

Curriculum Goals:

To provide students with the opportunity to gain hospitality skills, both in a commercial kitchen and frontof-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