

SCHOOL NAME: _____

YEAR LEVEL: _____

HOSPITALITY - SKILLS AUDIT

This audit is to be completed by the student's classroom teacher and indicates the level of skills and experience the student/s may have demonstrated in the course to date.

SKILLS	NOT YET ATTEMPTED	STARTING TO DEVELOP	BECOMING COMPETENT
• Industry knowledge			
• Follow workplace hygiene procedures			
• Communicate effectively with colleagues and customers			
• Organise and prepare food			
• Use basic methods of cookery			
• Knife handling			
• Food service			
• Beverage service			
• Other:			

Completed relevant HSC VET course OH&S units

Satisfactorily participated in work readiness preparation for work placement

Teacher's Name: _____

Date: _____

Teacher's Signature: _____