

# 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: ONE SEMESTER OF A STAGE 1 FOOD AND HOSPITALITY, HOME ECONOMICS OR EQUIVALENT TAFE/VET COURSE FOR STAGE 2 FOOD AND HOSPITALITY**

## 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**