

## My Journey Option Subjects Info Sheet

### Option Subject: Hospitality

*Kindly indicate route offered:*

**Applied:** x

**Academic:** x

**Vocational:** ✓ (route 1)

### General introduction to the subject:

Students are exposed to different aspects within the Hospitality and Tourism industry and will be able to explore different culinary and non-culinary departments. The students investigate different job roles within the industry and will be able to learn proper communication and customer service. Students learn by doing things and research on the topics discussed during lessons.

### List topics studied:

- a. Different types of tourists and tourism.*
- b. Factors effecting tourism and local economy.*
- c. Job roles and duties within the Hospitality industry.*
- d. Communication and customer care.*
- e. Basic Nutrition*
- f. Food Hygiene at the workplace.*
- e. Preparing and cooking different food commodities.*
- f. The pastry department.*
- g. Restaurant Service.*
- h. Hotel Operations*

### Class activities involved:

Class activities are various according to the topic being covered. Role plays, presentations, experiments, interviews, video recording, cooking demonstration, guest speakers, coffee making and non-alcoholic drink-making are some of the activities that are done during Hospitality lessons.

### Homework assigned:

Usually homework takes place in the form of research and preparation for upcoming lessons and event planning. Preparation for practical tasks like sitting for an interview or cooking sessions are to be practiced at home before the actual practical task assessment at school. Most of the assigned work for assessment are to be completed at home.

### Assessment given:

#### VET Hospitality-

- Two assignments of 30% each are given each year.
- One controlled assessment (written exam) holding 40% of the annual mark is done at the end of each scholastic year.
- The total mark of the three assessments of each year will result in the SEC result of VET Hospitality.

### List skills acquired studying the subject:

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| <ul style="list-style-type: none"> <li><i>a. Communication skills.</i></li> <li><i>b. Customer care skills.</i></li> <li><i>c. Culinary skills.</i></li> <li><i>d. Food and Beverage service.</i></li> <li><i>e. Language skills.</i></li> <li><i>f. Writing skills.</i></li> <li><i>g. Social skills.</i></li> <li><i>h. Research skills.</i></li> </ul>   |
| <p><b>List skills required to study the subject:</b></p> <ul style="list-style-type: none"> <li><i>a. Good Level of English if taking VET Hospitality.</i></li> <li><i>b. Good ICT skills for VET Hospitality.</i></li> <li><i>c. Being able to work in a team.</i></li> <li><i>d. Taking part in school activities in which Hospitality students will be hosting events.</i></li> <li><i>e. Interest in the field of study (Hospitality and Tourism).</i></li> </ul> |
| <p><b>Name of Education Officer:</b> Yanica Gauci</p>   |
| <p><b>Email address :</b> yanica.gauci@ilearn.edu.mt</p>  |