COURSE DESCRIPTION

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.

COURSE STRUCTURE

Year 11
- SACE Research Project
- Workplace Practices
- Trade Theory
- Pre-Vocational Training
- Apprenticeship

Year 12
- SACE Research Project
- Workplace Practices
- Trade Theory
- Pre-Vocational Training
- Apprenticeship

SbA
- SACE Research Project
- Workplace Practices
- Trade Theory
- Pre-Vocational Training
- Apprenticeship

COURSE STRUCTURE

53 Apprenticeships from St Pat’s Tech since 2007

Year 12
- SACE Research Project
- Workplace Practices
- Trade Theory
- Pre-Vocational Training
- Apprenticeship

Year 11
- SACE Research Project
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- Trade Theory
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Certificate II in Hospitality (Kitchen Ops)
SIT20307

Certificate III in Hospitality (Comm. Cookery)*
SIT30807

Trade Maths
Trade English
Healthy Living & Lifestyle
Retail Studies
Research Project

MEET OUR EMPLOYERS

Stamford Plaza
The Woolshed
National Wine Centre
Rigoni’s
Woolworths
Melting Pot
Sealink
Hospitality Group Training
Caffe Primo

INDUSTRY SNAPSHOT

Restaurants 66%
Cafes 33%

49,100 Jobs
6% of SA Workforce

Source: SA Government

SACE ■ Training ■ Apprenticeships

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