

Career Pathways



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Education

Certificate II in:
Cookery
Hospitality

Certificate III in:
Commercial Cookery
(Apprenticeship level)
Hospitality

Certificate IV in:
Commercial Cookery
Hospitality

Diploma of Hospitality

Advanced Diploma of Hospitality

Bachelor of Hospitality and

Tourism Management

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

Job/Outcome

Accommodation: Front office assistant, room attendant.
Food and Beverage: Waiter or bar attendant, gaming attendant.
Cookery: Cook, kitchen hand, kitchen attendant.

Accommodation: Receptionist, night auditor, concierge, porter / butler, laundry attendant, room attendant.
Food and Beverage: Waitstaff, bar / cocktail staff
Cookery: Qualified chef in any hospitality establishment.

Accommodation: Front office or housekeeping supervisor.
Food & Beverage: Restaurant Supervisor Catering Supervisor
Cookery: Executive Chef, Head Chef, Sous Chef.
Catering: Catering Supervisor.

Accommodation: Rooms division manager, Operations manager.
Food and Beverage: Hospitality manager, Food and Beverage manager, Club secretary/manager, Restaurant/café owner, Hotel/motel owner/manager.

Job Description

Accommodation: customer service duties, cleaning/serving rooms, interaction with customers.
Food and Beverage: customer service duties, taking customer orders, serving food and beverages.
Cookery: Basic cook duties in hospitality catering

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.

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.

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.