

FOOD & HOSPITALITY



ST PATRICK'S
Technical College

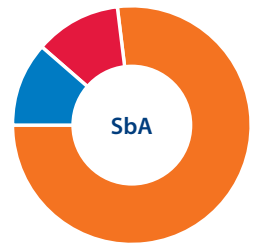
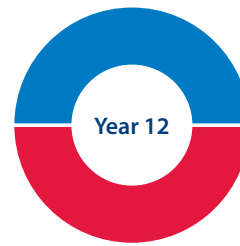
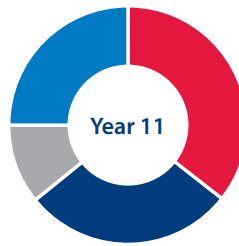
COURSE DESCRIPTION

The **Food & Hospitality** course at St Patrick's Technical College prepares students for employment in a dynamic and fast-paced industry.

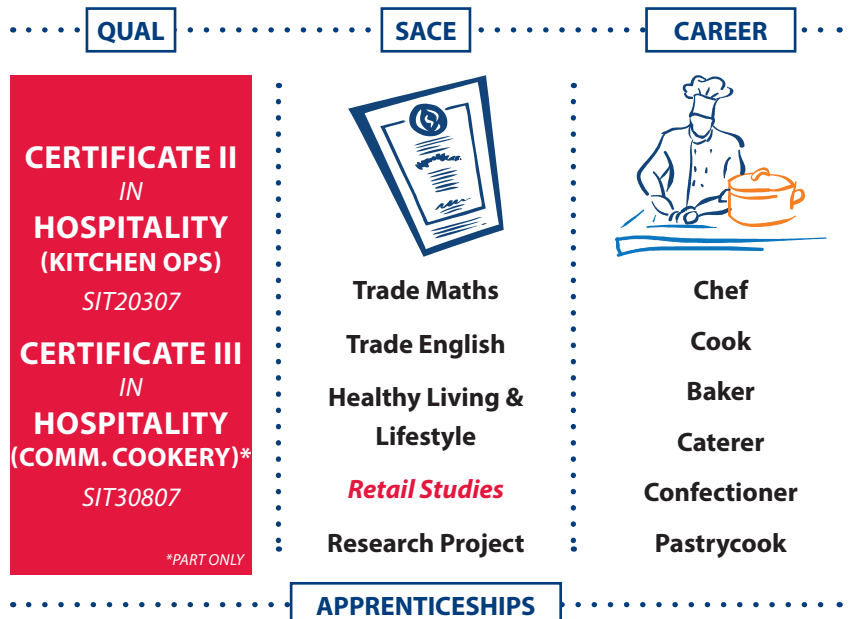
Students develop practical skills in cooking method, appetisers, salads and a wide range of contemporary food combinations underpinned by sound food safety and hygiene practises.

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

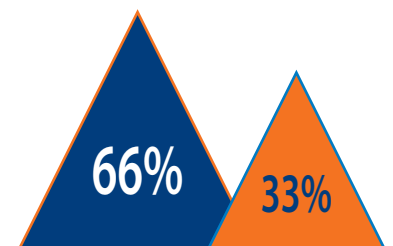


■ SACE RESEARCH PROJECT ■ WORKPLACE PRACTICES ■ TRADE THEORY
■ PRE-VOCATIONAL TRAINING ■ APPRENTICESHIP



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FROM ST PAT'S TECH SINCE 2007



RESTAURANTS

CAFES

MEET OUR EMPLOYERS

Stamford Plaza **The Woolshed** **Vino**
National Wine Centre **Rigoni's** **Hilton** **Adelaide**
Woolworths **Melting Pot** **1918**
Sealink **Hospitality Group Training** **Amalfi**
Caffe Primo **The Observatory**

INDUSTRY SNAPSHOT



49,100 JOBS
6%
OF SA WORKFORCE

Source: SA Government