

ZAC REID

COMMERCIAL COOKERY

MISS AMELIE



Senior School Subjects

- Year 10: English, Mathematics: Pre Methods, Science, Outdoor Education, Religion/CEPD, VET Hospitality Units 1 + 2 Early Advancement.
- Year 11: English Language, Mathematical Methods, Physical Education, Chemistry, Biology, Religion.
- Year 12: English Language, Further Mathematics, Outdoor and Environmental Studies, Food Studies, VET Hospitality

Why did you choose these subjects? I chose these subjects because I didn't know what I wanted to do when I finished school and I wanted to try my hand at a lot of different things to see what I would enjoy and what I didn't enjoy.

- I tried Physical Education and Mathematical Methods in Year 11 but I didn't like them so I changed classes.
- I dropped Chemistry after Year 11 as it wasn't what I wanted to do anymore and I picked up Food Studies as I was thinking about doing something with food. People had told me that it was a good subject and it was. I learned a lot in the class and really enjoyed it.
- I chose VET Hospitality as cooking is a good skill to have and I ended up wanting to do it as a career.

What resources did you use to choose subjects? I talked to students that had taken the subjects and they were a lot of help as well as the teachers at school and the College Career Adviser assisted me to find the right subjects to help me with the career I wanted to do.

What do you enjoy about your apprenticeship? I enjoy learning about food and different ways of plating food.

How did your senior school subjects prepare you for your apprenticeship?

- **VET Hospitality** helped me a lot as it showed me the basic things like knife and plating skills. It also helped me gain experience working in a kitchen and that showed me that I wanted to do this as a job.
- **Food Studies** helped me explore more of the science behind food and why things happen with food, which was really interesting and helped me a lot with my TAFE work this year.

What advice can you give students considering a commercial cookery apprenticeship? If you are thinking about going into the industry then try doing a week in a kitchen and if you love it then think about doing a school-based apprenticeship or maybe working as a kitchen hand somewhere to get experience in a kitchen before trying it full time.

Occupation Information: Chef, <http://bit.ly/29Pzc2Y>