

HOSPITALITY STUDIES

ELECTIVE
SUBJECT

Year 9

Course Outline: Hospitality Studies involves practical skills in learning how to prepare and cook dishes hygienically and safely using a variety of kitchen equipment. Students will work in groups and cook individually for their assessment and gain confidence in the area of basic methods or cookery, international cookery, designing meals and improving nutrition through home cooking.

Learning Experiences:

- Team work
 - Practical cookery
 - Investigating recipes and cultures and cuisines
 - Evaluating
 - Managing self and kitchen resources and equipment
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Duration: 1 year.

Assessment:

- Exam
 - Designing a meal
 - Individual cookery
 - Design tasks
 - International cookery
 - Burger Design Challenge
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Certification: School End of Semester Reports.

Commitment: In order to succeed in this subject, students must commit to bring their iPad for each lesson. Ingredients are provided each week, but students need to bring own ingredients for their practical assessment.

Cost: Refer to the schedule of fees. Students provide ingredients for assessment.

Course Requirements: Students must abide by school uniform and footwear guidelines during all lessons.

Links to Careers: Food and Hospitality Industry, Tourism Industry, Chef, Short Order Cook, Bistro and Café Cook Kitchen Hand.

Hospitality Studies offers students a chance to develop cooking skills over this one year course. Students will work with specialised teachers in the areas of Food Design Technology. Skills learnt will lead into Year 10 subjects including Intro to Food and Nutrition and Hospitality Senior Subjects including Certificate II in Hospitality and Certificate II in Cookery.