

## **Applied Learning (Senior Secondary Level)**

### **2020-22 Cohort**

#### **Learning and Teaching**

**Subject Title** : **Pâtisserie and Café Operations**  
**Area of Studies** : **Services**  
**Course Provider** : **Hong Kong College of Technology**

In Pâtisserie and Café 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 catering and hospitality industries.

Different modes of activities are employed to provide students with a systematic understanding about the context (e.g. group discussion, case study, lecture, tutorial, demonstration) and eye-opening opportunities to experience the complexity of the context (e.g. field trip, industry visit, sharing by practitioners and professional bodies).

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. pâtisserie and café product design and production, barista service demonstration).

Students are also encouraged to develop and apply conceptual, practical and reflective skills to demonstrate entrepreneurship and innovation (e.g. research on pâtisserie and café business model, occupational safety and ethics, menu design and costing). Students are given opportunities to integrate the knowledge and skills acquired and consolidate their learning (e.g. in a thematic simulation, students integrate related theories, skills and recent trends in pâtisserie and café operations, and work in a team, from designing menu items, selecting ingredients, designing service sequence and style to executing the plan).

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### Curriculum Pillars of Applied Learning in Context – Pâtisserie and Café Operations

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

- describe the service culture and recent developments of pâtisserie and café industry;
- demonstrate basic understanding of pâtisserie and café product knowledge, design and production;
- apply and demonstrate the concepts of hygiene and occupational safety in food and beverage preparation;
- demonstrate critical thinking, problem-solving and creative thinking skills in pâtisserie and café operations;
- establish positive individual discipline, teamwork and work ethics related to pâtisserie and café operations; 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 features of catering and hospitality industry;
- recognise the importance of hygiene and safety to the operations of food industry;
- identify the personal attributes which are essential for the personnel working in the food and catering industry, e.g. self-discipline, team working spirit; and
- understand the development of innovative products and quality services in satisfying customers' needs.

#### **2. Foundation Skills**

- present ideas and information clearly in food and beverage/café production process;
- apply mathematical skills in the calculation of food costing and modifications of basic recipes; and
- apply information technology knowledge to integrate and present ideas in menu design.

#### **3. Thinking Skills**

- demonstrate critical thinking skills to analyse the operation efficiency and future development of café and pâtisserie based on social and economic factors;
- demonstrate creative thinking in the design of menu and product development process; and
- apply problem-solving skills to resolve crisis in food production process or respond to situations like customer complaints about food service.

**4. People Skills**

- demonstrate trust and respect for others in a simulated workplace situation;
- demonstrate self-management skills through planning and carrying out projects on food production and management, as well as design and execute the menu; and
- demonstrate team spirit and interpersonal skills in group projects, e.g. handling conflicts and misunderstandings.

**5. Values and Attitudes**

- understand social responsibility, ethical values and professional attitude through the learning of catering professional and ethical standards; and
- develop enthusiasm for further studies or work in the related fields through various learning activities.