

## Hospitality – Culinary Arts (Level 3)

### Curriculum Goals:

To provide students with the opportunity to build their hospitality skills, with a focus on cooking in a commercial kitchen. Through practical, real world learning activities, students will prepare, cook and finish a range of dishes to saleable, service standards.

**Vocational Pathway:** Service Industries

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

1. Prepare and cook jams
2. Prepare and cook pickles, chutneys and preserves
3. Prepare and bake basic cakes, sponges, and scones in a commercial kitchen
4. Compare characteristics of international dishes and prepare and present international dishes
5. Prepare and cook pasta dishes
6. Prepare and present basic hot and cold canapes

Unit Standards					
Unit No	Title	Level	Credits	Version	SR/R
13331*	Prepare and cook pickles, chutneys and preserves in a commercial kitchen	3	4	6	SR
13325*	Prepare and bake basic cakes, sponges, and scones in a commercial kitchen	3	4	6	SR
13334*	Prepare and cook jams	2	2	7	SR
13316*	Prepare and cook pasta dishes in a commercial kitchen	3	3	6	SR
22234*	Compare characteristics of international dishes and prepare and present international dishes	2	4	6	SR
30916	Prepare and present basic hot and cold canapes in a commercial kitchen	3	4	2	SR
<b>Total NZQF Credits</b>			<b>21</b>		

\* It is highly recommended that students have gained **Unit Standard 167, Practice food safety methods in a food business**; or **Unit Standard 27955 Apply food safety practices in a food related business**; or can demonstrate equivalent skills and knowledge prior to enrolment in this course.

**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 will include:

1. Practical observation
2. Practical activities & research projects