

Hospitality Courses – Semester 1, 2012

20 February 2012 – 18 May 2012 (Mid-semester break 02/04/12 – 09/04/12)

SESSION TIME	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Morning 8.30AM-11.30PM	INTRO TO HOSPITALITY HOSP PRAC BAR/CAFÉ HOSP PRAC RESTAURANT	QUALITY CUSTOMER SERVICE	INTRO TO COOKING	PATISSERIE 1A	PATISSERIE 2
BREAK					
Afternoon 12.00PM-3.00PM	HEALTH HYGIENE & SAFETY	TABLE SERVICE	INTRO TO HR (6 weeks) HR MANAGEMENT (6 weeks)	PATISSERIE 1B	PATISSERIE 3
BREAK					
Afternoon 3.00PM-6.00PM	BAR SERVICE 1 FINANCE & HOSPITALITY	CAKES DESSERTS & YEAST GOODS	INTRO TO HOSP MANAGEMENT	HOSP MANAGEMENT HOSP OPERATIONS (6 weeks) EVENT MANAGEMENT (6 weeks)	SPONGES CAKES & COOKIES
BREAK					
Evening 6.00PM– 9.00PM			BREAD BAKING	FINANCE & HOSPITALITY	

NOTE: This timetable is subject to change without notice. Please contact Administration to confirm your class times. All classes are subject to numbers.

LEGEND HR - HUMAN RESOURCES; HOSP - HOSPITALITY; INTRO- INTRODUCTION; PRAC - PRACTICAL