



Automotive  
Building  
Carpentry  
Early Childhood Ed  
Engineering  
Fashion  
Hospitality Plus  
Mechatronics  
Multi Skills  
Radio  
Tourism Plus

## AUCKLAND WEST VOCATIONAL ACADEMIES – AWVA

### HOSPITALITY ACADEMIES

Vocational Pathways provide new ways to achieve NCEA level 1, 2 and 3 and develop pathways that progress into further study, training, and employment. In 2022 there are five Hospitality Academies offered – one-hour level 1 pre-academy. Two at Level 2 (one- and two-hour options) and two at Level 3, a two-hour option, and a fulltime option. Students are working towards the Vocational Pathways Award in the service industries level 2. Level 3 builds upon this through shared opportunities across school, tertiary and industry training to prepare students for future tertiary training or employment. The Vocational Pathways provide a platform to see how their learning and achievements align with workplace and industry.

### Philosophy

The Hospitality Academy's purpose is to create real opportunities for enthusiastic students in hospitality to achieve superior outcomes with a dedicated pathway into employment or further education, with an emphasis on becoming self-directed learners.

For the first year, the Level 2 Hospitality Academy offers two subject lines in timetable. Students will also spend time in the school café working towards credits in both cookery, food and beverage, and customer service. Chef jacket, cap and apron are required for this option.

The second year, Level 3 Hospitality Academy occupies two subject lines in the timetable or a fulltime option. Both options offer training, one day per week for 28 weeks at a tertiary provider and the fulltime academy also offers one day per week out in industry, gaining valuable workplace experience. Full Chef Whites are required for all two-period Level 2 and 3 classes and for the fulltime option.

Students gain knowledge, practical skills and develop confidence, passion, and dedication for a career in the Hospitality Industry through a selection of 'real' work placements as part of the second year course structure. The Hospitality Academy Programme offered in 2022 may include hours outside of normal school hours to make it possible for students to complete some of the units under realistic conditions. Students are also encouraged to enter Culinary Competitions and participate in Community Service.

If you choose these academies, you should also strongly consider selecting subjects that ensure that you qualify for a Vocational Pathways Award. This is a qualification (attached to Level 2 NCEA) that will ensure you can study at a tertiary provider such as AUT, or significantly improve your chances if you are looking for employment once you leave school.

### ***Modules of the following will also be available for the 2022 programme.***

- *Apiculture (TBC)*
- *Viticulture (TBC)*
- *Hospitality Business Management*
- *Literacy and numeracy credits are also available for the fulltime academy*
- *Work experience are also part of these modules*

## Fulltime Hospitality Academy

Standard Number	Ver	Level	Domain	Unit Title	Credits
13288	5	3	Cookery	Prepare and cook basic meat dishes in a commercial kitchen	8
13293	5	3	Cookery	Prepare and cook basic vegetable dishes in a commercial kitchen	6
13304	6	3	Cookery	Prepare and cook basic fish dishes in a commercial kitchen	4
13314	6	3	Cookery	Prepare and cook basic egg dishes in a commercial kitchen	4
13315	5	3	Cookery	Prepare and cook rice and farinaceous dishes in a commercial kitchen	6
13316	5	3	Cookery	Prepare and cook basic pasta dishes in a commercial kitchen	3
13282	5	3	Cookery	Prepare and present complex sandwiches in a commercial kitchen	2
13325	5	3	Cookery	Prepare and bake basic cakes, sponges and scones in a commercial kitchen	4
17284	6	3	F & B	Demonstrate knowledge of coffee origin and production	3
17288	7	3	F & B	Prepare and present espresso beverages for service	5
14441	6	3	F & B	Provide café counter service in a hospitality establishment	5
13310	5	3	Cookery	Prepare basic hot and cold dessert items in a commercial kitchen	5
13331	5	3	Cookery	Prepare and cook pickles, chutneys & preserves in a commercial kitchen	4
24525	5	3	Cookery	Perform food costing calculations in a commercial hospitality environment	4
13300	5	3	Cookery	Cook basic stocks and sauces in a commercial kitchen	4
13322	5	3	Cookery	Prepare and cook basic pastry dishes in a commercial kitchen	4
13343	6	3	Cookery	Demonstrate knowledge of nutrition commercial catering	5
6400	6	3	First Aid	Manage first aid in an emergency situation	2
6401	6	2	First Aid	Provide first aid	1
6402	8	2	First Aid	Provide basic life support	1

Students can choose from the units above, a minimum of 60 credits, some of the units will be taught at a Tertiary Provider.



## Hospitality Academy Level 3 (2 periods per day)

Prior Study Required/Preferred: Successful completion of Hospitality Academy level 2 essential

Standard Number	Ver	Level	Domain	Unit Title	Credits
13288	5	3	Cookery	Prepare and cook basic meat dishes in a commercial kitchen	8
13293	5	3	Cookery	Prepare and cook basic vegetable dishes in a commercial kitchen	6
13304	6	3	Cookery	Prepare and cook basic fish dishes in a commercial kitchen	4
13314	6	3	Cookery	Prepare and cook basic egg dishes in a commercial kitchen	4
13315	5	3	Cookery	Prepare and cook rice and farinaceous dishes in a commercial kitchen	6
13316	5	3	Cookery	Prepare and cook basic pasta dishes in a commercial kitchen	3
13282	5	3	Cookery	Prepare and present complex sandwiches in a commercial kitchen	2
13325	3	3	Cookery	Prepare and bake basic cakes, sponges, and scones in a commercial kitchen	4
17284	6	3	F & B	Demonstrate knowledge of coffee origin and production	3
17288	5	3	F & B	Prepare and present espresso beverages for service	5
14441	5	3	F & B	Provide café counter service in a hospitality establishment	5
13310	5	3	Cookery	Prepare basic hot and cold dessert items in a commercial kitchen	5
13331	4	3	Cookery	Prepare and cook pickles, chutneys & preserves in a commercial kitchen	4
13300	5	3	Cookery	Cook basic stocks and sauces in a commercial kitchen	5
13322	5	3	Cookery	Prepare and cook basic pastry dishes in a commercial kitchen	4
13343	6	3	Cookery	Demonstrate knowledge of nutrition in commercial catering	5
24525	5	3	Cookery	Perform food costing calculations in a commercial hospitality environment	4
6400	6	3	First Aid	Manage first aid in an emergency situation	2
6401	3	2	First Aid	Provide first aid	1
6402	4	2	First Aid	Provide basic life support	1

Students can choose from the units above, a minimum of 40 credits, some of the units will be taught at a tertiary provider.



## Café Savvy – Being café ready (Level 3, 1 hour)

*This programme is designed to help gain employment while at university. Can be chosen in any period.*

*This course can be an extended hour's class one day after school.*

Standard	Ver	Level	Domain	Unit Title	Credits
13282	5	3	Cookery	Prepare and present complex sandwiches in a commercial kitchen	2
13325	5	3	Cookery	Prepare and bake basic cakes, sponges, and scones in a commercial kitchen	4
17284	6	3	Food & Beverage	Demonstrate knowledge of coffee origin and production	3
17288	7	3	Food & Beverage	Prepare and present espresso beverages for service	5
14441	6	3	Food & Beverage	Provide café counter service in a hospitality establishment	5
167	8	2	Food Safety	Practise food safety methods in a food business under supervision	4
13285	5	2	Cookery	Handle and maintain knives in a commercial kitchen	2
				<b>Credits</b>	<b>26</b>



## Hospitality Academy Level 2 (2 hours per day)

Standards	Ver	Level	Domain	Unit Title	Credits	SR
14440	7	2	F&B	Prepare and clear areas for counter food service in a commercial hospitality environment	2	✓
167	8	2	Food Safety	Practise food safety methods in a food business under supervision	4	✓
24526	4	2	Cookery	Apply safe working practises in a commercial kitchen	4	✓
13281	6	2	Cookery	Prepare and present basic sandwiches for service	2	✓
13272	5	2	Cookery	Cook food by baking in a commercial kitchen	2	✓
13283	5	2	Cookery	Prepare and present salads for service	2	✓
13278	5	2	Cookery	Cook food by roasting	2	✓
13271	5	2	Cookery	Cook food by frying	2	✓
14443	7	2	Cookery	Pack food and beverage orders for takeaway in a commercial hospitality environment	2	✓
13276	5	2	Cookery	Cook food by grilling	2	✓
17285	9	2	F&B	DKO commercial espresso coffee equipment and prepare espresso beverages	4	✓
13280	6	2	Cookery	Prepare fruit and vegetable cuts	2	✓
13334	6	2	Cookery	Prepare and cook jams	2	✓
62	9	2	Service Delivery	Maintain personal presentation & a positive attitude in a workplace involving customer contact	3	✓
57	9	2	Service Delivery	Provide customer service	2	✓
13285	5	2	Cookery	Handle and maintain knives in a commercial kitchen	2	✓
13325	5	3	Cookery	Prepare and bake basic cakes, sponges, and scones in a commercial kitchen	4	
17284	6	3	F & B	Demonstrate knowledge of coffee origin and production	3	
				<b>(SR) Sector Related Credits</b>	<b>39</b>	
				<b>Level 3 credits</b>	<b>7</b>	

## Hospitality Academy Level 2 (1 hour per day)

Standard	Ver	Level	Domain	Unit Title	Credits	SR
14440	7	2	F&B	Prepare and clear areas for counter food service in a commercial hospitality environment	2	✓
167	8	2	F&B	Practise food safety methods in a food business under supervision	4	✓
13283	5	2	Cookery	Prepare and present salads for service	2	✓
13281	6	2	Cookery	Prepare and present basic sandwiches for service	2	✓
13276	5	2	Cookery	Cook food by grilling	2	✓
13285	5	2	Cookery	Handle and maintain knives in a commercial kitchen	2	✓
13271	5	2	Cookery	Cook food by frying	2	✓
62	9	2	Service Delivery	Maintain personal presentation & a positive attitude in a workplace involving customer contact	3	✓
57	9	2	Service Delivery	Provide customer service	2	✓
13280	6	2	Cookery	Prepare fruit and vegetable cuts	2	✓
14443	7	2	Cookery	Pack food and beverage orders for takeaway in a commercial hospitality environment	2	✓

## Pre-Academy Hospitality Level 1 (ACDH11)

### Brief Course Description:

This course lays down the foundation skills required in the Hospitality Industry and students will work towards gaining entry into the Level 2 Hospitality Academy Programme. Students will experience working in a realistic kitchen environment and have opportunities to assist in the school café. Students are also encouraged to assist with catering events and culinary competitions.

**Prior Study Required/Preferred:** No prior study required.

Standard	Ver	Level	Domain	Unit Title	Credits	R
21057	4	1	Foundation Skills	Prepare, construct & garnish mocktails for the hospitality industry	2	✓
15900	5	1	Foundation Skills	Prepare and present meat in the hospitality industry	4	✓
15901	5	1	Foundation Skills	Prepare and present fruit and vegetables in the hospitality industry	3	✓
19770	4	1	Foundation Skills	Prepare and present egg and cheese dishes in the hospitality industry	3	✓
15919	5	1	Foundation Skills	Prepare and present hot finger food in the hospitality industry	2	✓
15920	5	1	Foundation Skills	Prepare and present sauce and soup in the hospitality industry	2	✓
15921	5	1	Foundation Skills	Prepare and cook a cake, a sponge, and a batch of scones in the hospitality industry	3	✓
19771	5	2	Foundation Skills	Prepare, cook and present seafood in the hospitality industry	3	✓
13285	5	2	Cookery	Handle and maintain knives in a commercial kitchen	2	SR
24526	4	2	Cookery	Apply safe working practices in a commercial kitchen	4	SR
			<b>(R = Recommended) Level 1</b>		<b>22</b>	
			<b>Level 2</b>		<b>6</b>	
			<b>Total Credits</b>		<b>28</b>	

Students can gain 6, sector related, L 2 credits once they have completed all L 1 units of work.



**Students may only select ONE academy.**

**To apply for an academy, do the following**

1. Complete the online MHS course selection process on schoolpoint, [SchoolPoint Useful Information](#) the MHS option selection system and select the Academy (AWVA), you wish to apply for. There is an Academy Application form to be completed – select the desired Academy from the drop-down list, **print, take it home and complete it and hand it to one of the staff below.**
2. See Mr Hackett, Ms. Douglas or Mr Tinling at the Academy Offices by the Construction Site if needed for a form.
3. Email Mr Hackett at [nhackett@masseyhigh.school.nz](mailto:nhackett@masseyhigh.school.nz), if you have further questions.