



What's on the Menu

Description

To broaden the student's knowledge of food from a variety of countries, and the influence that those different countries cuisine has had on Australia. To extend their skills and knowledge in the preparation and plating up of these dishes.

Unit Topics

Students will plan, prepare and analyse a variety of dishes to suit a range of purposes and occasions.

Topics may include:

- health and safety*
- meal planning and preparation of various dishes*
- foods from developing countries*
- why we eat what we eat*
- cooking to maximise nutritional properties*

Note: There will be a course fee for this subject.

Skill Development

The students will be developing in their knowledge of foods and in the preparation, presentation and time management.

Possible Assessment Tasks

Weekly reflective journals, designing, creating a meal to suit the design brief.

Activities

Possible excursion

Career Options

The study of Food leads to opportunities across all facets of the hospitality field, including kitchen hand, waiter, cook. Further study can lead to specialisation in areas such as chef, pastry cook, baker, maitre d, barista and caterer.