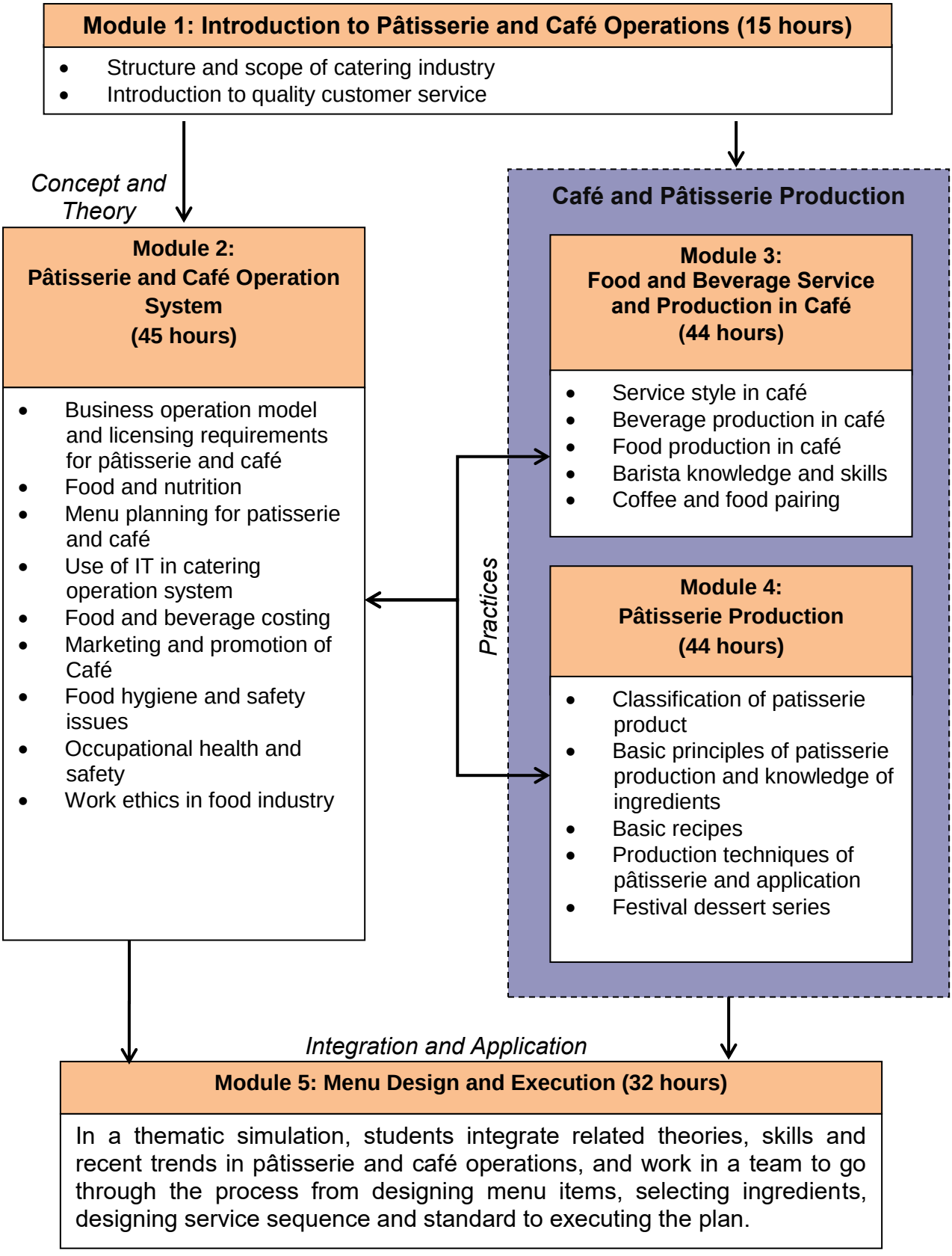
Applied Learning

2023-25 Cohort; 2025 HKDSE

Item	Description
1. Course 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	Upon completion of the course, students should be able to: (1) describe the service culture and recent developments of pâtisserie and café industry; (2) demonstrate a basic understanding of pâtisserie and café product knowledge, design and production; (3) demonstrate and apply the knowledge of hygiene and occupational safety in food and beverage preparation; (4) demonstrate critical thinking skills, problem-solving skills and creative thinking skills in pâtisserie and café operations; (5) demonstrate individual discipline and teamwork and a basic understanding of 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 further 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.

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, chef assistant, frontline agents in customer service in related industry and entrepreneurship (e.g. café, pastry shop, bakery)

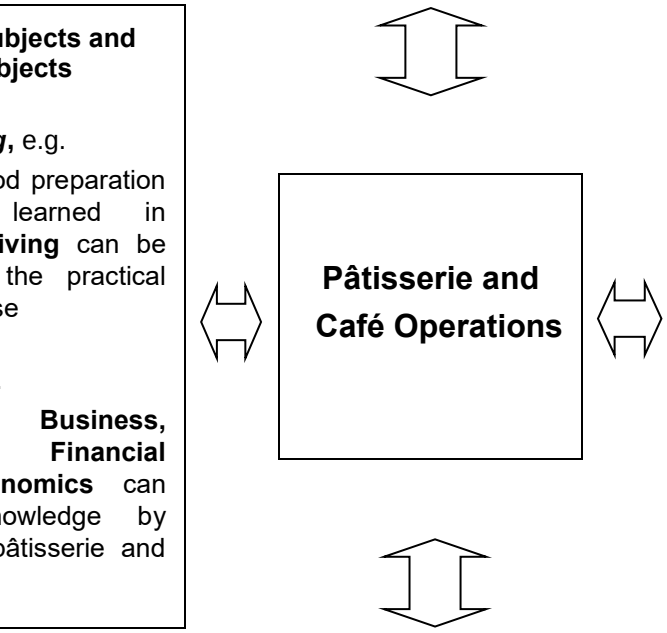
Relations with core subjects and other elective subjects

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

- the knowledge in food preparation and processing learned in **Technology and Living** can be enhanced through the practical activities in this course

Expanding horizons**,** e.g.

- students taking **Business, Accounting and Financial Studies** and **Economics** can broaden their knowledge by understanding the pâtisserie and café business model



Relations with other areas of studies/ courses of Applied Learning

e.g.

Business, Management and Law

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

Applied Science

- apply the knowledge of food science in food hygiene and safety

Foundation knowledge developed in junior secondary education

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

- **Chinese Language Education** and **English Language Education** – verbal, reading and writing skills
- **Technology Education** – basic concepts about commodities and food production

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Learning and Teaching

Course 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, practical activities 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 skills demonstration).

Students are also encouraged to develop and apply conceptual, practical and reflective skills to demonstrate entrepreneurship and innovation. 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 to go through the process from designing menu items, selecting ingredients, designing service sequence and standard to executing the plan).

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

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

1. **Career-related Competencies**
   - describe the features of catering and hospitality industry;
   - recognise the importance of food hygiene and safety to the operations of catering industry;
   - identify the personal attributes which are essential for the personnel working in the 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 production process;
   - apply mathematical skills in the calculation of food and beverage costing and modifications of basic recipes; and
   - apply information technology skills 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 skills in the design of menu and product development process; and
   - apply problem-solving skills to deal with emergencies in food and beverage production process.

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 and beverage production; and
   - demonstrate team work and collaboration 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 work ethics in catering industry; and
   - develop enthusiasm for further studies or work in the related fields through various learning activities.