

FOOD AND HOSPITALITY EDUCATION

Plan, prepare and serve a range of foods safely and hygienically for individuals, families or customers. Students will undertake a series of challenges that involves food decision and applying culinary skills

PREREQUISITES: SOME BASIC KNOWLEDGE AND SKILLS IN FOOD PREPARATION IS PREFERRED BUT NOT ESSENTIAL.

WHAT WILL YOU LEARN?

- 01.** Develop skills in food preparation and presentation including following recipe instructions effectively.
- 02.** Understanding of relevant issues that relate to working in the food & hospitality Industry.
- 03.** Planning, preparing and serving Food and Beverages to customers.

Transferable Skills

- Working as a team member to achieve a goal
- Showing initiative in practical situations
- Developing good planning and time management skills
- Being able to prioritise tasks
- Working safely and hygienically to produce food

Assessment

Stage I	50% Practical Activity 30% Group Activity 20% Investigation
Stage II	30% External Investigation, 50% Practical Activity 20% Group Activity



VOCATIONAL PATHWAYS

- Certificate II Kitchen Operations
- Certificate III in Commercial Cookery
- Certificate II in Cake and Pastry



TERTIARY PATHWAYS

- Bachelor of Tourism
- Bachelor of Hospitality
- Bachelor of Business (Tourism and Event Management)



CAREERS

- Fast food attendant
- Kitchen hand
- Pastry chef
- Cook/chef
- Front of House



SACE STAGE 1 | 10 CREDITS
ONE SEMESTER/FULL YEAR



SACE STAGE 2 | 20 CREDITS
FULL YEAR



ATAR SUBJECT