

Curriculum Goals:

To provide students with the opportunity to gain hospitality skills, both in a commercial kitchen and front-of-house. Through practical real world learning activities, students will develop cooking skills across a range of dishes, and will gain barista and table service skills for café service.

Vocational Pathway: Service Industries

Learner Goals and Outcomes: On completion of all unit standards in this course, the student will be able to:

1. Demonstrate safe food practices and methods in a commercial kitchen environment
2. Safely use and maintain knives
3. Prepare a range of food items and present a range of dishes for service
4. Prepare espresso beverages under supervision
5. Prepare and present a range of hot and cold non-alcoholic drinks
6. Provide table service in a café

Unit Standards					
Unit No	Title	Level	Credits	Version	SR/R
167	Practise food safety methods in a food business under supervision	2	4	9	SR
13272	Cook food items by baking	2	2	6	SR
13274	Cook food items by poaching	2	2	7	SR
13285	Handle and maintain knives in a commercial kitchen	2	2	6	SR
14425	Prepare and serve hot and cold non-alcoholic drinks in a commercial hospitality environment	2	5	8	SR
14436	Provide table service for a commercial hospitality establishment	2	4	8	SR
17285	Demonstrate knowledge of commercial espresso coffee equipment and prepare espresso beverages under supervision	2	4	10	SR
	Total DAS Credits		23		

Vocational Pathways: SR = Sector Related; R = recommended

To receive a Vocational Pathways Award, students must gain NCEA Level 2. Within the 80 credits required to achieve NCEA Level 2, 60 of these Level 2 credits must be from the recommended standards in one or more pathways, including 20 Level 2 credits from sector related standards.

Methods of Assessment: Assessment forms will include:

1. Practical tasks
2. Practical observation
3. Written assessment