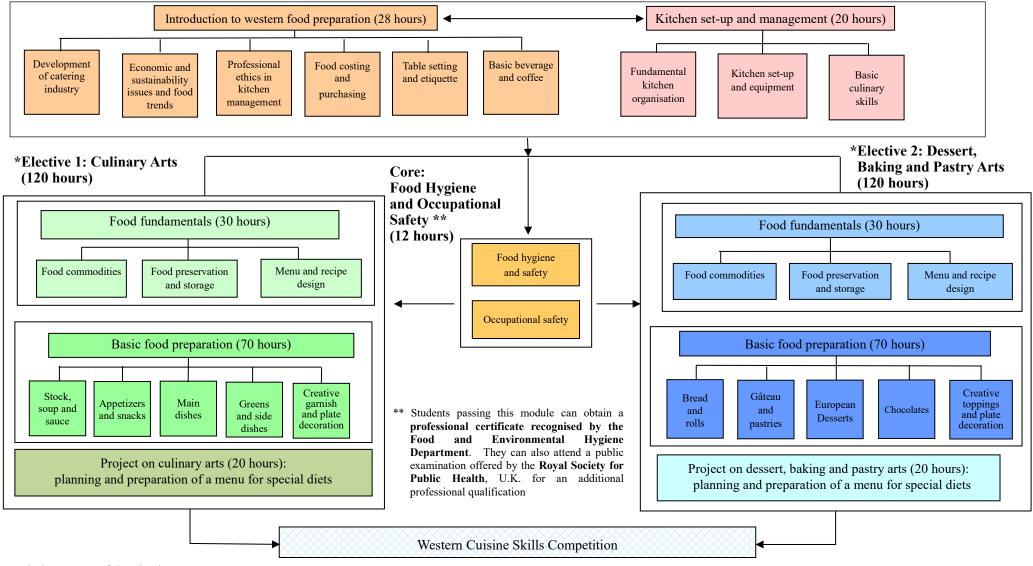
Applied Learning

2022-24 Cohort; 2024 HKDSE

ltem	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	Upon completion of the course, students should be able to:
	 demonstrate practical skills and a basic understanding of work ethics in western kitchen operations; analyse the up-to-date profiles of the hospitality and catering industries; apply the concepts of hygiene and work safety in food preparation; evaluate the neture and preparties of food, cultural
	 (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)



*Choose one of the electives

7. The Context

Cross-fertilisation, e.g.

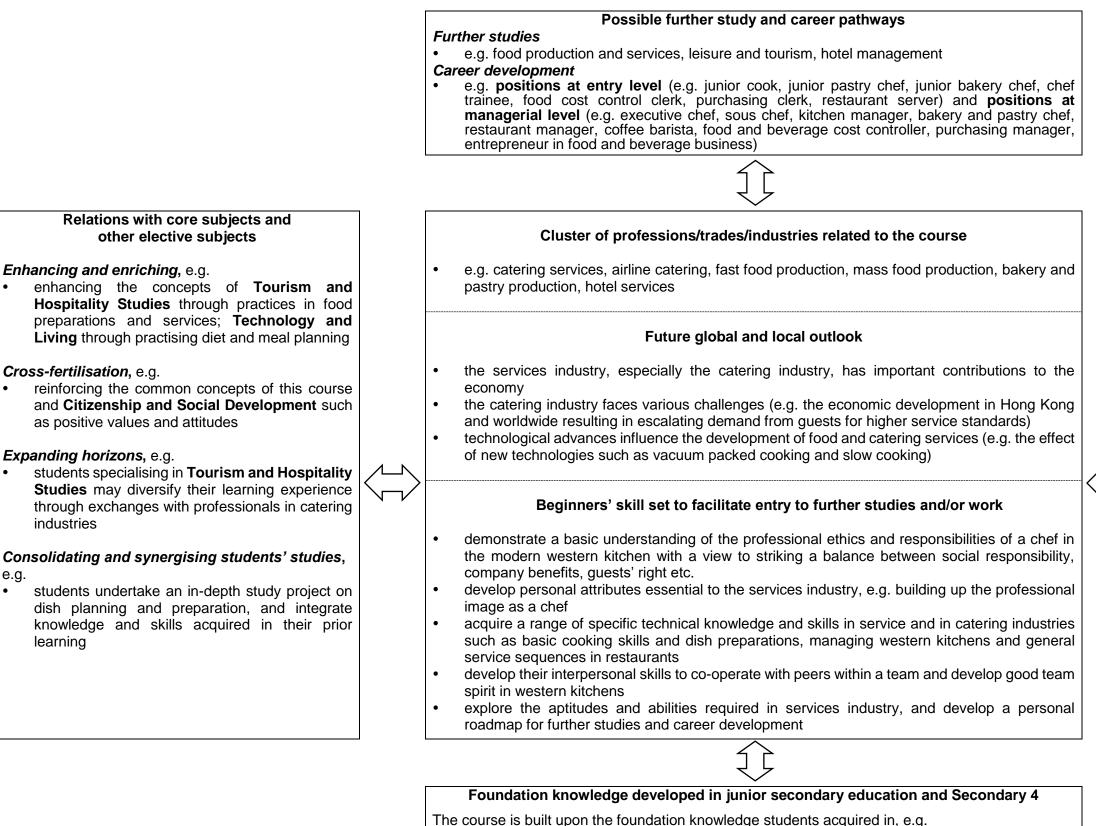
Expanding horizons, e.g.

industries

learning

e.g.

- 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.



- 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 •

Relations with other areas of studies/ courses of Applied Learning

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**