

VET: Yr 11 Certificate II Hospitality 2017: Semester 2 Overview

Teacher: Pat Welford

Weeks	Topic	Assessment
1-6	<p>Unit of Competency: SITHIHD202: Use hospitality skills effectively. SITXCCS202: Interact with customers. SITHASC001: Prepare dishes using basic methods of Asian cookery</p> <p>Practical: Students will be working with Chef Kevin Ewings, training in commercial cookery skills specialising in Asian Cookery</p> <p>Coffee Conundrum Training Café.</p> <ul style="list-style-type: none"> ➤ Punctual and working to roster ➤ completing required tasks ➤ exceeding customer expectations 	<p>Menu Selection: creating Standard Recipes. Quality Control: Hygiene and Safety Systems. Reflect on Learning Café Journal Complete: Didasko Online Activities</p> <p>Didasko Online/TAFESA Learners Guide: SITHIHD202: Use hospitality skills effectively. SITXCCS202: Interact with customers.</p>
6-8	<p>Customer Service Event: Yr 12 Brunch</p> <ul style="list-style-type: none"> ➤ Menu selection ➤ Advertising Materials ➤ Food and Beverage Table Service <p>Training Café Management Students will each have the opportunity to manage the café for a number of rostered periods.</p>	<p>Complete: Didasko Online Activities Reflect on Learning Café Journal Complete: TAFESA Learners Guides</p> <p>Units of Competency: SITHIHD202: Use hospitality skills effectively. SITXCCS202: Interact with customers. Practical Assessment: food and beverage service</p>
9	<p>Units of Competency Block Training SITHFAB201: Provide Responsible Service of Alcohol SITHFAB204: Prepare and serve espresso coffee SITXFIN201: Process financial transactions SITHFAB203: Prepare and serve non alcoholic beverages</p>	<p>Units of Competency to be delivered and assessed by TAFE trainers with current trainer. Students who have already completed this training will have Study Options for Wk 9</p>
10 - 8	<p>Units of Competency: SITXCOM201: Show social and cultural sensitivity.</p> <p>Complete Unit of Competency: SITHASC001: Prepare dishes using basic methods of Asian cookery</p> <ul style="list-style-type: none"> ➤ Quality control in practical cooking for café <p>Training Café Management Students will manage the café for a number of rostered periods.</p> <ul style="list-style-type: none"> ➤ Peer and self analysis of working environment ➤ Evaluation and Celebration: Café 	<p>Complete: Didasko Online Activities. Complete TAFESA Learners Guides. Complete Business Plan. Complete Training Logs. Complete Reflections on Service. Complete Standard Recipes.</p> <p>Practical and Theory Assessment: oral presentation of a specific culture and creating a dish to share from that culture.</p> <p>Reflection on Training Café: evaluation and changes required.</p>
<p>PUNCTUAL AND EXEMPLARY ATTENDANCE TO LESSONS AND ROSTERED WORK TIMES IS CRITICAL TO ACHIEVING COMPETENCY IN THIS CERTIFICATE.</p>		