COURSE NAME: Integrated Learning: Hospitality

Course Location: Daws

Pathway:

This taster course provides entry level skills towards further VET study or employability skills in the Hospitality industry.

Program Description:

Students will develop skills in using technology and safe work practices in the preparation, storage, and handling of food, whilst complying with current health and safety legislation. Students investigate and discuss contemporary food and hospitality issues and explore concepts such as the legal and environmental aspects of food production, trends in food and hospitality and consumer protection. They will have an opportunity to practice front of house skills in a real life environment at Daws.

SACE Credits: 20  Stage 1  Semester(s): Full Year

Delivery Day: Thursdays

Time: 9.30am – 2:30pm  Program commencement date: Week 2, Term 1  2020

Special Requirements:

On days of food preparation; closed in shoes for a kitchen environment, long sleeves, hair tied back, basic stationery items as requested by the teacher. Hair net and aprons are supplied by the Centre.

Course Costs: Pre-loaded Metro Card for public transport travel, any low cost entrance fees will be negotiated ahead of time.

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