Name of Subject: Food and Catering

Stage: 1

General information: In Food and Catering, students focus on the dynamic nature of the food and hospitality industry and develop an understanding of contemporary approaches and issues related to food and hospitality. Students develop skills in using technology and safe work practices in the preparation, storage, and handling of food, complying with current health and safety legislation. They investigate and discuss contemporary food and hospitality issues and current management practices, and explore concepts such as the legal and environmental aspects of food production, trends in food and hospitality, consumer protection, and the nutritional impact of healthy eating.

Content: Students will focus on various topics including Bacteria, focusing on the national legislation for businesses, Barista Service (Coffee production), Table Settings, 2-Course Meals, Safe food Practices, Cultural infusion, food Adaptation and will also be given the opportunity to plan a function.

Assessments: Assessment is broken into 2 sections, Practical (60%) and Theory (40%). Typically this will involve 3 practical-based assessments and 1-3 theory assessments for each semester.

Special Information: Students will be asked to supply their own meat, poultry and seafood products for their personally chosen assessment tasks, however will not be penalised for choosing to cook Vegetarian food for these practical assessments where possible. This subject does not have an end of semester examination.

This subject does not offer nationally accredited Commercial Cookery units.

Prerequisites: This subject has no prerequisites, however basic kitchen knowledge is recommended.

Preferred prerequisites: It would be beneficial for students to have completed Home Economics and Food and Nutrition in Years 8, 9 and 10, however it is not required.