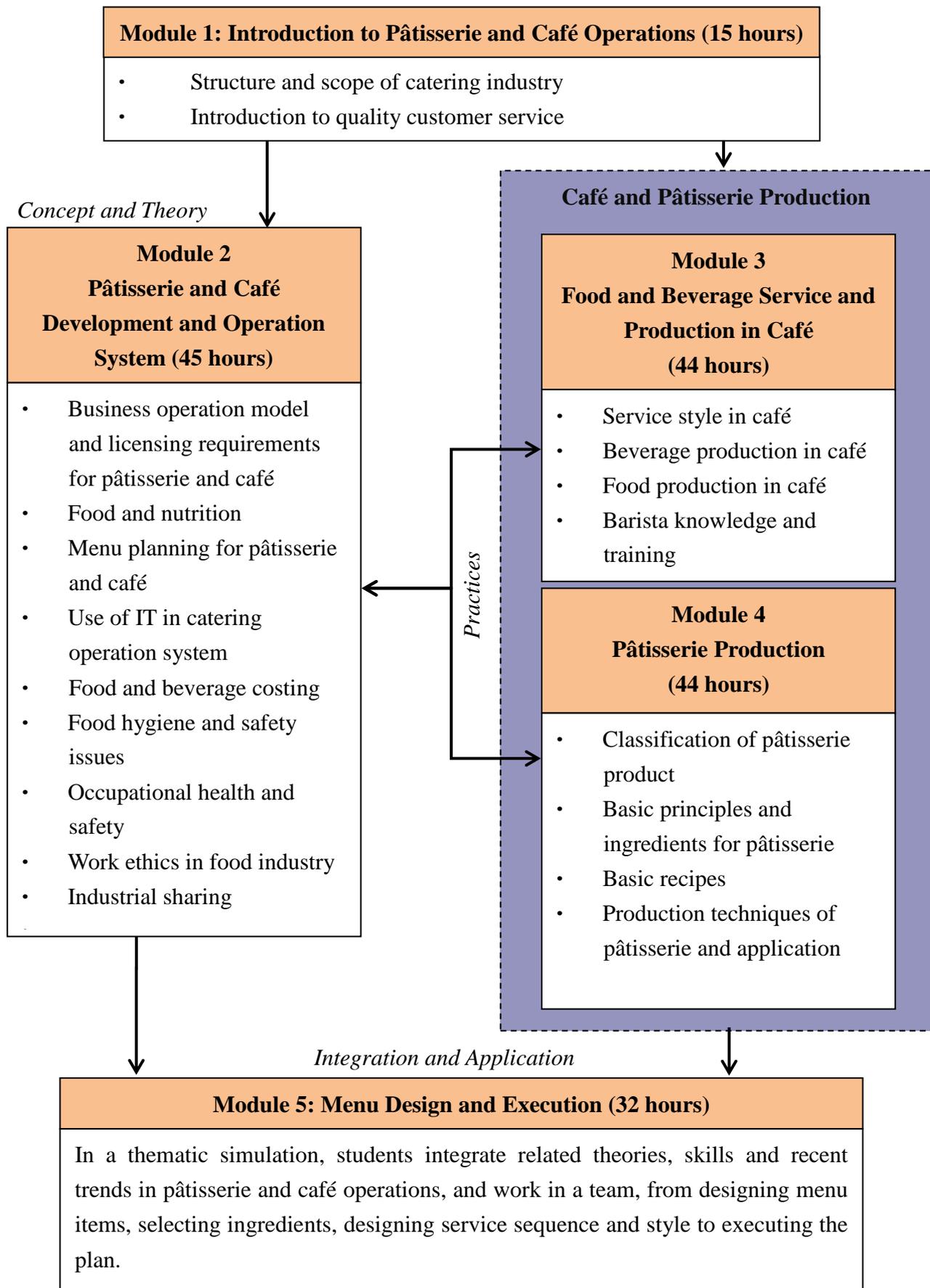


## Applied Learning (Senior Secondary Level)

### 2020-22 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"> <li>(1) describe the service culture and recent developments of pâtisserie and café industry;</li> <li>(2) demonstrate basic understanding of pâtisserie and café product knowledge, design and production;</li> <li>(3) demonstrate and apply the concepts of hygiene and occupational safety in food and beverage preparation;</li> <li>(4) demonstrate critical thinking, problem-solving and creative thinking skills in pâtisserie and café operations;</li> <li>(5) establish positive individual discipline, teamwork and work ethics related to pâtisserie and café operations; 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



**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.

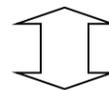
**Possible further study and career pathways**

**Further studies**

- e.g. airline and cruise services, event management, hospitality, western culinary, and travel and tourism

**Career development**

- e.g. junior pastry chef, bakery chef, junior chef, restaurant waiter/waitress, barista, production assistant, frontline agents in customer service in related industry and entrepreneurship (e.g. café, pastry shop, bakery)



**Relations with core subjects and other elective subjects**

**Enhancing and enriching, e.g.**

- hands-on food and beverage production technique offered in this subject is an enhancement to theoretical knowledge provided by **Technology and Living**

**Cross-fertilisation, e.g.**

- this subject complements the knowledge (e.g. principles and concepts of hospitality, trends in food and beverage) acquired from **Tourism and Hospitality Studies**



**Cluster of professions/trades/industries related to the course**

- e.g. catering, hotel, airline services, cruise, convention and exhibition centre, club house, and any other hospitality industries

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**Future global and local outlook**

- a growing middle-class locally and in the Mainland catalyses quality catering industry expansion in Hong Kong
- consumers demand high-quality, luxury and fine catering products and services
- staff need to have the capability of creating unique catering experience by mixing and matching different catering cultures

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

- understanding the ethics and responsibilities in catering and hospitality sectors
- learning specific professional terminology in related fields
- developing the personal attributes essential to the industry
- acquiring a range of technical knowledge and skills in related industries
- exploring the latest knowledge and skills for career development, and developing a personal roadmap to articulate to different levels of qualifications



**Relations with other areas of studies/courses of Applied Learning**

**Business, Management and Law**

- the concepts related to business of SME and marketing are useful for the understanding of café operations

**Applied Science**

- knowledge of food hygiene and safety can be extended to the understanding of laboratory testing for bacteria



**Foundation knowledge developed in junior secondary education and Secondary 4**

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

- **Chinese Language Education** and **English Language Education** – verbal, reading and writing skills
- **Liberal Studies** – communication, building good interpersonal relationship, teamwork