

Hospitality

LEVEL 2

Credits: 16 Unit Standard credits

Leads onto: Level 3 Hospitality

Course of Study

Year 12 Hospitality is a Unit Standard based programme which is aimed at students interested in pursuing a career in Hospitality. The course aims to further develop a student's practical skills and an awareness of the skills and knowledge required for the Hospitality Industry. Unit standards will cover the following content:

- Developing food handling skills through a wide variety of practical food-related activities.
- Developing knowledge of the practices and strategies required to address food handling issues.
- Enhancing self-worth through successful and safe preparation of food (personal level and/or as a shared responsibility)
- Developing skills in effective and creative management of resources.
- Demonstrate an ability to handle knives and maintain knives in a commercial kitchen.
- Demonstrate simple fruit and vegetable cuts and demonstrate an understanding of preparation practices and cuts.
- Demonstrate preparing simple salads for service and demonstrate an understanding of basic preparation practices.
- International Cuisine - students are able to describe and compare the characteristics of a range of international dishes, and prepare and present two international dishes.

Costs: \$140 for food and course workbooks

Teacher Contact: Mrs Beagley

Hospitality

LEVEL 3

Credits: 25 Unit Standard credits

Leads onto: Polytechnic studies in Hospitality or employment in the Hospitality industry.

Course of Study

Unit standards cover the following content:

Year 13 Hospitality is a Unit Standard based programme for students interested in pursuing a career in Hospitality. The course aims to develop students' practical skills and to enhance awareness of the skills and knowledge required for the Hospitality Industry.

Unit standards cover:

- Developing food handling skills through practical food-related activities.
- Developing knowledge of practices and strategies to address food handling issues.
- Methods used to control hazards causing food borne illness and spoilage in a food business.
- Using commercial espresso equipment as part of a Barista course held at Otago Polytechnic.
- Nutrition knowledge relevant to commercial catering.
- Planning, preparing and serving food for a special occasion for community guests.
- Preparing, cooking and serving creative meals.

Costs: \$170 for food and course workbooks

Teacher Contact: Mrs Beagley