

## Hospitality and Catering

Course description	<p>The course is designed to enable candidates to demonstrate their creativity when making high quality food products. Candidates will be taught a large variety of practical food skills in order to help them with coursework.</p> <p>Theory topics which will be taught in preparation for the final examination include:</p> <ul style="list-style-type: none"> <li>• functional properties of food,</li> <li>• nutritional properties of food,</li> <li>• use of standard components,</li> <li>• food labelling and packaging,</li> <li>• food legislation,</li> <li>• safe storage of food,</li> <li>• large scale food preparation, and</li> <li>• environmental issues.</li> </ul>
Components/method of assessment	The course is divided up into controlled assessment units, completed under teacher supervision, and an exam unit.
Student suitability	<p>Students:</p> <ul style="list-style-type: none"> <li>• who have enjoyed food technology in years 7 and 8 and have demonstrated a flair for practical food work;</li> <li>• with the organisation required to bring ingredients to lessons on a regular basis and adhere to the very strict deadline dates;</li> <li>• who can work methodically.</li> </ul>
Possible careers and employment sectors	Food scientist, food technologist, product development researcher, dietician, health care professional, hotel/restaurant manager, teacher.