

Job/Outcome

Job Description

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Rooms division manager, operations manager, hospitality manager, food and beverage manager, club secretary/manager, restaurant/café owner, hotel/motel owner/manager, executive chef.

Accommodation: Front office or housekeeping supervisor, cashier Food & Beverage: Restaurant Supervisor Catering Supervisor Cookery: Head Chef, Chef de Partie Catering: Catering Supervisor

Accommodation: Receptionist, night auditor, concierge, porter / butler, laundry attendant, room attendant.

Food and Beverage: Waitstaff, bar / cocktail staff **Cookery:** Qualified cook in any hospitality establishment

Catering: Catering assistant in events / venue catering, nursing homes.

Accommodation: Waiter or bar attendant, gaming attendant. Kitchen Operations: Basic cook duties in hospitality catering industry. Plan and control a range of hospitality products; market the establishment, manage maintenance, equipment, premises and outlets. Maintain business compliance within legislation requirements, manage financial operations and develop business plans. Lead, manage and supervise teams.

Accommodation: A supervisor in accommodation with day to day operational responsibilities.

Food and Beverage: A supervisor in food and beverage with operational responsibilities.

Cookery: Manage and operate a catering or kitchen complex. Plan menus and supervise kitchen staff to prepare, cook and serve food and wine to dining areas.

Catering: Catering supervisor in a Hospitality workplace.

Accommodation: A team leader in Accommodation has the skills and knowledge to perform a broad range of operational tasks and to lead a small team. Food and Beverage: A team leader in Food and Beverage has the skills and knowledge to perform a broad range of operational tasks and to lead a small team. Cookery: Prepare food according to menus. Examine food to ensure quality. Regulate temperatures of ovens, grills and other cooking equipment. Store food in temperature controlled facilities. Prepare food according to health and hygiene regulations.

Hospitality

• Hospitality (Kitchen Operations)

Education

Bachelor of Hospitality Management

(Year 12 entry with ATAR, Credits are available for TAFE Diploma students at some Universities)

Advanced Diploma of Hospitality

Diploma of Hospitality



Certificate IV in:

- Hospitality
- Hospitality Catering Operations
- Commercial Cookery



Certificate III in Hospitality:

- Commercial Cookery (Trade)
- Hospitality Operations



Certificate II in:

- Hospitality
- Hospitality (Kitchen Operations)