

Subject Overview

L1 Hospitality

L2 Hospitality

L3 Hospitality

Hospitality

1 **HS101** **Level 1 NCEA Hospitality**

This is an introductory course that teaches a wide range of practical cookery skills. The students will sit a number of practical and theory assessments to gain Level 1 Unit Standards. The emphasis is on good teamwork, food safety and culinary skills. This programme will suit students who are looking for employment-related skills and have a desire to be proficient in the kitchen.

NOTE: This course has a take-home component, therefore, there will be costs associated with this and will depend on the project or items.

Course Components

- Knife skills and general kitchen safety
- Techniques in baking, frying and grilling
- Mocktails and finger food

 **20**

INTERNAL CREDITS

 **NIL**

EXTERNAL CREDITS

 **See above NOTE**

CONTRIBUTION REQUEST



OPEN ENTRY

2 **HS201** **Level 2 NCEA Hospitality**

This course offers a wide variety of more complex cooking skills, as well as a compulsory industry-related hygiene and safety qualification. The students will sit a number of practical and theory assessments to gain Level 2 Unit Standards. The emphasis is on good teamwork, food safety and culinary skills. The students may cater for sporting and social events. This programme will suit students who are working towards a career in Hospitality and those who wish to have an excellent range of culinary skills.

NOTE: This course has a take-home component, therefore, there will be costs associated with this and will depend on the project or items.

Course Components

- 167 Industry Food Safety
- Units – Poach, Steam, Boil, Fry, Grill and Bake
- Quality points for fruits, vegetables and salads

 **20**

INTERNAL CREDITS

 **NIL**

EXTERNAL CREDITS

 **See above NOTE**

CONTRIBUTION REQUEST



OPEN ENTRY

3 **HS301** **Level 3 NCEA Hospitality (part of Trades Academy)**

This course is for students who want to make a career in the hospitality/catering industry. The emphasis is on learning a wide range of culinary terminology and related skills. There is a range of both practical and theory lessons. This programme will suit students who are working towards a career in the industry and those who wish to have an excellent range of culinary knowledge.

Course Components

- Working with a range of industry professionals
- Culinary terminology
- Nutrition
- Barista Training

 **20**

INTERNAL CREDITS

 **NIL**

EXTERNAL CREDITS



OPEN ENTRY