in a William Angliss Institute higher education award.

Subject Overview	This subject provides students with a structured experience in applying academic learning within a professional hospitality, tourism, events, or culinary environment. Through a combination of professional work placement and guided academic reflection, students develop employability, self-management, and problem-solving skills aligned to AQF Level 6 outcomes. Students integrate theory and practice by analysing workplace operations and reflecting on their role in contributing to team outcomes, customer experience, and sustainability. The subject adopts an authentic assessment model that mirrors industry practice and builds a foundation for future professional practice subjects. AI-enabled tools may be used ethically for data organisation and communication enhancement but not for reflective or evaluative work.

Learning Outcomes	Reflect on and evaluate personal performance to enhance employability and professional identity
	Demonstrate effective self-management, teamwork, and adaptability within a professional environment.
	Apply academic and industry knowledge to analyse workplace operations and identify improvement opportunities
	Prepare professional documents and digital artefacts that communicate employability strengths to stakeholders

Assessments	**Indicative assessments**	**Weighting**
	Professional Practice Plan and Reflection	25%
	Industry Insight Report	35%
	Professional e-Portfolio	40%
	Employer Evaluation and 400 Hours Verification	Hurdle

Graduate Attributes addressed in this subject	Preparedness
	Cognitive skills to analyse, critique and consolidate knowledge
	Interpersonal skills
	Communication skills
	Personal attributes - Professional identity

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