



HOSPITALITY (Culinary)

2TEHP

What is this course about?

This subject provides students an insight into the culinary aspect of the hospitality industry. Students will gain the knowledge and practical skills to carry out tasks such as the preparation of food, food presentation and hygiene, also developing interpersonal, communication and customer service skills. Students learn about workplace hygiene, food safety procedures and life skills.

The unit standards have been developed by professionals in the Hospitality industry. Students will use both online and written resources from ServicelQ. Unit standards are short and hands on, this means students achieve practical success quickly which builds confidence. It will support kinesthetic students that like to learn in a tactile medium. It is hands-on learning which allows students to roll up their sleeves and experience the learning with all their senses. Hands-on learning gives students both the freedom and responsibility to learn through real experience. The achievement standards offered are also practically based.

What sort of things will I do?

Lots of practical skills development and cooking.

The course will start with the basics of hygiene and how to use equipment safely, then move into preparing different dishes. Each week students will receive instruction on a technique to support their development and understanding of a technique, then practise it before completing the practical assessment utilising this and other techniques.

Learning capabilities/ critical skills

Assessments for unit standards are predominantly practical based; students will demonstrate their skills in culinary techniques as per the standards listed below.

Assessments for achievement standards will require explanations of technological processes.

Students will work on the following key competencies:

- Managing self: personal hygiene and completing tasks within a specific time frame
- Understanding text and symbols: culinary terms

Inclusive - accessible to a range of learners, offers practical skills with options for further extension and links to the industry

Unit standards available

NCEA Level	Standard Number	Name of standard	Version number	Credits	Assessment	Approximate assessment date
2	167	Practice Food Safety methods in a food business under supervision	8	4	Written assessment 8 x practical assessments	Term 1

2	13285	Handle and maintain knives in a commercial kitchen	5	2	2 x practical assessments	Term 1
2	13280	Prepare fruit and vegetable cuts in a commercial kitchen	5	2	3 x practical assessments	Term 1
2	13283	Prepare and present salads for service	5	2	3 x practical assessments	Term 2
2	13276	Cook food items by grilling	5	2	2 x practical assessments	Term 2
2	13272	Cook food items by baking	5	2	3 x practical assessments	Term 2
2	22234	Compare characteristics of international dishes and prepare and present international dishes	5	4	Written assessment 4 x practical assessments	Term 3

Frequently Asked Questions

University or employment wise, where does this course lead to?

The University courses and subsequent jobs that could lead from undertaking this subject include, but are not limited to: Food Technologist, Food Writer, Product Design, Chef, Caterer, Teacher. Please note that universities offering degrees in Food Science/Technology and Human Nutrition require level 3 Mathematics, Chemistry and either Physics or Biology

Universities that offer Food Technology or Science degrees: Otago, Massey, Auckland, AUT and Lincoln

How often are we hands-on learning in the kitchen?

The course is structured 50% theory and 50% practical, however please note that technology is applied science so sometimes ingredients and methods are tested and trialled and sometimes you will be creating meals.

What is the difference between Hospitality and Food Technology?

Hospitality offers Unit Standards rather than NCEA Achievement Standards and provides learners with practical knowledge and a range of cooking skills that can be transferred into the Hospitality industry and cooking at home.

Food Technology is all about researching and developing ingredients, procedures, techniques and creating your own meal or product to address a brief that meets a stakeholders need.