

Catering and industry knowledge

The subject of catering and industry knowledge provides an orientation about different activities in the industry and handicrafts within them. It also provides an opportunity to try out different handicrafts. The course covers basic knowledge of hygiene and the working environment.

Aim of the subject

Teaching in the subject of catering and industry knowledge should help students develop their understanding of the conditions for different activities in the industry, and the conditions regulating their operations. It should also give students the opportunity to develop an understanding of different professions in the industry and how these work together. Teaching should contribute to students developing knowledge of meals as a total experience, and all its components covering food, drink, bread, serving and service. It should also help students develop their knowledge of serving alcohol responsibly and provide them with opportunities to reflect on alcohol and its effects.

Teaching should also help students develop knowledge of traditional handicraft tasks in bakeries, cafés, kitchens and lunch rooms, as well as in fresh goods and delicatessen products in shops. Teaching should also give students the opportunity to carry out common tasks in these areas.

Teaching should help students develop knowledge about hygiene, ergonomics, the working environment and safety issues, as well as about laws and regulations governing professional areas. Students should also be given opportunities to reflect on how the work process influences results.

Teaching in the subject of catering and industry knowledge should give students the opportunities to develop the following:

- 1) Knowledge of the conditions governing businesses in the industries.
- 2) Skills in carrying out traditional handicraft tasks in different professional areas in the industries.
- 3) The ability to work hygienically, ergonomically and safely.
- 4) Knowledge of laws and regulations about hygiene, the working environment and safety.
- 5) The ability to assess one's own work and results.

Courses in the subject

- Industry knowledge in restaurant and food, 100 credits.

Industry knowledge in restaurant and food

The course industry knowledge in restaurant and food covers points 1–5 under the heading Aim of the subject.

Core content

Teaching in the course should cover the following core content:

- Orientation about the industries in the vocational area, and conditions for their activities e.g. restaurants, bakeries, cafés, delicatessens, and shops.
- Basic tasks in the professional area, such as baking, butchery, cooking, serving, planning and purchasing, with possible specialisation in one or more areas.
- Methods, materials, machines and other equipment used in different professional areas.
- The meal as a whole, e.g. food, drink, bread, prepared meat products, serving and service.
- Orientation about the effects and consequences of alcohol. Licensing and serving of alcohol.
- Safety and the physical and psychological working environment. How people are affected by social contacts, influence and stress. Ergonomics, safety equipment and risk factors at work. Cleaning premises and equipment, as well as personal hygiene.
- Laws and regulations applicable in different professional areas.

Knowledge requirements

Grade E

Students describe **in basic terms** the conditions governing activities in the industry based on operations, organisation, planning and finance.

Students carry out **with some skill** simple handcrafted cooking, baking, serving and table arrangements, and also create **in consultation** with the supervisor simple meals and products. In addition, students combine food and drink **in consultation** with the supervisor, and in basic terms give an account of the effects and consequences of alcohol, and rules regulating the serving of alcohol. In their work, students **in consultation** with the supervisor, use materials, machines, and other equipment suitable for the task. In addition, students work hygienically, ergonomically and safely in accordance with laws and other regulations. When the task has been completed, students evaluate their work and results in **simple** assessments. In consultation with the supervisor, students assess **with some certainty** their own ability and the requirements of the situation.

Grade D

Grade D means that the knowledge requirements for grade E and most of C are satisfied.

Grade C

Students describe **in detail** the conditions governing activities in the industry based on operations, organisation, planning and finance.

Students carry out **with good skills** simple traditional handcrafted cooking, baking, serving and table arrangements, and also create **after consultation** with the supervisor simple meals and products. In addition, students combine food and drink **after consultation** with the supervisor, and in basic terms give an account of the effects and consequences of alcohol, and the rules regulating the serving of alcohol. In their work, students **after consultation** with the supervisor use materials, machines, and other equipment suitable for the task. In addition, students work hygienically, ergonomically and safely in accordance with laws and other regulations. When the task has been completed, students evaluate their work and results in **balanced** assessments. In consultation with the supervisor, students assess **with some certainty** their own ability and the requirements of the situation.

Grade B

Grade B means that the knowledge requirements for grade C and most of A are satisfied.

Grade A

Students describe **in detail and in a balanced way** the conditions governing activities in the industry based on operations, organisation, planning and finance.

Students carry out **with very good skills** simple handcrafted cooking, baking, serving and arrangements, and also create **after consultation** with the supervisor simple meals and products. In addition, students combine food and drink **after consultation** with the supervisor, and in basic terms give an account of the effects and consequences of alcohol, and the rules regulating the serving of alcohol. In their work, students **after consultation with the supervisor** use materials, machines, and other equipment suitable for the task. In addition, students work hygienically, ergonomically and safely in accordance with laws and other regulations. When the task has been completed, students evaluate their work and results in **balanced** assessments, **and also make proposals on how the work can be improved**. In consultation with the supervisor, students assess **with certainty** their own ability and the requirements of the situation.