

Curriculum Goals:

To provide the student with the opportunity to experience training in the field of hospitality to assist them in making an informed decision for further study and/or employment. This course is practical and experiential. The student will be given the opportunity to learn through engaging in realistic and authentic tasks.

Vocational Pathway: Service Industries

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

1. Develop knowledge and skills in various facets of hospitality, including cooking, barista, café service and beverage service in a commercial kitchen.
2. Decide if they wish to pursue a career in hospitality.

Unit Standards					
Unit No	Title	Level	Credits	Version	SR/R
167	Practise food safety methods in a food business	2	4	8	SR
14425	Prepare and serve hot and cold non-alcoholic drinks for a commercial hospitality establishment	2	5	7	SR
62	Maintain personal presentation and a positive attitude in a workplace involving customer contact	2	3	9	SR
14469	Provide customers with information about an establishment in the hospitality industry	2	2	6	SR
19769	Provide food service to the table in the hospitality industry	1	3	4	R
13272	Cook food items by baking	2	2	5	SR
13274	Cook food items by poaching	2	2	5	SR
13285	Handle and maintain knives in a commercial kitchen	2	2	5	SR
Total NZQF 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	Requirement for Successful Completion:
Assessment will include:	To successfully complete the course, the student must:
<ol style="list-style-type: none"> 1. Practical demonstrations 2. Oral presentations 3. Practical activities 4. Written assessment 	Meet all learning outcomes for this course by successfully completing all assessment requirements.