



# Food and Hospitality

## What is Food and Hospitality?

In Food and Hospitality, students focus on the dynamic nature of the food and hospitality industry and develop an understanding of contemporary approaches and issues related to food and hospitality. Students develop skills in using technology and safe work practices in the preparation, storage, and handling of food, complying with current health and safety legislation. They investigate and discuss contemporary food and hospitality issues and current management practices, and explore concepts such as the legal and environmental aspects of food production, trends in food and hospitality, consumer protection, and the nutritional impact of healthy eating.

## Why study Food and Hospitality?

The study of Food and Hospitality intergrates active, problem-solving approaches to learning. Students participate in collaborative activities to support healthy eating practices. They develop their ability to think critically and to solve problems related to the food and hospitality industry in individual, family, and community contexts, both locally and globally.

## Course content of Food and Hospitality

Students study topics within one or more of the following five areas of study:

- Contemporary and Future Issues
- Economic and Environmental Influences
- Political and Legal Influences
- Sociocultural Influences
- Technological Influences

## Assessment Components

Assessment in Food and Hospitality consists of the following components, weighted as shown:

### School Based Component: 70%

- Practical Activity 50%
- Group Activity 20%

### Externally Moderated Component: 30%

- Investigation

## Learning Requirements of the Course

The learning requirements summarise the knowledge, skills, and understanding that students are expected to develop and demonstrate through their learning.

In this subject, students are expected to:

1. apply knowledge and problem-solving skills to practical activities in food and hospitality and to evaluate the processes and outcomes
2. apply management, organisational, and problem-solving skills that demonstrate an understanding of contemporary issues in the food and hospitality industry
3. make informed decisions about, and evaluate contemporary issues affecting the food and hospitality industry in different contexts
4. select and use appropriate technology to prepare and serve food, applying safe food-handling practices
5. investigate and critically analyse contemporary trends and/or issues related to food and hospitality
6. work individually and collaboratively to prepare and present activities that support healthy eating practices
7. evaluate the impact of new and emerging technologies, and/or sustainable practices or globalisation, on the food and hospitality industry.

# Food and Hospitality continued

## Future Pathways in Food and Hospitality

Future areas of study or employment could include:

- Chef
- Kitchen Hand
- Hotel/Motel Management
- Functions Coordinator
- Cruise Director

## Required Text(s) for Food and Hospitality

No text is required for this subject. There is an approximate \$110 subject fee for this class to cover food costs associated with each of the practical investigations.

## What are the prerequisites?

There are no prerequisites for this course. It is an independent course designed to offer success to all students regardless of previous course completion. Some ability and experience in cooking is a plus.



**TRINITY COLLEGE**  
Senior

## Contact Details

For more information about studying Year 12 at Trinity College Senior, please contact the Head of Year 12 on 8523 8705 or visit: [www.trinity.sa.edu.au/curriculum/index.htm](http://www.trinity.sa.edu.au/curriculum/index.htm)

## Further Information

More information about SACE may be obtained from the SACE Board of South Australia webpage at: [www.sace.sa.edu.au](http://www.sace.sa.edu.au)