

Technologies

Food Technology

Subject	Hours	TCE credit points	LIT	NUM	ICT	Recommended prior studies and/or entry requirements
Food and Hospitality Enterprise Level 2	150	15				<ul style="list-style-type: none"> no prior experience required
Food, Cooking and Nutrition Level 2	150	15				<ul style="list-style-type: none"> no prior experience required
Food and Nutrition Level 3	150	15	✓			<ul style="list-style-type: none"> solid literacy skills and a genuine interest in food and health are required
VET Certificate II in Kitchen Operations	300+	30+				<ul style="list-style-type: none"> no prior experience required
VET Certificate II in Hospitality	300+	30+				<ul style="list-style-type: none"> no prior experience required



Food and Hospitality Enterprise 2

What will I learn?

- a range of cooking and food preparation, garnishing and presentation techniques
- the different skills required to cater for hospitality events and work in a hospitality environment, including barista service
- about table service and etiquette
- about menu creation and ordering
- about costing and evaluation of functions
- skills in safe food handling, occupational health and safety.

How will I learn and be assessed?

- practical, hands-on subject to gain an authentic experience in the hospitality field
- internally assessed
- no external exam.

Other

- a great foundation for VET Certificate II in Hospitality or Kitchen Operations in Year 12 or for life-long skills and an advantage when applying for part-time work in the food industry.

Food, Cooking and Nutrition 2

What will I learn?

- practical skills for working in a kitchen
- about menu planning and recipe selection
- about special occasion cooking
- basic nutrition to ensure health and wellbeing
- how to use convenience foods to your advantage.

How will I learn and be assessed?

- practical subject that is internally assessed
- no external exam.

Other

- a great foundation for further studies in Food and Nutrition 3 or VET Certificate II in Kitchen Operations
- a useful 4th subject if undertaking a demanding study load.



Food and Nutrition 3

What will I learn?

- about macro, micro and non-nutrients
- how what you eat affects how you feel and your future health
- about how the environment influences food and marketing
- investigate food issues, such as global food security and ecological sustainability
- use computer software to analyse food diets and recipes.

How will I learn and be assessed?

- through research and data analysis
- work as an individual and as part of a group
- mid-year practice exam and 3 hour external exam.

Other

NB: this course has limited practical food preparation

- complements studies in science or sport pre-tertiary subjects
- beneficial for careers in hospitality, nursing, dietetics, medicine, childcare or teaching.

VET Certificate II in Kitchen Operations

What will I learn?

- master practical skills from preparation to presentation of food
- learn skills to prepare food for buffets, restaurants and cafés
- about food hygiene
- how to stay safe and healthy in the workplace
- complete Responsible Service of Alcohol (RSA) training
- the skills employers value in young workers.

How will I learn and be assessed?

- in the commercial kitchen for College functions and on work placements in professional kitchens
- no external exams.

Other

- a TWO line course (Tuesday/Thursday) to study in Year 11 or 12
- excellent preparation for students wanting a career in a professional kitchen or in the Hospitality industry.



Tasmanian
Secondary
Colleges
RTO Code 60100

SIT20416 Certificate II in Kitchen Operations - The Tasmanian Secondary Colleges RTO, code 60100, is the registered training organisation for these qualifications.

VET Certificate II in Hospitality

What will I learn?

- about the hospitality industry
- food and beverage service skills
- coffee making skills
- complete Responsible Service of Alcohol (RSA) training
- the skills in front of house, reception, housekeeping and bar operations
- how to stay safe and healthy in the workplace
- the skills employers value in young workers.

How will I learn and be assessed?

- on campus in the Café and for College functions
- undertake work placements in hospitality businesses
- work in teams
- no external exams.

Other

- a TWO line course (Tuesday/Thursday) to study in Year 11 or 12
- excellent preparation for students wanting a career in the Hospitality industry.



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