

MASTERCHEF - FOOD TECHNOLOGY

FACULTY

TAS

CHARGE

\$80

Costs cover consumables provided for practical learning

HOURS

100

School developed

This subject will help you develop basic cookery skills and the ability to solve real world food design problems. You will learn to use a range of cookery methods and equipment in a safe and hygienic manner.

You will also have the opportunity to express creativity and innovation as you experiment with food techniques and products.

STAGE 6 SUBJECT SELECTION

Hospitality
Cert II Kitchen Operations
Cert II Hospitality
Hospitality - Food and Beverage

HIGHER EDUCATION

Cert IV Hospitality
Cert IV Commercial Cookery

CAREER OPPORTUNITIES

Hospitality
Chef
Food Manufacturing
Food Technologist