

Hospitality

Level 2

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:

The techniques & knowledge that the student learn is Food Safety in business (in most situations is a prerequisite for new employees into a food establishments), Baking, Salads, Handle and maintain knives in a commercial kitchen, Grilling and Roasting.

You will learn about table setting and customer service.

Students will be able to draw up a work plan, understand the importance of mise-en-place, knife care and many more techniques that puts the students ahead when looking at moving 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 King s.king@jchs.school.nz

Assessment Chart

Number	Title	Credits	US/AS	Internal/ External	Format	Literacy	Numeracy	Indicative date
167	Practice food safety methods in a business	4	US	Int	Booklet			Term 1
13283	Prepare and present salads for service	2	US	Int	Booklet			Term 1
13285	Handle and maintain knives in a commercial environment	2	US	Int	Booklet			Term 2
13276	Cook food items by grilling.	2	US	Int	Booklet			Term 2
13281	Prepare and Present Basic Sandwiches for service	2	US	Int	Booklet			Term 3
13272	Cook food items by baking.	2	US	Int	Booklet			Term 3
13274	Cook food items g	2	US	Int	Booklet			Term 4

Entry into externals will be based on:

There are no externals for this course
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