

# TECHNOLOGIES: FOODS AND HOSPITALITY



## You have:

## TASC subjects

## May lead to:

No previous experience	<b>Food and Cooking Essentials 1</b>	Further study
	<b>Food and Hospitality Enterprise 2</b>	Certificate I in Hospitality Certificate II in Kitchen Operations Certificate II in Hospitality
	<b>Food, Cooking and Nutrition 2</b>	Food and Nutrition 3
A 'C/B' in Year 10 Australian Curriculum English, or Food, Cooking and Nutrition 2	<b>Food and Nutrition 3</b>	Further study or careers in food and nutrition

## You have:

## VET programs

## May lead to:

An interest in the hospitality industry	<b>Certificate I in Hospitality</b>	Certificate II in Hospitality Certificate II in Kitchen Operations
	<b>Certificate II in Hospitality</b>	Certificate III in Hospitality
	<b>Certificate II in Kitchen Operations</b>	Further study or employment (e.g. Certificate III in Commercial Cookery apprenticeship)
Certificate II in Hospitality	<b>Certificate III in Hospitality</b>	Employment Certificate IV in Hospitality

level 1 level 2 level 3

level 1 level 2 level 3

# TASC Programs

## Food and Cooking Essentials 1

FCE110114

### YOU WILL LEARN ABOUT:

- Cooking a range of healthy foods
- Nutrition
- Making healthy food choices
- Buying food.

### YOU DO THIS BY STUDYING:

- A range of cooking methods
- Safe food storage and hygiene
- Choosing foods on a budget.

### LEARNING ACTIVITIES MAY INCLUDE:

- Practical cooking sessions
- Short written activities and investigations
- Presentation of practical work through photographs and evaluation.

### TO ENROL IN THIS SUBJECT YOU NEED:

- No previous experience.

### THIS SUBJECT:

- Involves practical cooking skills
- Provides a pathway to other food-related courses
- Contributes 10 credit points for the Tasmanian Certificate of Education.

## Food, Cooking and Nutrition 2

FDN215113

### YOU WILL LEARN ABOUT:

- Preparing foods with an emphasis on implementing healthy food choices
- Factors and resources to be considered when planning and preparing meals
- The link between nutrition and maintaining a healthy weight range
- Safe food handling procedures.

### YOU DO THIS BY STUDYING:

- How to prepare a range of foods with an emphasis on healthy choices and preparation methods
- Menu planning and recipe modification to implement current nutrition information
- Food issues such as the environment, technology, food industry and packaging
- Take part in a small project or catering event.

### LEARNING ACTIVITIES MAY INCLUDE:

- Practical food preparation to make individual dishes or meals
- Assignments
- Individual and group work.

### TO ENROL IN THIS SUBJECT YOU NEED:

- No previous experience.

### THIS SUBJECT:

- Can provide a pathway to *Food and Nutrition 3*
- Contributes 15 credit points for the Tasmanian Certificate of Education.

## Food and Hospitality Enterprise 2

FEH215116

### YOU WILL LEARN ABOUT:

- Safety and hygiene procedures
- Preparation and presentation of food
- Serving of food and non-alcoholic beverages
- Working in a hospitality environment
- Food product development.

### YOU DO THIS BY STUDYING:

- A range of cooking and food preparation techniques
- The different skills required to cater for hospitality events
- A range of menu and service types
- Food and beverage service
- Cafes, restaurants and food enterprises
- Local food products
- Dietary needs.

### LEARNING ACTIVITIES MAY INCLUDE:

- Practical skills sessions
- Involvement in catering functions
- Operating a simulated cafe
- Written activities
- Developing food products.

### TO ENROL IN THIS SUBJECT YOU NEED:

- No previous experience.

### THIS SUBJECT:

- Provides a pathway to *Certificate I in Hospitality*, *Certificate II in Kitchen Operations* and *Certificate II in Hospitality*
- Contributes 15 credit points for the Tasmanian Certificate of Education.

## Food and Nutrition 3

FDN315113

### YOU WILL LEARN ABOUT:

- Different nutrients in food and how they contribute to health
- Contemporary lifestyle diseases
- Factors affecting food choices
- Diet analysis
- Health promotion
- Food issues including food supply and the effect on the environment.

### YOU DO THIS BY STUDYING:

- Nutrition and health promotion
- Food selection guides and Nutrient Reference Values
- Diet related diseases and energy balance
- Social, economic, physiological and psychological factors affecting our choice of foods
- Food legislation and labelling
- Food issues such as global food security and ecological sustainability.

### LEARNING ACTIVITIES MAY INCLUDE:

- Assignments
- Individual and group work
- Surveys and research
- Data analysis
- Practical food preparation.

### TO ENROL IN THIS SUBJECT YOU NEED:

- B in Year 10 Australian Curriculum English (or C in consultation with a Food and Nutrition teacher).

### THIS SUBJECT:

- Has limited practical food preparation
- Provides a pathway to further study or careers in food and nutrition as well as health and related fields
- Contributes 15 credit points and meets the standard for everyday adult use of reading and writing for the Tasmanian Certificate of Education.

# VET programs

All certificate programs contribute credit points for the Tasmanian Certificate of Education. The number of credit points is dependent on the units of competence. For details view the TASC course planner at: [www.tasc.tas.gov.au/3666](http://www.tasc.tas.gov.au/3666)

## Certificate I in Hospitality

SIT10216

### YOU WILL LEARN ABOUT:

- Introductory skills and knowledge required to work in the hospitality industry.

### YOU DO THIS BY STUDYING:

- Occupational health and safety
- Personal and environmental hygiene
- Organising, preparing, storing and presenting food
- Basic methods of cookery
- Cleaning and sanitising
- Communication and team work.

### LEARNING ACTIVITIES MAY INCLUDE:

- On and off-the-job learning
- Assignments and case studies
- A work placement in the industry.

### TO ENROL IN THIS PROGRAM YOU NEED:

- An interest in the area.

### THIS PROGRAM:

- Provides a pathway to a *Certificate II in Kitchen Operations* or *Certificate II in Hospitality*.

## Certificate II in Hospitality

SIT20316

### YOU WILL LEARN ABOUT:

- The hospitality industry
- Communication
- Working effectively in a team environment
- Food and beverage service.

### YOU DO THIS BY STUDYING:

- Occupational health and safety in hospitality
- Communication skills in the hospitality team environment
- How to make a variety of styles of espresso coffee
- How to make non-alcoholic beverages
- Responsible service of alcohol
- Industry skills in food service.

### LEARNING ACTIVITIES MAY INCLUDE:

- Using industry standard equipment
- Operating a simulated cafe and restaurant
- Industry tours
- Assignments
- A work placement.

### TO ENROL IN THIS PROGRAM YOU NEED:

- To participate in a selection process.

### THIS PROGRAM:

- Provides a pathway to *Certificate III in Hospitality*.

## Certificate II in Kitchen Operations

SIT20416

### YOU WILL LEARN ABOUT:

- Basic food preparation
- Communication
- Working effectively in a team environment
- Food hygiene.

### YOU DO THIS BY STUDYING:

- Occupational health and safety in a commercial kitchen
- Communication skills in the hospitality team environment
- Food preparation skills
- A variety of commercial cookery methods
- The art of food presentation
- Responsible service of alcohol
- Industry skills in commercial cookery.

### LEARNING ACTIVITIES MAY INCLUDE:

- Using industry standard equipment
- Operating a simulated cafe and restaurant
- Industry tours
- Assignments
- A work placement.

### TO ENROL IN THIS PROGRAM YOU NEED:

- To participate in a selection process.

### THIS PROGRAM:

- Provides a pathway to *Certificate III in Commercial Cookery* and other certificate programs in hospitality.

## Certificate III in Hospitality

SIT30616

### YOU WILL LEARN ABOUT:

- Providing and coordinating quality customer service in the hospitality industry, with a specialisation in food and beverage service
- Working in accordance with legislative requirements for occupational health, safety, security and hygiene
- Coaching others in job skills
- Job opportunities and career pathways in the hospitality industry.

### YOU DO THIS BY STUDYING:

- Occupational health and safety in hospitality
- Communication skills in the hospitality team environment
- Industry skills in food service.

### LEARNING ACTIVITIES MAY INCLUDE:

- Work placement/s
- Working with customers
- Leading teams
- Practical restaurant work
- Case studies
- Assignments
- Projects.

### TO ENROL IN THIS PROGRAM YOU NEED:

- To have completed *Certificate II in Hospitality* or had employment in the industry
- To participate in a selection process.

### THIS PROGRAM:

- Provides a pathway to *Certificate IV in Hospitality* or employment in the industry.