The Food & Hospitality course at St Patrick’s Technical College prepares students for employment in a dynamic and fast-paced industry. Students develop practical skills in cooking method, appetisers, salads and a wide range of contemporary food combinations underpinned by sound food safety and hygiene practises.

Students undertake their training in an exciting, social and team environment, delivered in our own state-of-the-art kitchen by our own qualified chef.

Through our partnership with TAFE SA, St Patrick’s is the only school in SA licenced to deliver training to the same Certificate III level as the world renowned Regency International Centre.

Course structure

Year 11
- Workplace practices
- Practical subjects / Pre-vocational training
- Trade-based theory subjects
- SACE Research Project, PLP
- Apprenticeship

Year 12
- Campus-based program

Year 12
- Apprenticeship program

Students study a unique SACE course, developed at St Patrick’s Technical College for the Hospitality industry, and undertake pre-vocational training for Certificate II in Hospitality (Kitchen Operations) (SIT20307) and Certificate III in Hospitality (Commercial Cookery) (SIT30807)* plus Certificate II in Retail Services (SIR20212).

All theory subjects are tailored specifically for the course being undertaken while practical subjects are industry relevant and highly experiential.

- Trade-based theory subjects
  - Mathematics & Numeracy for Work
  - English in the Workplace
- Practical subjects
  - Healthy Living & Lifestyle
- Pre-vocational training
  - Certificate II in Hospitality (Kitchen Operations) (SIT20307)
  - Certificate III in Hospitality (Commercial Cookery) (SIT30807)* (part only)
  - Certificate II in Retail Services (SIR20212)

A full list of the competencies delivered in this course is available from the College website.

All pre-vocational programs at St Patrick’s are delivered under an exclusive cooperative agreement with TAFE SA.

This course prepares students to move into our Apprenticeship program at the completion of Year 11 should they be successful in gaining a School-based Apprenticeship, or into a full-time apprenticeship upon graduation.

- Workplace Practices

Workplace Practices gives students the skills necessary to work effectively in teams and allows them to gain a detailed understanding of their chosen trade.

Career planning, research, employability, self-evaluation and goal setting skills are extensively covered in this subject. The program includes:
- Skills for Life
- Community Studies

Work Experience is an integral part of the College’s Workplace Practices program. It provides an opportunity for students to:
- experience their trade first hand;
- develop skills for the workplace; and
- gain feedback from employers about their general employability skills.

It is also a great way to impress potential employers!

Year 11 and 12 campus-based students undertake a minimum of six weeks’ Work Experience per year.

School-based Apprenticeships

A School-based Apprenticeship (SbA) is a mix of academic, vocational education and training, and employment. It provides students with employment skills, real-world experience and is an integral part of their school program.

St Patrick’s is the School-based Apprenticeship specialist and is able to accommodate SbA students like no other school in SA.

Due to the flexibility built into all our programs, St Patrick’s students can spend up to 40 weeks of their final school year full-time with an employer.

This time is paid and enables students to complete up to the first year of their apprenticeship at the same time as completing their SACE. Whilst in their SbA, the student is mentored by a member of the St Patrick’s team.

At graduation, the School-based Apprenticeship is automatically updated to a full-time position.

Career pathways

St Patrick’s Technical College is part of an extensive network of employers, industry associations, training providers and group training organisations. With families, we use this network to assist students in making the transition to work while they are still at school.

2014 Enrolment information

Enrolments are now open for 2014. Places for our most popular courses fill quickly, therefore your early enquiry is encouraged.

Call or visit us online to arrange for an enrolment package to be sent to you.