

Gymnasiesärskolan
Programmet för hotell,
restaurang och bageri



English
Engelska

Skolverket

Utbildningsinfo

Programme for Hotel, Restaurant and Bakery

The programme for Hotel, Restaurant and Bakery is intended for those who wish to work with cooking, baking and food.

You can also choose this programme if you wish to work on looking after guests at hotels and restaurants.

You must like to work with service and like meeting different people.

This is what you learn on the programme

You will learn cooking, baking and serving.

You will learn about how to take care of different foods and how to work in different types of kitchens.

On the programme you will also learn about hygiene, nutrition, special diets and the serving of alcohol.

You will work on different tasks which will train you for working in hotels.

You will train to work with others and to offer good service to customers and guests.

Work environment (health & safety) issues are an important part of the programme to ensure that you do not suffer workplace injuries in future and to ensure that you have good health in the workplace.

This is how the programme is organised

Subjects common to all special needs upper secondary schools

The national programmes include subjects that everyone shall study. These are designated as general subjects for special needs upper secondary school students.

The subjects are:

- English
- Aesthetic activities
- History
- Physical education and health
- Mathematics
- Nature studies
- Religious studies
- Social studies (civics)
- Swedish or Swedish as a second language.

Standard programme subjects

The programme has programme-specific subjects which are called standard programme subjects. All students on the Hotel, Restaurant and Bakery programme shall study the following subjects:

- Bakery and patisserie
- Hotel
- Food and nutritional knowledge
- Knowledge of the sector
- Service and reception

Programme specialisation

You will also study several subjects that provide you with more knowledge within the area you have chosen. These subjects are designated programme specialisation.

Since different schools can offer different subjects as special programmes, you are free to contact the school you wish to apply to and ask which programme specialisation is available at the school.

You can also read more about the programme specialisation at the website www.skolverket.se under the flap Preschools and Schools.

Individual choice

You also make an individual choice. You may yourself choose certain subjects which do not belong to the programme but that all students at the school can study.

Subject syllabus

For each subject in the special needs upper secondary school, there is a subject syllabus with credit-yielding courses.

If you succeed in this, the Principal (School Director) may determine that you can study courses or subjects available at the upper secondary school level. In this way you will be further challenged in your studies.

Grades

You receive a grade when the course is completed. The teacher will assess your knowledge and compared it with the requirements or standards set for the grading scale A, C and E.

Apl (Work-based learning)

You practise and apply the knowledge you acquire on the programme at a workplace.

This is called Workplace-based learning (Apl).

Work experience project

To demonstrate that you are well prepared for the working tasks you have learned, you carry out a special needs upper secondary school work experience project (work placement).

Since the work placement shall demonstrate the entirety of your educational attainment, this will be carried out at the end of your education.

Individual study programme

You will have an individual study programme or syllabus. This specifies which subjects and courses you are studying during your upper secondary period of study.

All decisions on what you will study shall be available in the individual study programme.

Special needs upper secondary school student certificate

When you leave the special needs upper secondary school after four years, you obtain a student certificate which shows which knowledge and experiences you have on completing your education there.

The student certificate shows how many points you have studied for during your four years at Upper Secondary School.

If you have achieved passes in courses that together amount to 2,500 points then you have a complete special needs upper secondary school education.

This is how you work on the programme

On the programme you work practically and theoretically on different tasks.

On the programme you will work on your own and together with others. You will also train to collaborate in different ways.

You will also practise meeting customers and guests in different situations.

Work in bakeries, restaurants and in hotels often involves tasks that must be carried out within a specific time.

Sometimes time is pressing since this may, for example, involve food that requires special care.

Sometimes this may involve a customer who is waiting for food or a hotel room. That is why you will train and practise solving such tasks.

On the programme you will train and practise the planning, implementation and finishing of work assignments.

On the programme you will practise discussing, thinking about and saying what you think.

You will also practise describing how you carry out your work assignments.