

EXECUTIVE CHEF

FACULTY TAS

CHARGE \$50

Used for general kitchen consumables, majority of fee going towards food for the recipes.

HOURS 100

School developed

Discover

- Food technology used within the kitchen
- Develop knowledge and skills in food health and safety
- The science behind food preparation
- Explore the evolution of the contemporary Australian cuisine

Share

- Showcase your learning at our campus Open Day through meal samples, recipe cards and your learning journal

Create

- Design, plan and prepare food that is safe to eat and reflects Australia's everchanging cuisine
- A journal/portfolio of your learning throughout the year

FUTURE PATHWAY

Year 8 - Executive Chef
Year 9 & 10 - Food & Design
Year 9 & 10 - Food Technology
Year 10 - Hospitality (VET)

STAGE 6 SUBJECT SELECTION

Preliminary HSC Food Technology
Hospitality (VET)

CAREER OPPORTUNITIES

Chef
Dietician
Nutritionist
Food Artist
Food Scientist