

PREREQUISITES

Level 1 preferred

COURSE OUTLINE

The focus of this course will be food preparation and service in the Hospitality Industry in partnership with Ara Polytechnic.

At Level 2 the content will include:

- Food hygiene practises in a commercial kitchen
- Knife skills
- Food preparation skills and cooking techniques
- Recipe language
- Barista – Coffee service

ASSESSMENT

You will aim to gain 22 credits (all internal) towards NCEA Level 2. The formal assessments for each unit of work are carried out by Ara Polytechnic tutors both at school and at Timaru Ara Polytechnic.

U/S	(credits)	Title	Learning Outcome	Assessment
167v6	(4)	Food Safety	Practice food safety in a food business	Written and practical
13283v4	(2)	Cookery	Prepare salads for service	Written and practical
13285v4	(2)		Handle and maintain knives	
13276v4	(2)		Cook food items by grilling	
17285v7	(4)	Coffee	Demonstrate knowledge of commercial espresso coffee equipment and prepare espresso beverages under supervision	Written and practical
22234v4	(4)		Compare characteristics of international dishes and prepare and present international dishes	Written and practical

CONTRIBUTION An estimated \$220 to cover food costs.

CONTACT Miss Hansen