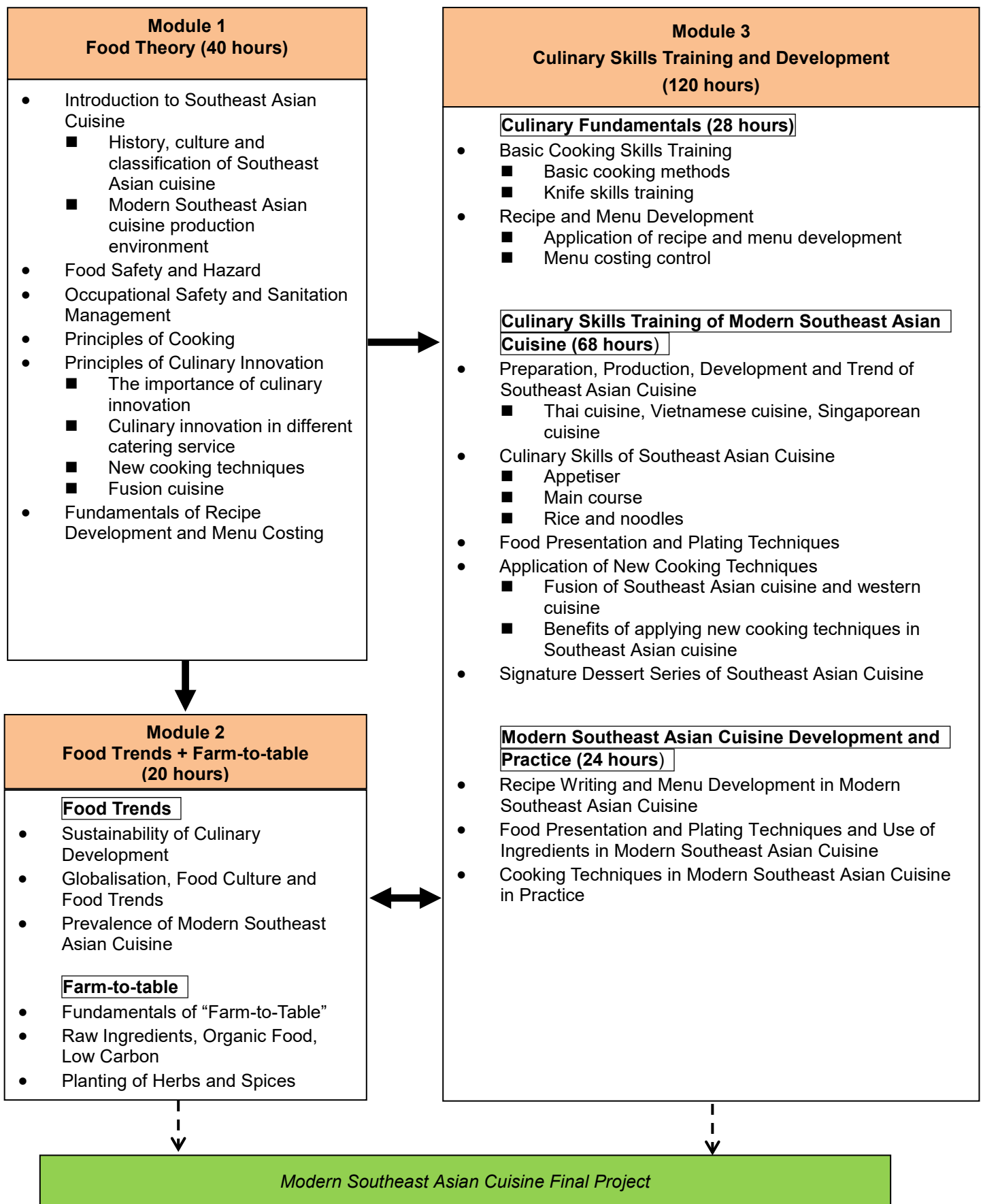


Applied Learning

2024-26 Cohort; 2026 HKDSE

Item	Description
1. Course Title	Modern Southeast Asian Cuisine
2. Course Provider	Hong Kong College of Technology
3. Area of Studies/ Course Cluster	Services/ Food Services and Management
4. Medium of Instruction	Chinese
5. Learning Outcomes	<p>Upon completion of the course, students should be able to:</p> <ul style="list-style-type: none"> (i) identify characteristics and cooking techniques of different Southeast Asian ingredients, in order to grasp the basic principles of recipe writing and menu development; (ii) examine the contemporary culinary trend, production method, standard and culture of different Southeast Asian countries; (iii) demonstrate culinary skills and knowledge of modern Southeast Asian cuisine, and apply the knowledge of food hygiene, occupational safety and sanitation management; (iv) demonstrate basic understanding of food presentation and plating techniques, and use of seasonal ingredients and herbs in culinary skills; (v) demonstrate individual discipline and teamwork and a basic understanding of work ethics in the food production process; (vi) enhance self-understanding and explore directions on further studies and career pursuits.

6. Curriculum Map – Organisation and Structure



7. The Context

- The information on possible further study and career pathways is provided to enhance students' understanding of the wider context of the specific Applied Learning course.
- The recognition of Applied Learning courses for admission to further studies and career opportunities is at the discretion of relevant institutions. Students who have successfully completed Applied Learning courses have to meet other entry requirements as specified by the institutions.

Possible further study and career pathways

Further studies

- e.g. courses related to culinary, hospitality

Career development

- e.g. preparation cook, junior chef, and culinary related jobs in hotels, catering industry, conventions & exhibitions, clubhouses, and other food and beverages service-oriented positions

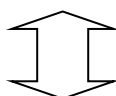
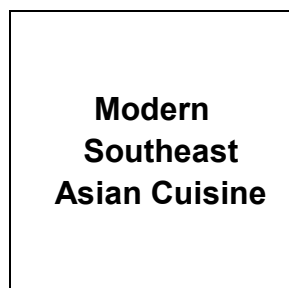
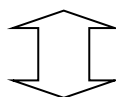
Complementarity with core subjects and other elective subjects

Enhancing and enriching, e.g.

- through the practical activities in Southeast Asian cuisine production and herb cultivation, students can integrate and enhance the knowledge of food preparation, production, hygiene and safety learned in **Technology and Living**

Expanding horizons, e.g.

- the knowledge of the students regarding catering operations learned in **Tourism and Hospitality Studies** will be strengthened through on-site visits and learning and teaching activities in this course



Relations with other areas of studies/ courses of Applied Learning

e.g.

Business, Management and Law

- the concept of cost control in this course can be applied to financial and budget control in **Business, Management and Law**

Service

- the knowledge about occupational safety and sanitation management learned in this course can be applied to food and beverage operations under **Hospitality Services**

Creative Studies

- creative thinking applied in food presentation and plating in this course can inspire students' innovation which will be useful to the area of **Creative Studies**

Foundation knowledge developed in junior secondary education

The course is built upon the foundation knowledge students acquired in, e.g.

- **English Language Education** – oral, reading and writing, communication skills
- **Mathematics Education** – cost calculation
- **Technology Education** – basic concepts about commodities and food production

8. Learning and Teaching

In this course, student-centred learning and teaching activities are designed to enable students to understand fundamental theories and concepts, develop their generic skills, and address their career aspirations in catering and hospitality industries.

Different modes of activities are employed to provide students with a systematic understanding about the context (e.g. group discussion, case study, lecture, tutorial, and practical activities demonstration) and eye-opening opportunities to experience the complexity of the context (e.g. field trip, industry visit, sharing by practitioners and professional bodies).

Students acquire an understanding of the requirements, fundamental knowledge and skills essential for further learning within the area through learning-by-practising opportunities in an authentic or near-authentic environment (e.g. Southeast Asian cuisine production, food presentation and plating, and culinary skills demonstration).

Students are also encouraged to develop and apply conceptual, practical and reflective skills to demonstrate entrepreneurship and innovation. Students are given opportunities to integrate the knowledge and skills acquired and consolidate their learning (e.g. in a thematic simulation, students integrate related theories, skills and recent trends in modern Southeast Asian cuisine, and work in a team to go through from selecting ingredients, food production, hygiene and food safety, to the implementation of the whole plan).

9. Curriculum Pillars of Applied Learning

Through related contexts, students have different learning opportunities, for example:

(i) **Career-related Competencies**

- recognise Southeast Asian cuisine knowledge and culinary skills, and the importance food hygiene, occupational safety to the operation of the catering industry;
- identify the personal attributes which are essential for the personnel working in catering industry, e.g. self-discipline, team working spirit; and
- understand the development of innovative in modern Southeast Asian cuisine in satisfying customers' needs.

(ii) **Foundation Skills**

- apply mathematical skills in the calculation of food costing and modifications of basic recipes;
- demonstrate effective communication skills during food production, and use culinary terminology and language for presentation; and
- apply information technology skills to integrate and present ideas in menu design, and learn new cooking technology.

(iii) **Thinking Skills**

- demonstrate creative thinking and analytical skills through the process of menu development, as well as food presentation and plating;
- examine and evaluate food trends in local or global contexts for menu development; and
- demonstrate prudent mindset and decision-making skills in dealing with food safety issues and sanitation management.

(iv) **People Skills**

- develop students' independent working skills, interpersonal skills and collaboration skills through culinary skills training;
- demonstrate self-management skills through planning and carrying out projects on food production; and
- demonstrate team work and collaboration skills in group projects, e.g. handling conflicts and misunderstandings.

(v) **Values and Attitudes**

- understand social responsibility, ethical values and professional attitude through the learning of work ethics in catering industry;
- demonstrate the integrity and respect for others from culinary training; and
- develop enthusiasm for further studies or work in the related fields through various learning activities.