

# HOSPITALITY STUDIES

ELECTIVE  
SUBJECT

Year 10

**Course Outline:** Hospitality Studies involves further development of food preparation and methods of cookery within the Hospitality Industry. Students will work in groups and cook individually for their assessment and gain confidence in areas of advanced methods of cookery, international cuisines and current food trends.

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**Learning Experiences:**

- Team work
  - Practical work
  - Individual work
  - Problem solving
  - Evaluating
  - Managing self and resources
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**Duration:** 1 year.

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**Assessment:**

- Exam
  - Investigation tasks
  - Written reports
  - Design Challenges
  - Practical individual cooking
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**Certification:** School End of Semester Reports.

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**Commitment:** In order to succeed in this subject, students must commit to bring their laptop to each lesson. Bring ingredients for the practical cook which is in week 9 of each term.

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**Cost:** Refer to the schedule of fees. Student must provide ingredients for practical cookery assessment.

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**Course Requirements:** A laptop that meets school minimum specifications. Students must abide by school uniform and footwear guidelines during all lessons.

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**Links to Careers:** Food and Hospitality industry, Tourism industry, Apprentice chef, Short Order Cook.

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Hospitality studies offers students a chance to develop cooking skills over one year. Students will work with specialised teachers in cookery and skills learnt will lead to senior food and nutrition and hospitality senior subjects including Certificate II in Hospitality and Certificate II in Cookery.