

#### Curriculum Goals:

To provide the student with the opportunity to build on previous experience and training in the field of hospitality, by developing their cookery skills and knowledge 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. Prepare and cook jams.
2. Prepare and finish marinades, dressings, cold sauces and dips in a commercial kitchen.
3. Prepare and cook pickles, chutneys and preserves in a commercial kitchen.
4. Prepare and present cold cocktail food in a commercial kitchen.
5. Prepare and bake basic cakes, sponges, and scones in a commercial kitchen.
6. Compare characteristics of international dishes and prepare and present international dishes.
7. Discuss career choices in hospitality.

Unit Standards					
Unit No	Title	Level	Credits	Version	SR/R
13331	Prepare and cook pickles, chutneys and preserves in a commercial kitchen	3	4	5	
13333	Prepare and present cold cocktail food in a commercial kitchen	4	4	5	
13325	Prepare and bake basic cakes, sponges, and scones in a commercial kitchen	3	4	5	
22234	Compare characteristics of international dishes and prepare and present international dishes	2	4	4	SR
13334	Prepare and cook jams	2	2	6	SR
13329	Prepare and finish marinades, dressings, cold sauces and dips in a commercial kitchen	4	3	5	
<b>Total NZQF Credits</b>			<b>21</b>		

**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"> <li>1. Practical demonstrations</li> <li>2. Oral presentations</li> <li>3. Practical activities &amp; research projects</li> <li>4. Written assessments</li> </ol>	<ol style="list-style-type: none"> <li>1. Meet all learning outcomes for this course by successfully completing all assessment requirements.</li> </ol>