

Hospitality

Level 1

Course Requirements:

Open to all students.

Aims:

Hospitality classes are for students looking to gain knowledge in cooking techniques, team work, planning, preparing and presenting meals.

It will provide the students with a level of knowledge and skills sufficient to fulfil the requirements of working towards an entry into the Hospitality Industry.

Course Content:

This course utilises industry-based unit standards specifically developed for Secondary School Education. The techniques & knowledge student learn is to, Maintain Safe Food Practices, Prepare and Present Meat, Fresh Fruit and Vegetables, Hot Finger Food. Explore Soups and sauces, eggs and cheese dishes and bake cakes, sponges and scones.

Students will be able to draw up a work plan, understand the importance of mise-en-place, knife care and many more techniques that gives the students confidence to progressing into the hospitality industry.

Where can this subject take you?

If you qualify for Tertiary courses, Hospitality can be studied in

- Bachelor of Arts (Culinary Arts)
- Bachelor of International Hospitality Management (BIHM)

Industry placements at places like: SKYCITY Auckland Convention Centre or become a Food Technologist.

Further Assessment Opportunity and Resubmission

(Refer to student Handbook for more information)

A further assessment opportunity occurs after you have submitted work / sat a test for an assessment; you do a new assessment after further learning has taken place.

For this course there will be one further assessment opportunity for each standard.

A resubmission can be offered to you by the teacher if they believe you can correct errors or omissions in your work in a short period of time; it does not involve a new assessment. A resubmission must take place before the teacher gives any feedback on the work done.

There can be only one resubmission.

Appeals (Please refer to student Handbook for more information)

If you are unhappy with any of your results you should discuss this with your teacher. If you are still unhappy then an Appeals form should be completed; this is available from the HoF; forms need to be completed and returned to your HoF within 5 school days of receiving your grade. If you are still not happy you can then see the Principal's Nominee. At NO time, during this process, should you contact NZQA.

Head of Faculty

Mr Singh

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Assessment Chart

| Number | Title | Credits | US/AS | Internal/ External | Format | Literacy | Numeracy | Indicative date |
|--------|--|---------|-------|-----------------------|---------|----------|----------|--------------------|
| 21059 | Demonstrate knowledge of knife care, use, storage, and carrying for the hospitality industry | 2 | US | Int | Booklet | | | Term 1 |
| 15919 | Prepare and present hot finger foods. | 2 | US | Int | Booklet | | | Term 1 |
| 15900 | Prepare and present meat in the hospitality industry | 4 | US | Int | Booklet | | | Term 2 |
| 19770 | Prepare and present egg and cheese dishes. | 3 | US | Int | Booklet | | | Term 2 |
| 15920 | Prepare and present sauce and soup. | 2 | US | Int | Booklet | | | Term 3 |
| 15921 | Prepare and bake a cake, a sponge and scones. | 3 | US | Int | Booklet | | | Term 4 |

Entry into externals will be based on:

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| There are no externals in this course. |
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