HEAD OF DEPARTMENT:  Mr Paul Craven

Subject Outline:
The study of Catering reflects the same principles as Home Economics, but allows students to develop their skills and knowledge in the area of food, nutrition, cookery and presentation. Students will also participate in the planning and execution of catering functions within the school.

Assessment Outline:
- Demonstrated ability in a variety of practical areas.
- Research report
- Oral report
- Assignment
- In class test
- Journals/Work Plans

Career Pathways:
May lead to a career in the multi-level Hospitality industry.

Potential Activities:
- Multicultural Feasts
- Multicultural Feasts
- Pre Made versus Home Made
- Home made vs commercial
- Menu Planning
- Health & Safety in Commercial Kitchen (introduction to Certificate in Hospitality/Kitchen Operations)

Costs:
Weekly cooking ingredients.

Student Requirements:
PREREQUISITE SKILLS
- Compulsory, consistent and active participation
- An ability to bring ingredients for weekly cooking

Vocational Relevance:
Introduction to Certificate II in Hospitality