

# Suggested Student Activities

## HOSPITALITY

Teachers delivering this course and workplace supervisors who have hosted their students recommend any of the following activities for students to complete during work placement. This is not a finite list; you may wish to offer other equally suitable activities relevant to the course.

Talking with the students should help reveal the student's levels of confidence and maturity; their current strengths, their preferred competencies to work on and perhaps some areas to improve.

**NB: The activities include degrees of independent work – instruction and supervision must still be provided for the student.**

- Undertake WH&S induction training for the site
- Prepare appetizers, salads, sandwiches, stocks sauces, soups, vegetables, eggs and farinaceous foods
- Use basic methods of cookery where practical
- Prepare and serve non-alcoholic beverages
- Provide food service
- Provide a link between the kitchen and service area
- Clean and maintain the premises in which work is performed
- Clean and store utensils used in the cooking process
- Observe and assist in cleansing and sanitising procedures used in the establishment
- Locate utensils, mechanical equipment or large fixed equipment that you have not used before. Identify what it is used for, how it is operated and its maintenance schedule.
- Investigate how the establishment controls pests, the methods used and the frequency
- Outline the procedures used for garbage control
- Document the procedures for stock rotation
- Become familiar with and document the various storage areas within the establishment e.g. refrigeration, dry storage
- Produce a flow chart for receiving and storing stock.
- Investigate the menus:
  - Who plans menus?
  - How often are they changed?
  - Seasonal menu changes
  - Types of menus offered

For great work placement support contact...

Port Macquarie 6583 5910	Kempsey 6562 5314	Taree 6551 5463
-----------------------------	----------------------	--------------------