

<b>Program Name</b>	Trade Diploma in Restaurant Operations
<b>Program Description</b>	This course is designed, to provide the participants with, the theory knowledge and practical life skills that is required to work in the Hotel and Catering Industry or any Food Service Outlet as either a food or beverage waiter, or as a barman or barmaid.
<b>Majors</b>	Restaurant Operations
<b>Minimum Requirements</b>	Pass in Year 12, with 50% or more marks in English
<b>Program Type</b>	Trade Diploma

Course Code	Course Name	Credit Points
	<b>Core Courses:</b>	
	<b>Year 1: Semester 1</b>	
COM401Sem	Business Communication	12
CKY402Sem	Catering Control	12
FBV402Sem	Banqueting & Functions	12
MKT401Sem	Introduction to Retailing	12
FBV404Sem	Restaurant Services Operations	12
	<b>Total</b>	<b>60</b>
	<b>Year 1: Semester 2</b>	
OHS403Sem	OHS	12
CKY404Sem	Principles of Cookery Skills	12
CKY406Sem	Food Preparation to Dietary & Health Needs	12
FOF401Sem	Front Office Procedures I	12
MGT402Sem	Supervisory Skills	12
	<b>Total</b>	<b>60</b>
	<b>Year 2: Semester 1</b>	
HTS501Sem	Introduction to Tourism	15
HTS502Sem	Introduction to Hotel Operations	15
MKT503Sem	Festival Events Management	15
HTS503Sem	Hospitality Operations	15
	<b>Total</b>	<b>60</b>
	<b>Year 2: Semester 2</b>	
OAD509Sem	Customer Care & Relations	15

FBV504Sem	Restaurant Operations Management	15
FBV503Sem	Restaurant Service Operations	15
MKT501Sem	Introduction to Marketing	15
	<b>Total</b>	<b>60</b>
	<b>Total Credit Points</b>	<b>240</b>
<b>Directed Industrial Attachment (DIA) 4 Months : Assisting with Employment</b>		