

# Welcome to Level 3 Food and Hospitality 2017



In this course you will learn about how to keep **food safe in industry**, learn about **culinary terms and products** and then about **nutrition in a catering context**. All of this learning relates to what you need to know in the hospitality industry if you are going to be working with food.

We will have 2 theory lessons a week and 1 practical lesson that this 2 hours long.

## The practical lesson:

- you will make dishes that relate to the learning you have done in the theory lessons
- all students are expected to wear chef jackets, caps and aprons during practicals

## Assessment

Term	Assessment name	Number	Level
1	Practice food safety methods in a food business under supervision	US167 V 8	2*
	Demonstrate Knowledge of Food contamination hazards and control methods used in a food business	US168 V6	3
1, 2, 3	Demonstrate knowledge of culinary Products and terms	US 18497 V 5	3
3, 4	Demonstrate Knowledge of basic nutrition in commercial catering	US13343 V5	3

\*Please note that this Level 2 standard must be complete before you can move on to the other Level 3 industry standards.

This course is an industry based course and therefore is not a University Entrance course.

Our resources come from Service IQ, a hospitality industry training provider. Each ServiceIQ Schools programme is designed by industry and education experts and links to a career pathway. We will use Service IQ Workbooks.

\$100 donation would be appreciated to cover food costs. The school will provide a tax certificate if required.