

Introduction to Hospitality Level 2

This one semester programme is a great foundation to start in the hospitality industry and help you gain NCEA Level 2 and pathway in to further hospitality courses here at WITT.

You will learn how to:

- search, comprehend, use and communicate information from a variety of texts and digital media relevant to the context.
- apply basic knowledge, including literacy and numeracy skills, to solve problems relevant to the context.
- reflect on experiences with a range of people, cultures and communities.
- work collaboratively and effectively in a team or group to achieve a task or outcome.
- develop and reflect on relevant learning and career goals.

Programme Specific Information

The aim of the Introduction to Hospitality (Level 2) is to develop student's confidence in learning by helping them succeed in future employment and education pathways. This programme recognizes the importance of developing student's core capabilities such as confidence, self-management, basic hospitality skills, managing a digital portfolio, and basic skills such as literacy and numeracy.

Students will be required to provide evidence that they can progress through the programme of study via an interview and an evaluation of their Record of Learning. A challenge assessment or submission of a portfolio of work may be required.

Future Study Options:

New Zealand Certificate in Food and Beverage Service (Level 3), New Zealand Certificate in Cookery (Level 3) and New Zealand Certificate in Baking (Level 3)

WITT reserves the rights to withdraw or adjust any of the programmes listed, alter start date or fee schedules, and make any other changes as it may deem desirable or necessary, without prior notice. All programmes are subject to a sufficient number of enrolments and completion of all approval and accreditation requirements.

PROGRAMME INFORMATION

CHO2.001

Study and Career Planning

Students will be able to gather information for a personal profile, investigate and identify options for own future directions and produce a plan for achieving future directions. They will be able to demonstrate knowledge of diversity in the workplace; and describe aspects of lineage, heritage and cultural identity in relationship to themselves. Students will also be able to manage files and folders using digital devices.

CHO2.001

Safety in Hospitality

This course is designed to give students knowledge of skills in safe food storage and handling; knowledge of food contamination hazards and control methods to industry as a whole. This course will also give students the knowledge to identify hazards and dealing with hazards; carry out safe working practices; handle and maintain knives in a commercial kitchen. Students will also gain the ability to provide and respond using first aid for life threatening conditions and how to respond to them.

CHO2.001

Food and Beverage Operations

This course will give students the skills to work in a broad range of food and beverage outlets.

CHO2.001

Practical Methods

This course is designed to give students knowledge and skills in: cooking by frying, baking, boiling and roasting; prepare and serve coffee and related beverages using coffee press equipment and semi-automatic equipment; prepare and serve tea in the hospitality industry.

Programme Fees and Additional Expenses

Programme Fees

Domestic: FEES FREE

Additional expenses:

Stationery and printing \$130 approximately.

