

# FOOD AND HOSPITALITY EDUCATION

Plan, prepare and serve a range of foods safely and hygienically for individuals, families or customers. Some basic barista training is included. Current issues such as food wastage, sustainability, food trends, impact of technology in the hospitality sector are considered.

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	
<ul style="list-style-type: none"> <li>• Working as a team member to achieve a goal</li> <li>• Showing initiative in practical situations</li> <li>• Developing good planning and time management skills</li> <li>• Being able to prioritise tasks</li> <li>• Working safely and hygienically to produce food</li> </ul>	

Assessment	
Stage I	50% Practical Activity-2 Tasks, 30% Group Activity- 1 Task, 20% Investigation-1 Task
Stage II	30% External Investigation, 50% Practical Activity- 4 Tasks, 20% Group Activity-1 Task



### 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
- Barista
- Kitchen hand
- Pastry chef
- Cook/chef



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



**SACE STAGE 2 | 20 CREDITS**  
FULL YEAR



**ATAR SUBJECT**