

HOSPITALITY

HSS 302

*This is **not** an approved subject for University Entrance*

This course is designed for students interested in pursuing a career in Hospitality. Students are required to give a full commitment in both practical activities as well as theory work in the classroom.

THE COURSE AIMS TO:

- provide those with limited previous experience in commercial kitchen work with the skills and knowledge necessary to perform basic kitchen tasks
- help students develop a range of skills which will prepare them for further training in the hospitality industry.
- work in partnership with accredited providers to work to industry standard.
- develop barista skills, preparing and presenting a variety of coffees.
- facilitate employment opportunities.

The course is fully internally assessed and Industry Unit Standards will be offered with a range of assessment tasks including assignments, tests and competency tests in practical assessments.

Satisfactory course completion and an 80% attendance rate will lead to the award of the Kaikorai Valley College Certificate in Hospitality.

INTERNAL ASSESSMENT

Achievement/ Unit Standards	Number	Title	Level	No of Credits
US	13285	Handle and maintain knives in a commercial kitchen	2	2
US	20666	Demonstrate a basic knowledge of contamination hazards and control methods used in a food business	2	2
US	167	Practice food safety methods in a food business	2	4
US	168	Demonstrate knowledge of food contamination, hazards, and control methods used in a food business.	3	4
US	17285	Demonstrate knowledge of espresso coffee equipment and recipes	2	2
US	17288	Prepare and present espresso beverages for service	3	3
US	15627	Demonstrate creativity in meal preparation and presentation	3	6
US	6648	Prepare, plan and serve food for a special occasion	3	4

Suggested pre-requisite	:	Experience studying Foods 101 and 201 would be desirable, but not essential – prior consultation with Mrs Beagley is advisable.
Course costs	:	\$130 food requirements
Contact person	:	Mrs M Beagley