

## HOSPITALITY NCEA LEVEL 1 2017

This course is made up of **8 Unit** Standards, adding up to **24 Credits**.

All units are internally assessed.

Number	Standard Title	Credits	Number of Weeks
US 21058 V4	Identify career pathways in the hospitality industry.	2	3
US 15901 V5	Prepare and present fruit and vegetables in the hospitality industry.	3	6
US 21059 V4	Demonstrate knowledge of knife care, use, storage and carrying for the hospitality industry	2	On going All term one
US 19770 V4	Prepare and present egg and cheese dishes in the hospitality industry.	2	6
US 15919 V5	Prepare and present hot finger foods.	2	6
US 15921 V5	Prepare and cook a cake, a sponge and scones in the hospitality industry.	3	4
AS 91082 V4	Implement basic procedures to process a specified product.	6	6
US 15900 V5	Prepare and present meat in the hospitality industry.	4	4

You can gain the following GRADES in each Unit Standard.

N = Not Achieved = Did not achieve the Standard  
A = Achieved = Achieved the Standard

### Costs

There is a compulsory fees of \$35.00.

### Authenticity

All assessed work is expected to be your own. Teachers may question students if there is doubt regarding an assessment. Copying or presenting work that is not yours will result in credits not being awarded.