

# SUZY SAYLAK

## FOOD TECHNOLOGY TEACHING

### VICTORIA UNIVERSITY



#### Senior School Subjects

- Year 11: English, General Mathematics, VET Hospitality, Studio Arts, Visual Communication Design, Religion and Society.
- Year 12: English, Further Mathematics, VET Hospitality, Studio Arts, Visual Communication Design, Business Management.

**Why did you choose these subjects?** My main reason was 'passion'. I have always been fond of creativity and have taken great pleasure within the fields of Hospitality and Art. I was driven to undertake these subjects, as they would assist with developing my skills and allow me to obtain a solid understanding of my passions. I personally wasn't deterred from pursuing these subjects, as a common misconception is that these subjects will be 'scaled down' dramatically. I chose Hospitality and Art, as I knew that I would be able to apply myself to these subjects and thrive through my last couple of years of High School.

**What resources did you use to choose subjects?** To help consolidate my choices, I spoke to my Learning Mentor, spoke to teachers whom were teaching the subjects that I desired to undertake and my Mother. This assisted with making a sound choice of subjects, as I had discussed my thoughts with people who wanted me to achieve the learning best outcomes.

**What is your course like?** My course consists of four units plus work placement within a school once a week, plus a 2 week block. It can be full on, especially towards the end of each semester, however very rewarding. The units in which I flourish in are my Food and Art units. One of my food units consisted of taking part of a restaurant called VenU, which was opened for the public to dine in and takeaway. Each student had the opportunity to be the 'head chef' within the back of house, and Maitre D within the front. This helped me have an insight of how a hospitality establishment operated, taking onboard components of the trade and being able to bring my knowledge into a Food Technology or Hospitality classroom.

**What do you love about your course?** The connections that I have built throughout my placement blocks and the interaction with my fellow education students has made my course extremely loveable. Also the content in which I've learnt through certain units has allowed me to push onwards, especially when I feel as though I've got a work overload.

**Give students an example of a 'day in the life' of your course:** Depending on the day. On a Placement day, I'll arrive at my school at 8.00am, ensure that I am prepared for my Art and Food lessons. I'll inspire, guide and educate students. My Mentor Teacher supervises me and gives me feedback on how I can better improve myself as a teacher. A day of uni consists of tutorials, which can go for two to three hours and lectures that usually go for an hour. With regards to my Art and Food Tutorials, they consist of hands-on content, which is always enjoyable.

**What have been some of the highlights of your course so far?** The Food and Art units by far have been my highlights, as I have a passion for these subjects and receive great pleasure from undertaking them. Also being able to implement my knowledge to students throughout my placement takes the icing on the cake.