

Home Economics

Food and Nutrition – 11FOA NCEA Level 1

Food Safety

Demonstrates safe food handling practices, personal hygiene, prevention of food poisoning by recognising risks and being responsible for safe food service to others.

Nutritional Needs of Adolescents

A wide variety of practical food related activities, focusing on healthy food choices for all.

Culture

Cultural influences on food and beverages choices and eating patterns.

Credits: 17 Internal, 5 External.

Entry Requirements: Nil.

Materials Fee: \$120

Food for Health – 11FOU NCEA Level 1

The health focus is on nutrition, healthy food choices and total well-being. Some practical food preparation and use of equipment will be completed during the course.

Topics include:

Safe Food
Kitchen Know-How
Menus for the Individual
Making a Meal
Emphasis on safe food hygiene is encouraged at all times.

Credits: 20 Internal, 5 External.

Entry Requirements: Nil.

Materials Fee \$120

New Zealand Foods – 11NZF NCEA Level 1

Reading Recipes

Vocabulary and abbreviations used in recipes, equipment and common New Zealand ingredients.

Advertising and Promotional Materials

Reading and interpreting recipe leaflets and advertisements.

Packaging and Labels

Investigating the information found on packets and labels. Investigating legal requirements for labelling of food. Practical food activities using different formats of recipes.

Cultures and Traditions

Building vocabulary, social customs and special foods, using recipes successfully.

Credits: 25 Internal.

Entry Requirements: Nil.

Materials Fee: \$140

(For food and workbooks).

Hospitality

Hospitality – 12HOS Credits towards the National Certificate in Hospitality - Level 2

Introduction to Hospitality

Prepare and cook a range of foods to industry standards. Safe food handling and hygiene practices included.

Hospitality Specifics

Roles and responsibilities within the industry. Includes customer services and table settings. Practical food skills.

Hospitality Services

Fruit and vegetable preparation. Basic knife skills, and locally prepared food and latest trends.

Credits: 20-26 Internal.

Entry Requirements: 15 credits in food related Unit Standards or equivalent.

Materials Fee: \$120

(For food and workbooks).

Hospitality Full Time Course Year 13 - 13HOS

This course builds on the practical and theoretical knowledge gained in Year 12 Hospitality and broadens the student's experiences with food and work place environments. Students gain a National Certificate in Hospitality Level 3 (Basic Cookery). Work placement will be included.

Hospitality Services

Students will learn about the roles and responsibilities within the hospitality industry including customer service and work place safety.

Barista

Students will gain credits in the knowledge and making of coffee.

Hospitality Specifics

Prepare and cook a range of foods in a commercial setting. Gain experience in a commercial kitchen.

Qualifications: Level 2 & 3 credits, National Certificate Hospitality (Basic Cookery) Level 3, Barista Level 3.

Entry Requirements: 12 credits at Level 2 including Standard 167. Interview required.

Materials Fee: \$800

Students are required to provide their own chef uniform and a set of knives from Catering Hardware.

Hours Per Week: Full Time

