STUDE	ESSMENT				STUDENT			Loca	Local		Inter.						
DATE PREPARED 3/01/2024				COURSE CODE CRS1202			.2014	L421 CREDIT			IT POIN	POINTS 1		2			
COURS	E TITLE		Bachel	or of To	urism and	d Hospi	tality N	lanag	gemen	t			I				
Studen	t Number	/Name				•	•										
Assessment Legend Enrolled E			Passed	✓ E	xempt	X	To Com	plete	0	Next Enro	lment	0	Substitut	e <mark>S</mark>			
Year 1				Pre-requisite	e Seme	ster	Pre-		Befor		ndertaking a subject you must successfully						
	TOU501	OU501 Introduction to the Tourism				\$1		_				e any pre-requisite subjects					
0	HOS509		Food and Beverage Knowledge			S1				The li	sted s	emesters i	ndicate	when	the subje	cts are	
0	MAN501		anagement Fundamentals			S1, S2		Sem	Semester		planned for delivery across the academic year. This is a guide and subject to change.						
0 0	RES501	Foundation															
<mark>0</mark>	TOU551		Tourism Theories and Concepts			S1, S2		Comments:									
	MAN502	Financial Concepts Introduction to Marketing				S1, S2											
	MAN601					S1, S2											
	One Of	TOU503, TO	DU504 OR HC	\$501													
Year 2																	
	TOU601	Tourism Attraction Management				S1, S2											
	HOS603		Sustainable Procurement for Hospitality and Tourism			S1, S2		ENROLMENT INSTRUCTIONS:									
	MAN605	Financial Analysis and Decision			MAN502	S1, S2			 Students must complete all o requirements 						core subjects and elective		
	MAN606	Making Human Resource Operations for the Services Industry				S1, S2			2. Yo		completed, credited, exempt and						
	HOS651		People and Place			S1, S2			enrolled subject 3. Review pre-requ					and th	ne semest	er	
	HOS602		bod and Beverage Service lanagement			S1, S2			guide 4. Review the timetable for the next semester								
	HOS609	Wine Design			S1, S2			5. Pl	Plan your enrolment and class registration Students may only enrol in 4 academic subjects eac					ach			
	MAN702	Risk and Leg	gal Issues			S1, S2			semester			ony entorin + academic subjects each					
Year 3	1																
	HOS618	Professiona	l Practice 1			S1, S2			WORK INTEGRATED LEARNING – Plan for you Work Placemer you commence Year 2 to ensure you undertake approved						nt as		
	HOS718	Professional Practice 2		HOS618	S1, S2		place	placement for your career. Contact Julie London JulieL					ane up	proved			
Year 4	1	1						Cont	act Julie	Londor	n Juliel	@angliss.	edu.au				
	HOS701	Menu Design and Engineering				S1, S2		Course Rules									
	MAN706	Innovation and Entrepreneurship			S1, S2												
	MAN707	Strategy, Ch	nange and Le	adership		S1, S2			A maximum of 60 credit p 500 series subjects. This ir			•					
		Elective						status of Passed or Exempt.									
	TOU751	Taking Responsibility for Tourism and Hospitality			HOS651	S1, S2		Stuc	Study Plan								
	HOS702	Project Restaurant			HOS701	S1, S2		Credit			Subjects						
	TOU739	Current Issu Hospitality	ues in Tourisr	n and		S1, S2		Completed				Subjects					
		Elective						Seme	ester 1	202		Subjects					
Students must select one of the follo		lowing elec	tives				Seme	ester 2	202		Subjects						
	TOU503	Tourism Dis	stribution Sys	tems		S1, S2		Seme	ester 1	202		Subjects					
	TOU504	Visitor Serv	ices			S1, S2		Seme	ester 2	202		Subjects					
	HOS501	Food and B	everage Ope	ations		S1, S2		Seme	ester 1	202		Subjects					
Cannot be selected – Institute award only							Seme	ester 2	202		Subjects						
	FHE521	Unspecified	Elective					Seme	ester 1	202		Subjects					
	FHE522	Unspecified	l Elective					Seme	ester 2	202		Subjects					
	FHE621	Unspecified	Unspecified Elective					Total	Total			Subjects		Cre	dit Points		
	FHE622	Unspecified Elective						Antic	ipated Co	mpletion	ı						
	FHE714 FHE718		Professional Practice 2 (Academic) Professional Practice 2 (Industry)					Appr	Approved								
	1112/10	11010331011d															