

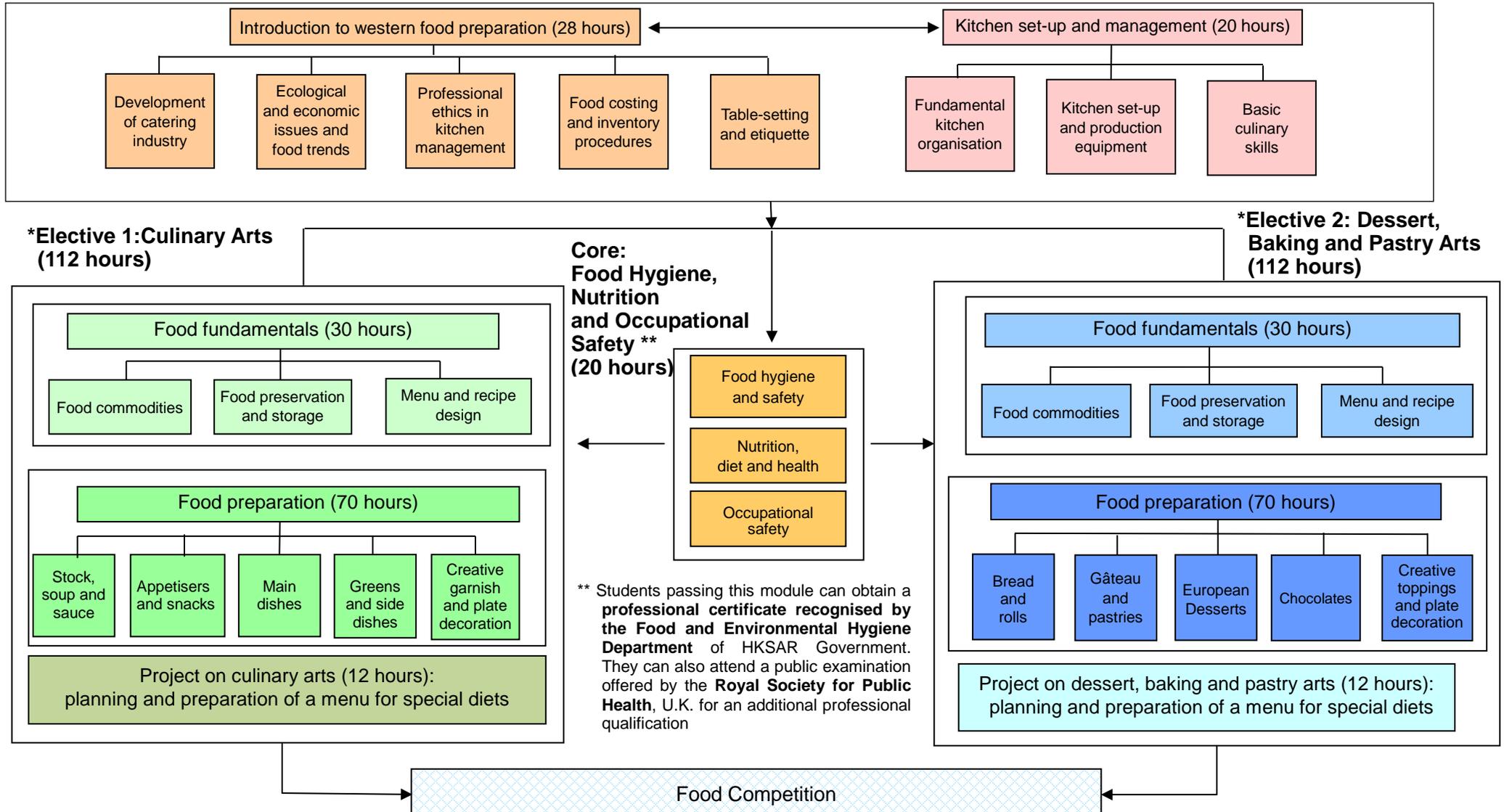
## Applied Learning (Senior Secondary Level)

### 2019-21 Cohort

Item	Description
1. Subject Title	Western Cuisine
2. Course Provider	Vocational Training Council
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"> <li>(1) demonstrate practical skills and work ethics in western kitchen operations;</li> <li>(2) analyse the up-to-date profiles of the hospitality and catering industries;</li> <li>(3) apply the concepts of hygiene and work safety in food preparation;</li> <li>(4) evaluate the nature and properties of food as well as the ecological, cultural and economic influences on the planning and design of food product, nutritional science and service sequence;</li> <li>(5) select the appropriate food commodities for the preparation of western cuisine dishes or bakery and dessert products; and</li> <li>(6) develop self-understanding for further studies and career development in the related field.</li> </ol>

## 6. Curriculum Map – Organisation and Structure

### Core: Culinary Fundamentals (48 hours)



\*Choose one of the electives

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.

