

# HOSPITALITY

# LEVEL 3

## PREREQUISITES

Level 2 Hospitality preferred

Level 1 Food & Nutrition preferred

If entry requirements are not met, an interview with the HoD or Teacher in Charge is required.

## COURSE OUTLINE

The focus of this course will be on food preparation and service in the hospitality industry in partnership with Ara Polytechnic.

In Level 3 the content will include:

- Food Safety and Personal Hygiene
- Development of complex practical skills in a range of cookery topics
- Preparation of Complex Sandwiches for service in a commercial kitchen
- Preparing and serving Pasta dishes in a commercial kitchen
- Preparation and presentation of espresso (coffee) beverages

## ASSESSMENT

You will aim to gain 16 credits (all internal) towards NCEA Level 3. The formal assessments for each unit of work are carried out by Ara Polytechnic tutors both at school and at Timaru Ara Polytechnic.

The course programme is dependent on many factors and may be altered once the year commences. Some students may need to complete some Level 2 credits if required.

US (credits)	Title	Learning Outcome	Assessment
17288v6 (3)	Espresso beverages	Demonstrate knowledge of coffee origin and production	Written only
168v3 (4)	Food Safety	Demonstrate knowledge of food contamination hazards and control methods	Written only
13282v3 (2)	Complex sandwiches	Prepare, assemble and present complex sandwiches for service in a commercial kitchen	Written and practical
9681v7 (3)	Interpersonal Communications	Contribute within a team or group which has an objective	Written and practical
13325v5 (4)	Cookery	Prepare and bake basic cakes, sponges and scones in a commercial kitchen	Written and practical

**CONTRIBUTION** An estimated \$220 to cover food costs.

**CONTACT** Miss Hansen