

**CERTIFICATE II HOSPITALITY**  
**PRACTICAL COOKING OVERVIEW**  
**YEAR 12 2008 Mr McCormack**

**SEMESTER 2**

In 2007 the focus for the first term of Semester 4 was the MADD festival (hospitality function) where students designed and practiced appetisers. They then implemented the function that included a cocktail party, a coffee shop and noodle boxes. Practical cooking in semester 2 will depend on school function and students needs. The student levy will cover the cost of ingredients for students.

As well as meeting requirements for the course, topics that will be covered include:

- **Pasta-** make fresh pasta and sauce (chicken and pesto cream)
- **Appetisers- plan and produce for**
- **Chocolate Brownies**
- **Mud Cake**
- **Genoise Cakes**
- **Cake decorating: Gateaux Eg. Black Forest**
- **Semi Freddo and Langue De Chat Biscuits**
- **Mousse and Shortbread**
- **Petit Fours**