

# Hospitality

# Level 3

## Course Requirements:

Open to students who have gained unit standard 167 in Level 2.

## Aims:

Hospitality classes are for students looking to gain knowledge in cooking techniques, teamwork, 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 a business, knowledge of culinary products and terms, food contamination hazards, and control methods used in a food business, coffee origin and production and present complex sandwiches for service.

Students will learn culinary terms and will be able to cook complex dishes, understand the importance of mise-en-place, 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

- Diploma in Cookery
- Diploma in Hospitality Management
- Bachelor of Arts (Culinary Arts)
- Bachelor of International Hospitality Management (BIHM)

Industry placements at places like: SKYCITY Auckland Convention Centre

## 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                      j.singh@jchs.school.nz

## Assessment Chart

Number	Title	Credits	US/AS	Internal/ External	Format	Literacy	Numeracy	Indicative date
18497	Demonstrate Culinary terms and products	8	US	Int	Booklet			Term 1 & 2
168	Demonstrate knowledge of food contamination hazards, and control methods used in a food business.	4	US	Int	Booklet			Term 3
13282	Prepare and assemble complex sandwiches	2	US	Int	Booklet			Term 3
17284	Demonstrate knowledge of coffee origin and production	3	US	Int	Booklet			Term 4

### Entry into externals will be based on:

There are no externals for this course
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\*Please note that this subject at Level 3 is pending approval for consent before we can offer this course in 2020.