



St Mary's College Toowoomba

Forming young men of faith, integrity, action and excellence

10th August 2017

Dear Parents and guardians,

Your son has enrolled into the subject Hospitality Practices. This course also contains an embedded Certificate II in Hospitality (SIT20213). This qualification has been developed as a pathway for school students who are interested in the skills area of the Hospitality industry. It is a valuable entry level qualification which students can use to build upon in the future or use as a qualification to gain a part time job. In addition, students will gain 4 QCE points upon gaining the qualification and 4 points for the successful completion of the Hospitality Practices subject.

This qualification will be completed over Year 11 and 12 and in 2017 will be taught by St Mary's College teacher, Miss Jessica Skinner. To provide this qualification, St Mary's College is working with an external Training Provider, Blueprint Career Development (RTO Code: 30978). This provider will ensure that all of the Registered Training Organisation (RTO) requirements are met and that your son has the opportunity to complete the competencies so that he can graduate this course successfully.

There will be no cost to the students as this qualification is currently being funded by the government through the VET Investment Budget (VETIS).

(Students are entitled to do one subsidised qualification, through external training organisations, while still at school. Doing this course will not affect the funding for any students currently doing a SBA or intending to begin a SBA. An arrangement has been made with the RTO to allow students who have already used their VETIS funding on other qualifications to complete the course at no additional charge.)

In order to complete the qualification, students will be required to:

1. Complete online learning and assessment by the given due dates
2. Complete 12 services (practical experiences) in the hospitality industry. These opportunities will be provided by St. Mary's College (College event catering, BBQs, etc.). If these events or opportunities are not attended then students will need to arrange alternative practical experiences themselves.
3. Participate in practical training blocks during regular school hours

To support the students through this qualification, it is anticipated that one lesson per fortnight of class time will be used to discuss and check on the students online learning and assessments. The enrolment forms will be distributed by Miss Skinner in class time. Once received, please return enrolment forms to the College as soon as possible.

As mentioned in the 2016 subject selection handbook, students enrolled in this course are required to be available to work at College functions outside of school hours as part of their course completion.

If you have any queries with regards to this course, please contact Mr Jared Nielsen (Applied Senior Coordinator).

Yours sincerely,

Mr Jared Nielsen
Applied Senior Coordinator

Mr Brendon Willocks
A.P. Curriculum (Acting)

Mrs Charmaine Cridland
Principal (Acting)