

MASTERCHEF

FACULTY TAS

COST \$30

Costs cover consumables provided for practical learning

HOURS 50

School developed

The Masterchef elective offers students an exciting opportunity to explore the art of cooking nutritious and delicious meals. Throughout the course, students will gain essential culinary skills, including knife techniques, cooking methods, recipe creation, and food safety practises.

Hands-on experiences will be a key feature of the course, with students actively participating in meal preparation, cooking demonstrations, and tasting sessions.

Additionally, students will learn how to effectively plan and execute a menu, as well as develop teamwork skills in a kitchen environment.

FUTURE PATHWAY

Stage 5
Design and Technology- Food Design
Food Technology

Stage 6
Hospitality (VET), Preliminary & HSC
Food Technology, Hospitality (VET)

HIGHER EDUCATION

Bachelor of Nutrition and Dietetics
Bachelor of Food Science
Cert IV Hospitality

CAREER OPPORTUNITIES

Chef
Dietician
Nutritionist
Food Artist
Food Scientist