

# Food Specialisations (TFD) – Year 10

## Subject Outline:

Hospitality explores aspects of food hygiene and food safety, the preparation, presentation and service of food and beverages. It also examines the methods and procedures used when working in a hospitality environment. This subject can build fundamental skills and knowledge towards competency in food related jobs within the industry and further qualifications in the food and beverage service industry.

## Course Content:

Students with an interest in food and beverage preparation and service should have a willingness to participate in both individual and group activities. It is important that students take responsibility for being prepared for practical lessons on a weekly basis.

Students are required to bring ingredients and materials from home to prepare food items. When students prepare food for take-home cookery students are asked to take the item produced home so that the family can share in the student's work.

Semester 1	Semester 2
<ul style="list-style-type: none"><li>• A Multicultural Affair</li><li>• Come Dine with Me</li></ul>	<ul style="list-style-type: none"><li>• High Tea</li><li>• All Wrapped Up/Drinks to go</li></ul>

## Assessment Outline:

A variety of assessment techniques are used in the course. These may include:-

- Research / Report Assignments
- Design Briefs
- Written Exams
- Completion of in class activities including:
  - ✓ A folio of class work
  - ✓ Observation of particular skills
  - ✓ Assessment of items produced

## Learning Pathways:

Year 11/12 Subject	General/Applied/Other	Potential QCE Points	Recommended
Hospitality Practices	Applied	4	No prerequisite
Certificate II in Hospitality	VET	4	No prerequisite

## Career Pathways:

Pastry Cook, Waiter/Waitress, Hotel/Motel Manager, Baker, Restaurant/Café Manager, Caterer, Chef/Cook Kitchen Hand, Small Business Operator, Cookery Demonstrator, Sandwich/Counter Hand, Bar Attendant/Manager

## Special Requirements:

Workplace Health & Safety laws and regulations apply in our kitchens and sewing rooms and appropriate footwear is a part of these regulations.

**Approximate Cost: \$60**