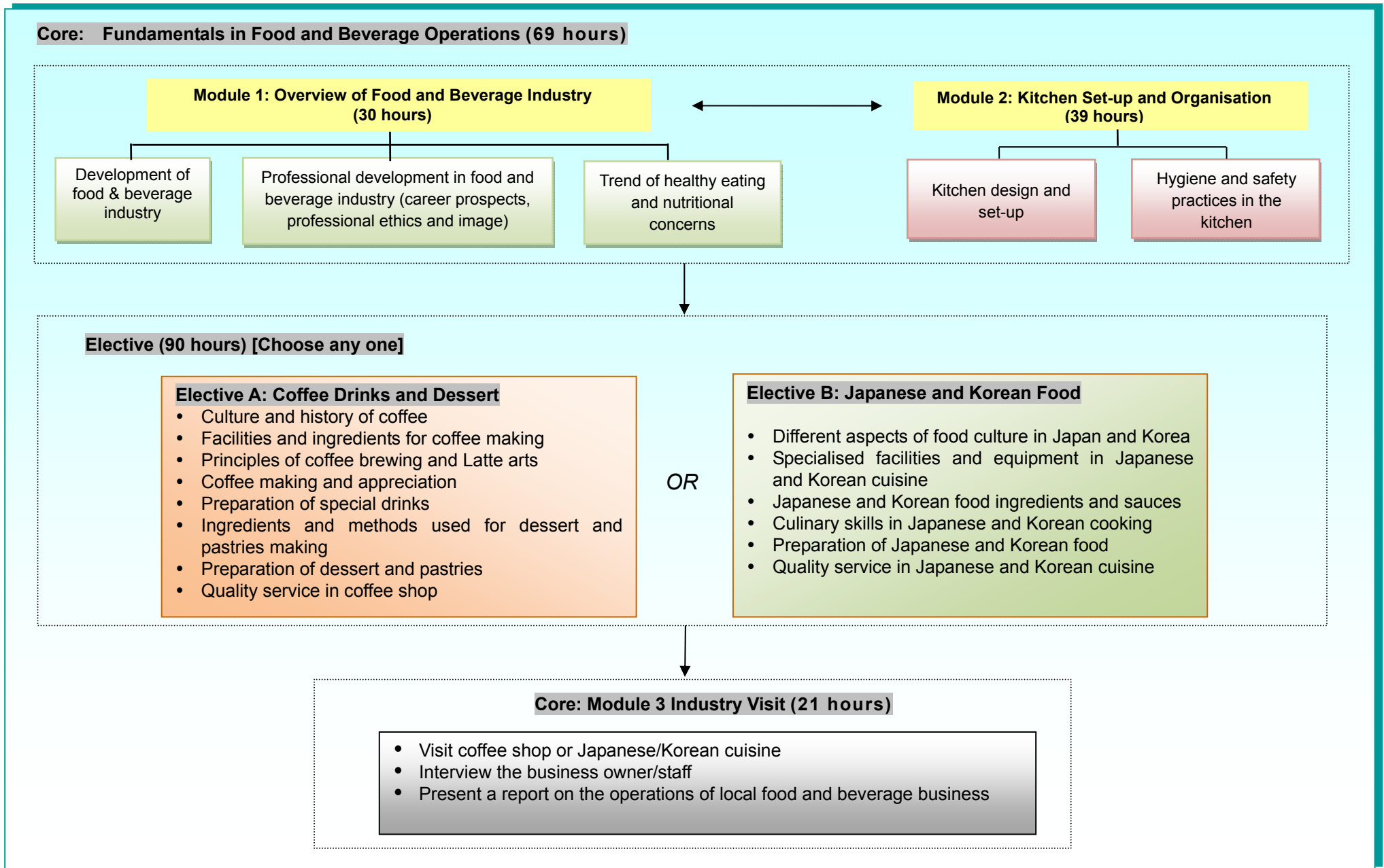


Applied Learning (Senior Secondary Level)

2016-18 Cohort

Item	Description
1. Subject Title	Food and Beverage Operations
2. Course Provider	Caritas Institute of Community Education
3. Area of Studies/ Course Cluster	Services/Food Services and Management
4. Medium of Instruction	Chinese
5. Learning Outcomes	<p>Upon completion of the subject, students should be able to:</p> <ol style="list-style-type: none"> (1) analyse the trends and challenges of the food and beverage industry; (2) identify the functional design and set-up of the kitchen to fit for purpose; (3) evaluate food safety hazards, and master the basic food safety knowledge and operations skills in food service and preparation; (4) demonstrate professional ethics and attitude of practitioners in food and beverage industry; (5) apply nutrition concepts, knowledge of food and culinary skills in the preparation of beverage and dessert or Japanese and Korean food; and (6) develop self-understanding for further studies and career development in the related field.

6. Curriculum Map – Organisation and Structure



- The information on possible study and career pathways is provided to enhance students' understanding of the wider context of the specific Applied Learning course. Students who have successfully completed Applied Learning courses have to meet other entry requirements as specified by the institutions.
- The recognition of Applied Learning courses for admission to further studies and career opportunities is at the discretion of relevant institutions. The Education Bureau and the course providers of Applied Learning are exploring and seeking recognition related to further education and career development opportunities for students successfully completing the Applied Learning courses.

Possible further study and career pathways

Further studies

- e.g. leisure and tourism, hotel and catering management, food and beverage services.

Career development

- e.g. restaurant waiter, kitchen assistants in Japanese/Korean cuisine, waiter in Japanese/Korean cuisine, coffee shop waiter, junior bakery chef, junior barista.



Relations with core subjects and other elective subjects

Enhancing and enriching, e.g.

- enhancing the breadth and depth of **Tourism and Hospitality Studies** through understanding the operation of local food business; **Technology & Living** through hands-on practice in food preparation, Japanese and Korean culinary skills

Cross-fertilisation, e.g.

- applying the common concepts of this subject and **Personal, Social and Humanities Education** such as trend of development in specific culture, consolidates and reinforces the learning of both subjects
- applying the common concepts of this subject and **Information and Communication Technology** such as application of IT knowledge and skills in project work, consolidates and reinforces the learning of both subjects

Expanding horizons, e.g.

- students taking **Tourism and Hospitality Studies** may broaden their knowledge of the importance of food business in economic development

Cluster of professions/trades/industries related to the course

- e.g. hotel and food and beverage services, café service

Future global and local outlook

- Increasing demand for Japanese/Korean food and coffee consumption
- Increasing demand for service personnel with exquisite culinary skills (Japanese/Korean cuisine, coffee making skills)
- Remarkable change in preference for Japanese and Korean food by young people
- Increasing opportunities for young talents in the food industry

Beginners' skill set to facilitate entry to further studies and/or work

- Acquire knowledge and skills unique in particular food and beverage industry
- Develop necessary attitude in service industry
- Possess ability to produce Japanese/Korean food or coffee drinks
- Understand sources of information on the trend in food and beverage industry
- Demonstrate professional attitudes and work ethics in practice

Relations with other areas of studies/ courses of Applied Learning

Business, Management and Law

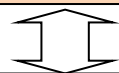
- theories and concepts in sales and marketing in **Business, Management and Law** can contribute and be transferred to the operation of food and beverage business in this subject

Creative Studies

- creative thinking skills in **Creative Studies** can be useful in table-setting and food decoration in this subject

Services

- the concepts of food hygiene and safety learned in this subject can contribute and be transferred to the requirements of food & beverage services of the **Hotel Operations** in Services



Foundation knowledge developed in basic education and Secondary 4

This subject is built upon the foundation knowledge students acquired in, e.g.

- **Chinese Language and English Language Education** – linguistic skills to acquire, apply and disseminate knowledge; the ability to communicate effectively
- **Science Education** – ability to use scientific methods to analyse and solve problems; critical thinking skills
- **Technology Education** – technological know-how for problem-solving, researching, data processing