**Name of Subject:** Food and Hospitality

**Stage:** 2

**General information:** Stage 2 Food and Hospitality focuses on the contemporary and changing nature of the food and hospitality industry. Students critically examine attitudes and values about the food and hospitality industry and the influences of economic, environmental, legal, political, sociocultural, and technological factors at local, national, and global levels. Students develop relevant knowledge and skills as consumers and/or industry workers. There are 5 areas of study in the course and will be covered through a range of practical and theoretical assessment tasks.

**Content:** Students will concentrate on various topics, specifically focusing on the regional food and hospitality industry in relation to the global industry, demonstrating knowledge of the 5 key areas of study.

**Assessments:** Assessment is broken into 2 sections:

- **School-based Assessment (70%):**
  - 1 Group Activity 20%
  - 4-5 Practical Activities 50%

- **External Assessment (30%):**
  2000 word Investigation that will be completed over the entire year.

It should be expected that 7-9 Assessment tasks may be involved in a 20 Credit course.

**Special Information:** Students may be required to participate in activities outside school hours, both within the school and in the wider community. This subject does not provide any nationally accredited Commercial Cookery units of training.

**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 or Food and Nutrition in Years 8, 9, 10 and 11, however it is not required.