

|                             |   |
|-----------------------------|---|
| <b>Program Name</b>         | <b>Trade Diploma in Restaurant Operations</b>   |
| <b>Program Description</b>  | <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> |
| <b>Majors</b>               | <b>Restaurant Operations</b>  |
| <b>Minimum Requirements</b> | <b>Pass in Year 12, with 50% or more marks in English</b>   |
| <b>Program Type</b>         | <b>Trade Diploma</b>  |

| <b>Course</b> | <b>Course</b>                              | <b>Credit Points</b> |
|---------------|--|----------------------|
|               | <b>Core Courses:</b>                       |                      |
|               | <b>Year 1: Semester 1</b>                  |                      |
| COM408        | Professional 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) 6 Months : Assisting with Employment after Completing all the courses.</b> |                                  |            |