

Food & Hospitality

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

Northern Adelaide Senior College

PREREQUISITES:

- NIL

WHAT WILL YOU LEARN?

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

Assessment Overview		
Stage 1	50% - Practical Activity 30% - Group Activity 20% - Investigation	Complete at least one practical activity with an individual evaluation report, plus an investigation of up to 800 words, 5 minutes oral, or equivalent multimodal format.
Stage 2	30% - External Investigation 50% - Practical Activity 20% - Group Activity	Complete 6–7 assessments, including three practical activities, one group activity and one investigation (up to 2,000 words, 12 minutes oral, or equivalent multimodal format).

VOCATIONAL PATHWAYS

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

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 Staff

① SACE STAGE 1 | 10 CREDITS ONE SEMESTER/FULL YEAR

② SACE STAGE 2 | 20 CREDITS FULL YEAR

ATAR SUBJECT