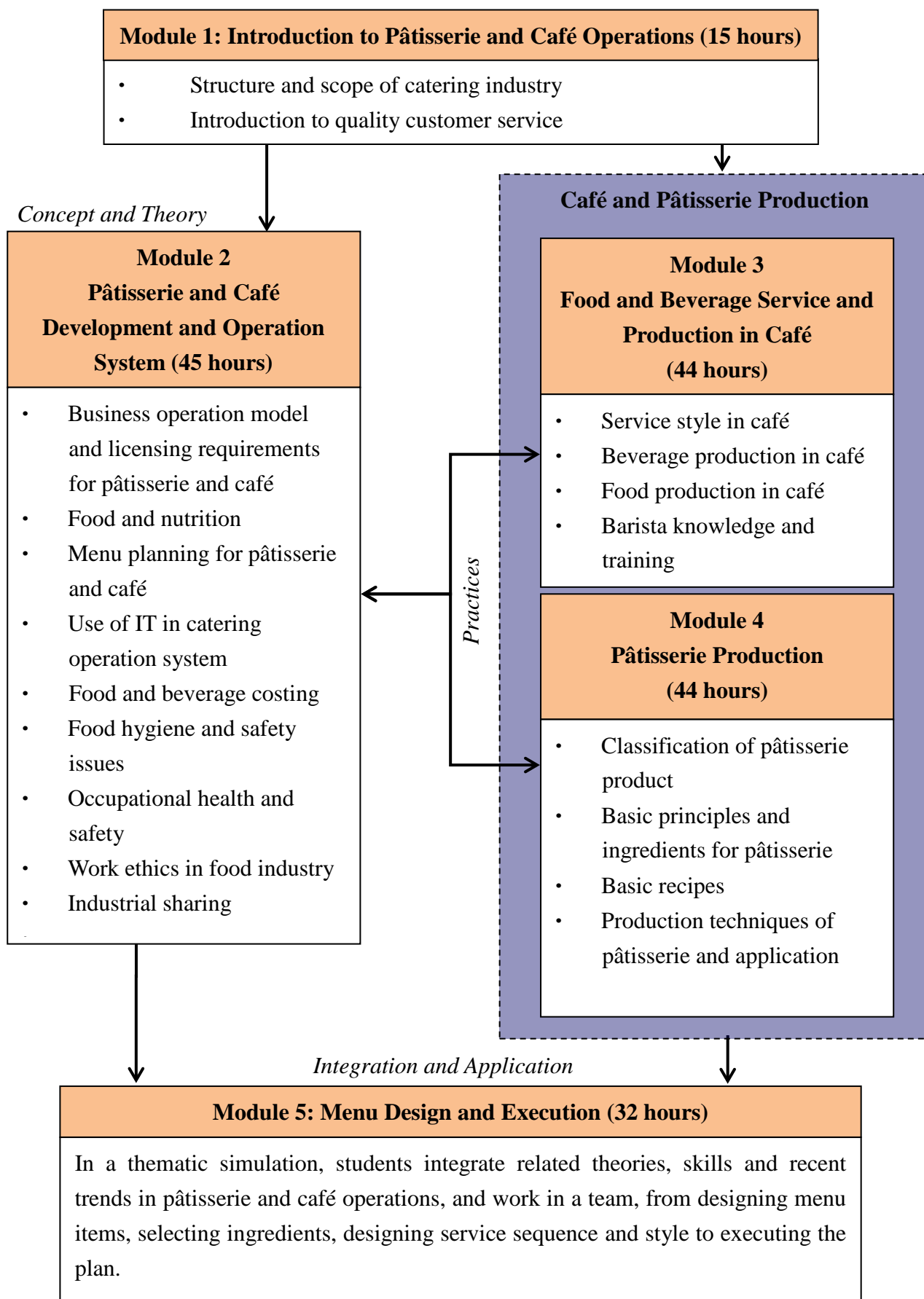


Applied Learning (Senior Secondary Level)

2019-21 Cohort

Item	Description
1. Subject Title	Pâtisserie and Café Operations
2. Course Provider	Hong Kong College of Technology
3. Area of Studies/ Course Cluster	Services/Food Services and Management
4. Medium of Instruction	Chinese or English
5. Learning Outcomes	<p>Upon completion of the subject, students should be able to:</p> <ol style="list-style-type: none"> (1) describe the service culture and recent developments of pâtisserie and café industry; (2) demonstrate basic understanding of pâtisserie and café product knowledge, design and production; (3) demonstrate and apply the concepts of hygiene and occupational safety in food and beverage preparation; (4) demonstrate critical thinking, problem-solving and creative thinking skills in pâtisserie and café operations; (5) establish positive individual discipline, teamwork and work ethics related to pâtisserie and café operations; and (6) develop self-understanding for further studies and career development in the related field.

6. Curriculum Map – Organisation and Structure



7. The Context

- 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.

