

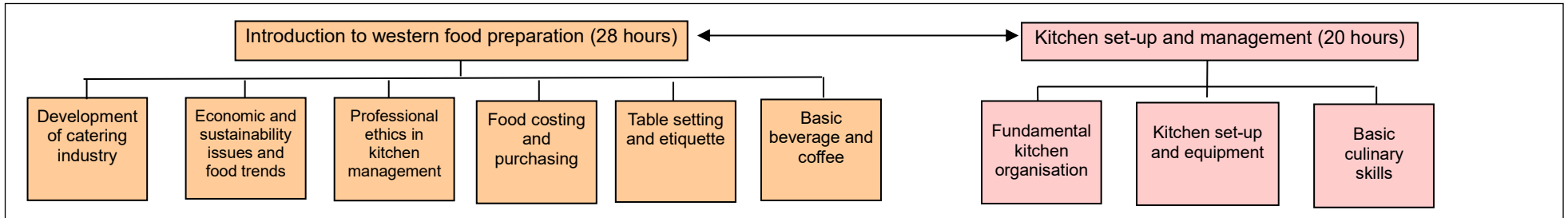
Applied Learning

2023-25 Cohort; 2025 HKDSE

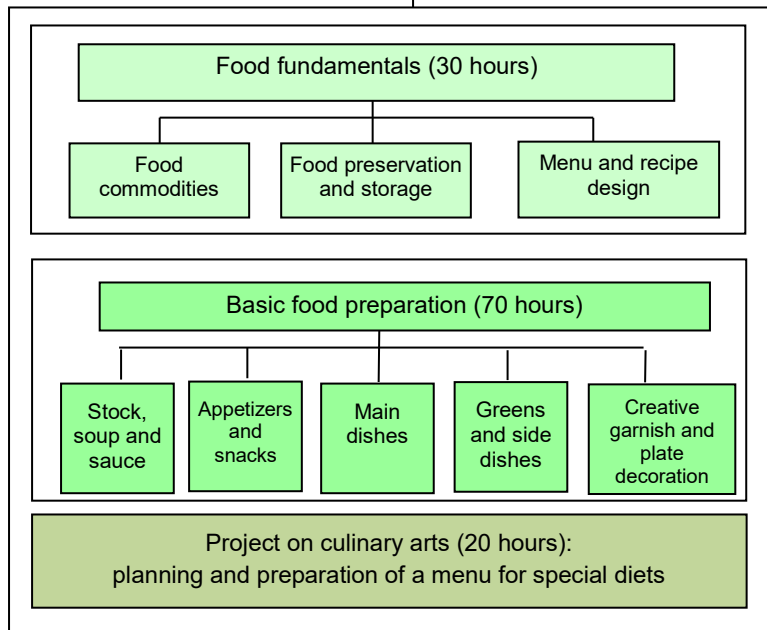
Item	Description
1. Course Title	Western Cuisine
2. Course Provider	Vocational Training Council
3. Area of Studies/ Course Cluster	Services/ Food Services and Management
4. Medium of Instruction	Chinese or English
5. Learning Outcomes	<p>Upon completion of the course, students should be able to:</p> <ol style="list-style-type: none"> (1) demonstrate practical skills and a basic understanding of work ethics in western kitchen operations; (2) analyse the up-to-date profiles of the hospitality and catering industries; (3) apply the concepts of hygiene and work safety in food preparation; (4) evaluate the nature and properties of food, cultural and economic influences and sustainable development on the planning and design of food product, nutritional science and service sequence; (5) select the appropriate food commodities for the preparation of western cuisine dishes (for Elective: Culinary Arts Stream) or bakery and dessert products (for Elective: Dessert, Baking and Pastry Arts Stream); and (6) develop self-understanding for further studies and career development in the related field.

6. Curriculum Map – Organisation and Structure

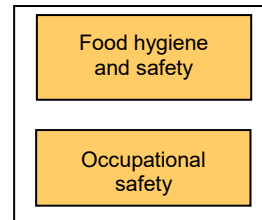
Core: Culinary Fundamentals (48 hours)



*Elective 1: Culinary Arts (120 hours)

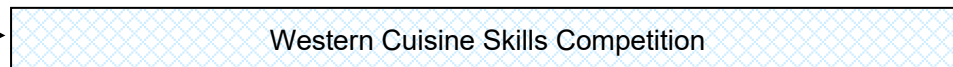
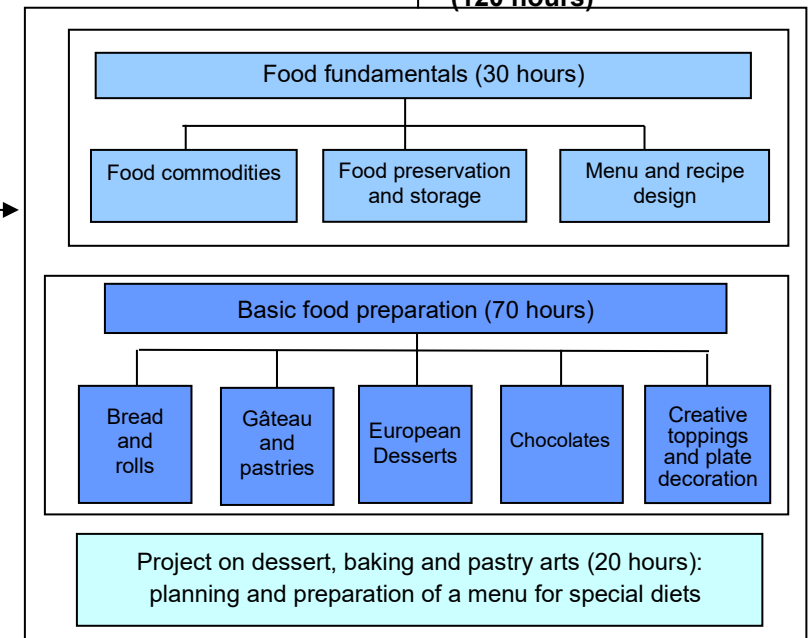


Core: Food Hygiene and Occupational Safety ** (12 hours)



** Students passing this module can obtain a **professional certificate recognised by the Food and Environmental Hygiene Department**. They can also attend a public examination offered by the **Royal Society for Public Health, U.K.** for an additional professional qualification

*Elective 2: Dessert, Baking and Pastry Arts (120 hours)



*Choose one of the electives

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. food production and services, leisure and tourism, hotel management

Career development

- e.g. **positions at entry level** (e.g. junior cook, junior pastry chef, junior bakery chef, chef trainee, food cost control clerk, purchasing clerk, restaurant server) and **positions at managerial level** (e.g. executive chef, sous chef, kitchen manager, bakery and pastry chef, restaurant manager, coffee barista, food and beverage cost controller, purchasing manager, entrepreneur in food and beverage business)

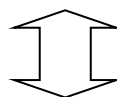
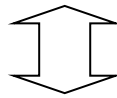
Relations with core subjects and other elective subjects

Enhancing and enriching, e.g.

- enhancing the concepts of **Tourism and Hospitality Studies** through practices in food preparations and services; **Technology and Living** through practising diet and meal planning

Expanding horizons, e.g.

- students specialising in **Tourism and Hospitality Studies** may diversify their learning experience through exchanges with professionals in catering industries



Relations with other areas of studies/ courses of Applied Learning

e.g.

Creative Studies

- the application of creative thinking in food decoration and restaurant table setting in this course can enhance students' innovation which will be useful to **Creative Studies**

Business, Management and Law

- the concept of food purchasing and cost control learned in this course can contribute and be transferred to the requirements of finance and budget control of **Business, Management and Law**

Services

- the concepts of hygiene, health and safety learned in this course can contribute and be transferred to the requirements of food and beverage operations of **Hotel Operations in Services**

Foundation knowledge developed in junior secondary education

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

- **Technology Education** – basic concepts about commodities and food production
- **Science Education** – basic science knowledge
- **Mathematics Education** – cost calculation
- **Chinese Language Education** and **English Language Education** – communication skills

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Learning and Teaching

Course Title : **Western Cuisine**
Area of Studies : **Services**
Course Provider : **Vocational Training Council**

In Western Cuisine, 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 western food preparation industry.

Different modes of activities are employed to provide students with a systematic understanding about the context (e.g. lectures to grasp the basic concept about western cuisine, including the history and evolution of western cuisine, organisation, selections of food commodities, food hygiene and work safety in a western kitchen) and eye-opening opportunities to experience the complexity of the context (e.g. visits to restaurants/food plants/catering establishments to explore and experience the basic operations and services).

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. practical work in preparing basic western dishes, plate décor and food costing).

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. the integrated project lets students plan and prepare dishes for customers with specified diet needs. No standard recipes will be provided. Students have to conduct a research and prepare their own dishes, based on the knowledge and skills acquired).

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Curriculum Pillars of Applied Learning in Context – Western Cuisine

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

1. Career-related Competencies

- demonstrate a basic understanding of the professional ethics and responsibilities of a chef in the modern western kitchen with a view to striking a balance between social responsibility, company benefits, guests' right etc.;
- develop personal attributes essential to the services industry, e.g. building up the professional image as a chef;
- acquire a range of specific technical knowledge and skills in service and in catering industries such as basic cooking skills and dish preparations, managing western kitchens and general service sequences in restaurants;
- develop their interpersonal skills to co-operate with peers within a team and develop good team spirit in western kitchens; and
- explore the aptitudes and abilities required in services industry and develop a personal roadmap for further studies and career development.

2. Foundation Skills

- demonstrate effective communication skills in group practices, discussions and presentations using professional terminology and language in kitchen setting;
- apply information technology skills related to the operations of a kitchen setting; and
- apply mathematical skills in the calculation of food cost and recipe development.

3. Thinking Skills

- demonstrate creative thinking skills and analytical skills when designing recipes and preparing dishes of different themes;
- demonstrate problem-solving and decision-making skills in handling possible accidents or crisis in the kitchen; and
- evaluate both regional, seasonal and healthy perspectives as well as the constraints in resources when planning menu.

4. People Skills

- demonstrate self-reflection skills by receiving feedback from tutors and classmates on the food preparation procedures and the finished products;
- illustrate self-management skills, e.g. managing their own personal outlook to project a professional image as a chef; and
- demonstrate interpersonal, collaborative and team working skills through co-operating with others in designing and preparing dishes.

5. Values and Attitudes

- show honesty and integrity, as well as respect for others and law and authority by employing trade standards, rules and regulations in managing a western kitchen, e.g. food safety and sanitation in food preparation;
- demonstrate positive attitudes (e.g. enthusiasm, motivation and willingness to learn) in achieving international standards of food production; and
- show self-confidence and sense of responsibility in food preparation and services.