

**RECOMMENDED LEVEL OF ATTAINMENT**

Open entry but students should have a genuine interest in Food, Health and Nutrition. Only one class is available, size is limited.

**INTRODUCTION**

The course is divided equally between theoretical and practical activities. Both theory and practice are needed to achieve NCEA credits.

**FUTURE PATHWAYS**

This is the first of a three-year pathway for students who intend to pursue a career in the Food industry.

Please refer to Vocational Pathways at <http://youthguarantee.net.nz> for more information.

**CONTENT & SKILLS**

Students develop the knowledge and awareness of food safety, basic food preparation and food presentation in the hospitality sector.

**COSTS**

A fixed cost of \$240 will be invoiced in March to cover consumables and copyrighted assessment books.

**NCEA STANDARDS – 11FTE**

	Level	Credits	L1 Lit.	L1 Num..	
Internal					
15900 v5	1	4	no	no	Prepare and present meat in the hospitality industry
15901 v5	1	3	no	no	Prepare and present fruit and vegetables in the hospitality industry
15919 v5	1	2	no	no	Prepare and present hot finger food in the hospitality industry
15920 v5	1	2	no	no	Prepare and present sauce and soup in the hospitality industry
15921 v4	1	3	no	no	Prepare and cook a cake, a sponge and a batch of scones in the hospitality industry
19770 v4	1	3	no	no	Prepare and present egg and cheese dishes in the hospitality industry
21058 v4	1	2	no	no	Identify career pathways in the hospitality industry
21059 v4	1	2	no	no	Demonstrate knowledge of knife care, use, storage, and carrying for the hospitality industry

**RECOMMENDED LEVEL OF ATTAINMENT**

Open entry but students should have a genuine interest in Food, Health and Nutrition. A good academic record in Level 1 English or Science would be a distinct advantage.

**INTRODUCTION**

The course is divided equally between theoretical and practical activities. Both theory and practice are needed to achieve NCEA credits.

For Health & Safety reasons it is mandatory to achieve Unit Standard 167 (Practise food safety methods in a food business) to be able to achieve the remaining Unit Standards.

**FUTURE PATHWAYS**

This is the first of a two-year pathway for students who intend to pursue careers in the Food industry Vocational Pathways primarily at levels 4 – 6 (certificate and diploma levels).

Please refer to Vocational Pathways at <http://youthguarantee.net.nz> for more information.

A limited number of Gateways placements are available through the careers department for work experience one day per week. These placements gain up to 20 NCEA Level 2, industry recognised credits, and these placements very often lead to employment or further training offers direct from school.

**COSTS**

\$240 will be invoiced in March to cover consumables and assessment books..

**NCEA STANDARDS – 12FTE**

*Not all standards will necessarily be assessed.*

	Level	Credits	UE Rdg.	UE Wrtg.	
Internal					
167 v8	2	4	no	no	Practise food safety methods in a food business
13271 v5	2	2	no	no	Cook food items by frying
13276 v5	2	2	no	no	Cook food items by grilling
13278 v5	2	2	no	no	Cook food items by roasting
13280 v5	2	2	no	no	Prepare fruit and vegetable cuts
13281 v6	2	2	no	no	Prepare and present basic sandwiches for service
13283 v5	2	2	no	no	Prepare and present salads for service
13285 v5	2	2	no	no	Handle and maintain knives in a commercial kitchen

953

**13 FTE — FOOD, CATERING and HOSPITALITY**

**RECOMMENDED LEVEL OF ATTAINMENT**

Ten or more credits in Level 2 FTE or by a written application to the TIC of Food Technology outlining special interests and/or work experience in the field.

**INTRODUCTION**

This course is aimed at students who have a genuine interest in a career in the food industry, either as a nutritionist, food scientist or technologist, or chef. Students will develop knowledge and awareness of food safety, basic food preparation, baking and food’s influence on well-being. Students will also be introduced to wider considerations around food in society such as media impacts on food advertising and people’s well-being

**FUTURE PATHWAYS**

This is the second of a two-year pathway for students who intend to pursue careers in the Food industry Vocational Pathways primarily at levels 4 – 6 (certificate and diploma levels).

Please refer to Vocational Pathways at <http://youthguarantee.net.nz>. for more information.

A limited number of Gateway placements are available through the careers department for work experience one day per week. These placements gain up to 20 NCEA Level 2, industry recognised credits, and these placements very often lead to employment or further training offers direct from school.

**CONTENT AND SKILLS**

Students will develop knowledge and awareness of food safety, basic food preparation, baking and food’s influence on well-being. Students will also be introduced to wider considerations around food in society such as media impacts on food advertising and people’s well-being.

**COSTS**

\$240 will be invoiced in March to cover consumables and assessment books.

**NCEA STANDARDS – 13FTE**

	Level	Credits	UE Rdg.	UE Wrtg.	
Internal					
168 v3	3	4	no	no	Demonstrate knowledge of food contamination hazards, and control methods used in a food business
13343 v5	3	5	no	no	Demonstrate knowledge of basic nutrition in commercial catering
14726 v3	3	10	no	no	Form and cut biscuit doughs using manual production methods