

Applied Learning (Senior Secondary Level)

2016-18 Cohort

Learning and Teaching

Subject Title : **Food and Beverage Operations**
Area of Studies : **Services**
Course Provider : **Caritas Institute of Community Education**

In Food and Beverage Operations, student-centred learning and teaching activities are designed to enable students to understand fundamental theories and concepts, develop their generic skills, and address their career aspirations in food and beverage operations.

Different modes of activities are employed to provide students with a systematic understanding about the context (e.g. lectures on the structure of food and beverage industry including coffee shop, Japanese and Korean restaurants) and eye-opening opportunities to experience the complexity of the context (e.g. visiting coffee shops and Japanese/Korean restaurant; interviewing with the business owner).

Students acquire an understanding of the requirements, fundamental knowledge and skills essential for further learning within the area through learning-by-practising opportunities in an authentic or near-authentic environment (e.g. preparing drinks in a simulated bar and restaurant or prepare Japanese/Korean food in a simulated kitchen, assume the role of waiter/waitress to serve customers).

Students are also encouraged to develop and apply conceptual, practical and reflective skills to demonstrate innovation and entrepreneurship (e.g. search information, present the design of a restaurant or a coffee shop; assume of the role of restaurant owner to provide quality services to customers). Students are given opportunities to integrate the knowledge and skills acquired and consolidate their learning (e.g. over a 9-hour industry visit and interview with the business owner, students will observe, analyse and comment on the management of the restaurant or coffee shop visited; and to present their visit report including a SWOT analysis and suggested recommendations on improvements in class).

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Curriculum Pillars of Applied Learning in Context – Food and Beverage Operations

Upon completion of the subject, students should be able to:

- analyse the trends and challenges of the food and beverage industry;
- identify the functional design and set-up of the kitchen to fit for purpose;
- evaluate food safety hazards, and master the basic food safety knowledge and operations skills in food service and preparation;
- demonstrate professional ethics and attitude of practitioners in food and beverage industry;
- apply nutrition concepts, knowledge of food and culinary skills in the preparation of beverage and dessert or Japanese and Korean food; and
- develop self-understanding for further studies and career development in the related field.

Through the specific contexts related to the subject, students have different learning opportunities, for example:

1. Career-related Competencies

- describe the cultural characteristics of coffee drinking, Japanese or Korean food;
- apply safe work practices and procedures;
- use kitchen equipment and tools appropriately;
- prepare food, drinks or desserts and pastries with the given menus and ingredients;
- evaluate the latest information on catering industry; and
- demonstrate professional attitudes and work ethics in practice.

2. Foundation Skills

- communicate in oral, written and graphic forms through group discussion, case study and presentations on project work;
- apply numeracy skills in performing basic accounting procedure adopted by a coffee shop or Japanese/Korean cuisine business; and
- use information technology skills for collecting, interpreting, and problem-solving a variety of issues relating to food and beverage industry.

3. Thinking Skills

- employ appropriate techniques to identify and collect information from a variety of sources;
- interpret, analyse and use technical information or data obtained to complete a range of practical tasks and project work in the food and beverage context;
- develop the ability to appreciate the aesthetic aspects of table-setting, food or drink decorations, and Latte arts through continued practices;
- carry out environmental analysis to identify opportunities and threats, e.g. by investigating the impact of food and beverage development on the environment; and
- present their global perspectives on social, economic and technological changes in catering industry, e.g. economic growth, consumer tastes and markets, government green policy by encouraging healthy eating.

4. People Skills

- observe health and safety practices and procedures related to the food and beverage industry;
- apply time and project management skills by reviewing the progress of team members and adjusting priorities to meet deadlines of assignments; and
- apply interpersonal, collaborative and team building skills through group discussion, group projects on industry visit and interview with employers.

5. Values & Attitudes

- recognise the importance of complying with kitchen safety and food hygiene regulations related to the food and beverage industry;
- follow ethical principles such as equity and uprightness, and avoid conflicts of interest in team work; and
- show sense of responsibility, understanding of fundamental ethical issues and liabilities related to catering industry, e.g. good work habits, attitudes and behaviours.