

# MASTERCHEF - FOOD TECHNOLOGY

## FACULTY

TAS

## CHARGE

\$100

Costs cover consumables  
provided for practical  
learning

## HOURS

100

Board endorsed

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