

Technologies

Food Technology

Subject	Hours	TCE credit points	EAS LIT	EAS NUM	EAS ICT	Recommended prior studies and/or entry requirements	Locations
Food and Hospitality Enterprise Level 2	150	15				• no prior experience required	HC
Food, Cooking and Nutrition Level 2	150	15				• no prior experience required	HC
Catering Level 2	150	15				• no prior experience required	HC
Agricultural Enterprise Level 2	150	15				• an interest in gardening, enterprise, outdoor learning, and practical engagement	HC
Food and Nutrition Level 3	150	15	✓			• solid literacy skills and a genuine interest in food and health are required	HC
SIT20421 Certificate II in Cookery	300	30+				• no prior experience required	HH HC
SIT20322 Certificate II in Hospitality	300	30+				• no prior experience required	HH HC
AHC20422 Certificate II in Horticulture Expression of Interest (EOI)	300	30+				• no prior experience required	HC

Food and Hospitality Enterprise Level 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
- table service and etiquette
- menu creation and ordering
- 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 industry
- internally assessed

Other

- a foundation for VET Certificate II in Hospitality or cookery in Year 12
- a foundation for life-long skills
- provides an advantage when applying for part-time work in the food industry



Food, Cooking and Nutrition Level 2

What will I learn?

- practical skills for working in a kitchen
- menu planning and recipe selection
- 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

Other

- a 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

Catering Level 2

What will I learn?

- this course combines the Food and Cooking Essential Skills Level 1 and Project implementation Level 2 course, to create a catering experience for learners
- project management skills to plan and cater for a wide variety of cross college events and functions.
- how to make a range of delicious foods and drinks that will be served at these events – utilising the Commercial Kitchen.
- practical, hands-on subject to gain authentic skills and experience in the Hospitality and Commercial fields out of real functioning commercial kitchen

How will I learn and be assessed?

- Implementation of the catering for each project
- internally assessed

Other

- a foundation for VET Certificate II in Hospitality or VET Certificate II in Cookery in Year 12
- a foundation for life-long skills in cooking, serving, and implementing projects
- provides an advantage when applying for part-time work in the food industry or starting your own business

Agricultural Enterprise Level 2

What will I learn?

- how to conduct small scale garden and farming projects
- how seasonal and environmental factors play a significant role in growing systems
- how local Tasmanian businesses conduct their services
- sustainable practices in gardening and farming

How will I learn and be assessed?

- working individually and in a team on garden projects
- visiting local farm and produce businesses in the Hobart area
- harvesting food produce
- undertaking tasks associated with gardening

Food and Nutrition Level 3

What will I learn?

- about macro, micro and non-nutrients
- how what you eat affects how you feel and your future health
- how the environment influences food and marketing
- how to investigate food issues, such as global food security and ecological sustainability
- the use of 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 internally assessed exam and an externally assessed exam

Other

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

NB: This course has limited practical food preparation.



SIT20421 Certificate II in Cookery

What will I learn?

- practical skills from preparation to presentation of food
- skills to prepare food for buffets, restaurants and cafés
- food hygiene
- how to stay safe and healthy in the workplace
- the skills employers value in young workers

How will I learn and be assessed?

- in the commercial kitchen preparing for College functions and lunch in our student run cafe
- assessed through a combination of practical and knowledge-based assessments

Other

- a two line course for studies in Year 11 or 12
- excellent preparation for students wanting a career in a commercial kitchen or in the hospitality industry

SIT20322 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
- 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 preparing for College functions
- on work placements in hospitality businesses
- working in teams

Other

- a two line course for studies in Year 11 or 12
- excellent preparation for students wanting a career in the hospitality industry

AHC20422 Certificate II in Horticulture

What will I learn?

- manage weeds, pests, diseases and plant problems
- take and test soil or growing media samples
- propagate (grow) plants
- plant and prune small trees and shrubs
- improve and repair lawn areas
- safely use chemicals under supervision
- use basic gardening tools and machinery
- provide basic first aid

How will I learn and be assessed?

- demonstrate practical skills related to horticulture tasks, such as plant identification, soil preparation, planting, and maintenance
- quizzes, tests, and written assignments covering the theoretical knowledge

Other

- This course will run over two lines for students in Year 11 or 12
- It is a starting point for a career in horticulture, including: skills applicable to various agricultural roles, particularly those involving crop production, growing fruit and vegetables, landscaping, selling plants (retail and wholesale), garden design
- Further training pathways from this qualification include any of the specialist qualifications at Certificate III.

