STUDENT CREDIT AND PROGRESSION ASS					ESSMENT					STUDENT			Loca	Local				
DATE PREPARED 15/05/2025				COURSE CODE CRS1201				2014	L421 CREDIT			IT POIN	T POINTS			2		
COURS	E TITLE		urism and Hospitality Ma					anagement (Professional Practice)										
Student Number/Name																		
Assessment Legend Enrolled E P				Passed	v	Exen	npt	Х	To Com	plete	0	Next Enro	lment	<mark>0</mark>	Substitute	e <mark>S</mark>		
Year 1			Pre-requ	uisite	Semester		Pre- Before und				dertaking a subject you must successfully				ssfully			
	TOU501	OU501 Introduction to the Tourism Industry					S1						any pre-requisite subjects					
	HOS509	Food and Beverage Knowledge					S1				The li	sted s	emesters i	ndicate	when	the subje	cts are	
	MAN501	Manageme	Management Fundamentals					S1, S2		Semester		planned for delivery across the academic year. This is a guide and subject to change.						
O	RES501		oundation Academic										,		0			
0	TOU551		Tourism Theories and Concepts				S1, S2		Comments:									
<mark>0</mark>	MAN502	Financial Co	-inancial Concepts				S1, S2											
	MAN601	Introductio	oduction to Marketing					S1, S2										
O	HOS501	Food and B	everage Ope	rations														
Year 2																		
	TOU601	Tourism Attraction Management					S1, S2											
	HOS603		Sustainable Procurement for Hospitality and Tourism				S1, S2		ENROLMENT INSTRUCTIONS:									
	MAN605	Financial Analysis and Decision Making			MAN502	2	S1, S2		1. Students must co requirements					all core	subject	ts and ele	ctive	
	MAN606	Human Res	nan Resource Operations for Services Industry				S1, S2		2. You can			nents view your completed, credited, exempt and I subjects in eStudent					and	
	HOS651	People and		HOS551		S1, S2						ts in eStud: Juisite info		and th	ne semest	er		
	HOS602		everage Serv			S1, S2		guide 4. Review the timetable for the next semester										
	HOS609	Manageme Wine Desig				S1, S2		5. Plan your enrolment and class registration						a ah				
	MAN702	Risk and Leg	gal Issues			S1, S2		 Students may only enrol in 4 academic subjects each semester 							acn			
Year 3			-															
	HOS618	Professiona	al Practice 1			_	S1, S2		WORK INTEGRATED LEARNING – Plan for you Work Pl you commence Year 2 to ensure you undertake appro							nt as		
	HOS718	Professiona	ofessional Practice 2		HOS618		S1, S2		place	placement for your career. Contact Julie London JulieL(аке ар	proveu		
Year 4									Cont	act Julie	Londor	ו Julie	L@angliss.	edu.au				
	HOS701	Menu Design and Engineering					S1, S2		Course Rules									
	MAN706	Innovation and Entrepreneurship					S1, S2											
	MAN707	Strategy, Change and Leadership Elective					S1, S2			A maximum of 60 credit points (10 subjects) can be take 500 series subjects. This includes Core and Elective subje								
									status of Passed or Exempt.									
	TOU751	Taking Responsibility for Tourism and Hospitality			HOS651		S1, S2		Study Plan									
	HOS702	Project Restaurant		HOS701		S1, S2		Credi	Credit			Subjects						
	TOU739		Current Issues in Tourism and Hospitality				S1, S2		Completed				Subjects					
		Elective							Seme	ster 1	202		Subjects					
Students r	Students must select one of the following electives		tives					Seme	ster 2	202		Subjects						
	TOU503	Tourism Dis	stribution Sys	tems			S1, S2		Seme	ster 1	202		Subjects	<u> </u>				
	TOU504	Visitor Serv	rices				S1, S2		Seme	ster 2	202		Subjects					
	HOS501	Food and B	everage Ope	rations			S1, S2		Seme	ster 1	202		Subjects	-				
Cannot be selected – Institute award only								Seme	ster 2	202		Subjects						
	FHE521	Unspecified	d Elective						Seme	ster 1	202		Subjects					
	FHE522	Unspecified	d Elective						Seme	ster 2	202		Subjects					
	FHE621	Unspecified	d Elective						Total	Total			Subjects		Cree	dit Points		
	FHE622	Unspecified	Unspecified Elective						Anticipated Completion							-		
	FHE714 FHE718	Professional Practice 2 (Academic) Professional Practice 2 (Industry)						Approved										
	Professional Practice 2 (Industry)																	