My name is Ella, and I’m currently a Year 12 student and a part of the VET Hospitality cohort.

As well as VET Hospitality I’m also going to be completing English, Studio Arts photography, Economics and Business Management. It’s one of the many subjects within my VCE course that I’m going to be completing and that are going to contribute to both my study scores and ATAR at the end of the year.

I heard about VET through one of my teachers and it was kind of coming up to the time where we were choosing all of our subjects and she really suggested that the hands-on learning that it offers would be really tailored to how I like to learn. After the conversation I looked into it more and discovered that I’d be coming out of Year 12 with not only my ATAR but additional certificates that would hopefully help me after I leave school.

So, I’ve currently got my RSA, which will be very useful in the near future. I’m gonna have my Certificate II in Hospitality, as well as learning how to make coffees and beverages and little skills that you’ll come out of the course with. You know, working in a team, communicating with others, overcoming challenges, quick problem solving.

I’ve picked up lots of skills regarding like cooking in particular when I did the kitchen operations, part of that course, but even coffees and bartending, those kinds of beverages. It’s definitely a different set of skills that I hadn’t got before I came into Hospitality.

So in Year 11 you tend to do a semester of kitchen operations and a semester in the front of house. The kitchen was very busy, very … lots of people moving around and full on, to say the least, but just the skills you pick up from that – you know, communicating, being direct, organising orders and food and all the people around you – was really interesting and something I enjoyed.

My VET teachers are very different from my regular VCE teachers. I mean I’m working with them in sometimes a real commercial kitchen so they’re not only a mentor but kind of like a colleague. Yeah it’s very different, you know you walk from English and you’re sitting and listening to your teacher, doing notes, and then you walk into your VET subject and your teacher has industry experience, they’re talking to you, especially in a Hospitality case, how to run a restaurant and do a job that can apply to a workplace.

As part of getting the certificate I went to do workplace outside of school and that took place during one of the holiday periods in Year 11. I felt confident that I was able to adjust to different working environments, it certainly took some time to adjust to a very different work environment with lots of different people, and I think I came out more confident that I was able to adapt to a different environment to the ones that I was used to.

The combination of my Certificate II and being in a structure workplace as part of my certificate, I think, will help me get a job in the industry and it definitely helped me form connections with people who were a part of the industry that would hopefully help me get my foot in the door after I leave school.

The course is very practical, and it’s based off skills that are practical and that you can apply in the workplace but a great aspect of it is that it’s scored and it will contribute to your ATAR. You complete SACs, you will sit an exam at the end of the year and leave with it being a part of your ATAR.

I’d definitely recommend the program, I mean it’s just so different from any other VCE subject that you’re going to choose, like, it’s hands on, you learn practical skills, you come out with a certificate, you know that’s a point of difference when going into university and leaving school so if you’re interested in the hands-on type of learning and, you know, the hospitality industry, it’s definitely something I would encourage people to consider.

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