

Hospitality

PROGRESSION GUIDE – ASbA QUALIFICATION

Working Together

The Tasmanian Department of Education is committed to working with Tasmanian businesses to promote and support Australian School-based Apprenticeships (ASbA), which support the engagement, retention, transition and skills development of young people. We understand the contribution this pathway can make towards growing Tasmania's skills base and increasing the capacity for Tasmanian businesses to meet ever changing skills demands.

The objective for the Department's ASbA team is to assist businesses to develop and implement workforce development models that enhance the engagement, employment and training opportunities for young people while they are still completing school. We recognise that Australian School-based Apprenticeships and Traineeships provide a valuable contribution to workforce development planning and are a "Smart Way to Learn and Earn" for our students.

A number of Tasmanian school and college students are ready for the opportunity to get a head start in their career. ASbAs provide a meaningful employment and education pathway for these students. It is a way to support students who are enthusiastic and work-ready with an opportunity to combine work and school – completing their education at the same time as undertaking a nationally recognised qualification whilst in paid employment.

ASbAs are a key Workforce Development Strategy – planning today for Tasmania's future workforce. Let us work with you to take the first step in attracting, developing and retaining your highly skilled future workforce.



Combining learning with "on-the-job" training makes for a well-rounded skill set.



Australian School-based Apprenticeship – Key Phases

PHASE 1	PHASE 2	PHASE 3
<p>PRE-EMPLOYMENT</p> <p>ASbA STUDENT:</p> <ul style="list-style-type: none"> » Preparation of ASbA student to be work ready » Conversation and information with employee, student, parents/guardians about ASbA » ASbA student may engage in a work experience/placement at business <p>EMPLOYER:</p> <ul style="list-style-type: none"> » Apprenticeship Centre engaged » Registered Training Organisation selected » ASbA qualification selected » Sign up ASbA student 	<p>EMPLOYMENT</p> <p>DOE ASbA TEAM:</p> <ul style="list-style-type: none"> » Supports ASbA student » Supports the business/industry » Reviews and monitors ASbA contract and compliance <p>SCHOOLS AND COLLEGES:</p> <ul style="list-style-type: none"> » Work with student on personal learning/transition plan » Support ASbA student towards TCE completion » Align courses and subjects that complement ASbA training <p>EMPLOYER:</p> <ul style="list-style-type: none"> » Ensures ASbA employment requirements are undertaken 	<p>POST EMPLOYMENT AND TRAINING</p> <ul style="list-style-type: none"> » Progress ASbA into: <ul style="list-style-type: none"> – Part-time Apprenticeship – Full-time Apprenticeship – Full-time Employment » Continue with Industry Professional training » Continue with ongoing training <ul style="list-style-type: none"> – Certificate IV – Diploma » Pathway into University studies

Hospitality

Certificate II in Hospitality is an entry level qualification which enables students to gain foundation skills for working in various hospitality settings, including: restaurants, cafes, catering operations, hotels, clubs and coffee shops. Students learn a variety of essential skills for a front-of-house role. The focus is on providing quality customer service, with training delivered in an authentic learning environment.

Progression

Progressing to Certificate III in Hospitality will enable students to build on their previous training and move into a specialised sector of hospitality, including food, wine, or silver service. The focus of this certificate is on understanding the operational workings of a business. Students will work independently or with limited guidance to plan and organise day-to-day operations to an industry-level standard. Students who undertake this course should be capable of working independently and responsibly in high-pressured environments.

Example ASbA Qualification Advancement



* This is an example of Hospitality learning pathways a student may choose to follow.

Example Timeline ASbA Model



* ASbA students can be in Year 10, 11 or 12 – timeline for completion may vary depending on start date and the above timeline is an example only.



Example Complementary Subject Selections

POSSIBLE CHOICES

- » English Foundations 2
- » English Applied 2
- » English 3
- » Introduction to Sociology and Psychology 2
- » Business Studies 3
- » Certificate II in Business
- » Certificate II in Retail Services
- » Certificate II in Tourism
- » Workplace Maths 2
- » General Mathematics Foundation 2
- » Food and Hospitality Enterprise 2
- » Food, Cooking and Nutrition 2
- » Food and Nutrition 3
- » Certificate II in Kitchen Operations
- » Visual Art 2
- » Drama 2
- » Work Readiness 2
- » Career and Life Planning 2
- » Chinese Foundation 2
- » French Foundation 2
- » German Foundation 2
- » Italian Foundation 2
- » Japanese Foundation 2

* Please note, subject to change, not all subjects and courses are available in all regions, or at all Year 11 and 12 schools and colleges. Check with specific school/college for more details.



For more information

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