**Investigation – EXAMPLE**

In Australia there are 738,231 people working in the food and hospitality industry (Woolway, M. 2019). Training for these positions is available through Tafe, Uni and VET courses. There are both short- and long-term courses available leading to a variety of different career opportunities. Research from the internet, Tafe and university websites and an interview from someone who is studying in this industry will help explore the career and training opportunities available in the Food and Hospitality Industry. First focusing on short courses and then longer courses leading to permanent careers.

Regency Park Tafe, in South Australia, provides many short courses under the categories of: baking, beer brewing, cheese making, cookery, food technology, hospitality, meat processing and wine and viticulture, the longest of these being 30 hours (Tafe SA, 2019). These courses often help the development of additional skills or assist an individual making the right choice for a new career path. Le Cordon Bleu also offer a variety of short courses which include bread, cheese and pastries making to “give home cooks, aspiring chefs and food enthusiasts hands-on opportunities to learn the techniques and skills to create professional dishes in the home environment” (Le Cordon Bleu, 2019). All these courses are attractive to those seeking to get a taste of this industry helping them to make long term decisions about their respective career paths.

Whilst short term courses can be fun, there are many long-term courses available to assist with a permanent career in the food and hospitality industry. Participating in these longer courses leads to awards such as: recognised certificates, diplomas and traineeships (Tafe SA, 2019). According to Shannon (2019), a Tafe tour guide, Regency Tafe offer a variety of longer courses including: Patisserie, Food Processing and Cheese Making courses. These courses provide the skills required to pursue a career as a baker, pastry chef or cheesemaker. Tafe also offers courses in the hospitality industry that can lead to jobs such as event managers/planners, bartending, waiting and team leaders (TAFE, 2019). In an interview, Lauren (2019), a Tafe student, talked about the opportunities her course leads to, “this course can lead to multiple different jobs in the food and hospitality industry, but further studies may be needed to be completed. This course [Certificate II in Food Processing] can also be a prerequisite course to further studies that Tafe SA offers”. This shows that longer courses are great to start a career but to progress for some potential jobs, further study, such as higher certificates, may be required.

Courses in the Food and Hospitality industry do not just teach the practical skills of the course but also teach life-long skills. Reflection from students both past and present suggest: "Studying … doesn't just get you job ready, it gets you life ready. Having a Bachelor of Hospitality behind me gave me credibility in the industry and confidence in the workplace.” (Heather Day) and “I have learnt communication and teamwork skills as well as learning how to talk/deal with new people” (Lauren Cadieux). This demonstrates that Food and Hospitality students learn ‘real-world’ skills such as clear communication and teamwork to prepare them for their future careers both in and out of the Food and Hospitality industry.

There are a wide variety of career and training opportunities available within the Food and Hospitality industry from short ‘taster’ courses to cheese and breadmaking to being the manager of these industry groups. These courses can lead to recognised certificates and long-term careers but most importantly life skills able to be adapted into a variety of situations and career pathways.

**References**

**Primary Sources:**

Interview Conducted on the 30th May 2019 – Interviewee: Lauren Cadieux, Student at Regency Tafe

Quote from Previous Tafe Student: Heather Day, who completed her Bachelor of Hospitality Management

Tour attended on the 21st May 2019 – Regency Park Tafe, Tour Guide: Shannon

**Secondary Sources:**

Le Cordon Bleu (2019) *Gourmet Short Courses,* Le Cordon Bleu. Accessed 30 May 2019  *<*<https://www.cordonbleu.edu/adelaide/gourmet-short-courses/en?Page=1#ShortCoursesAnchor>>

TAFE SA, the Government of South Australia, Hospitality and Tourism on 28 May 2019, <<https://www.tafesa.edu.au/courses/hospitality-tourism>>

Woolway, M (2019). *Census data shows growth in food and hospitality employment,* Hospitality Magazine. Accessed 28 May 2019 <<https://www.hospitalitymagazine.com.au/18741-2/>>