

VET: Yr 12 Certificate III Hospitality 2017: Semester 2 Overview

Teacher: Pat Welford

Weeks	Topic	Assessment
<p>Term 3 1-10</p> <p>Term 4 Week 1 - 2</p>	<p><u>Unit of Competency:</u> SITHASC001 Prepare dishes using basic methods of Asian Cookery SITXCCS303: Provide service to customers SITXHRM301: Coach others in job skills SITHIND301: Work effectively in hospitality service</p> <p><u>Practical:</u> Students will be working with Chef Kevin Ewings, training in commercial cookery skills specialising in Asian cookery method and technique.</p> <p>This will culminate in creating Asian cookery dishes to sell in the Training Café for lunchtime and Asian Market service.</p> <p>Students have been given a TimeLine to complete all tasks necessary to show evidence of competency in the 15 units of competency required for Certificate III Hospitality. The Time Line can be found at: http://kicefoodandhospitality.weebly.com/cert-iii-hospitality-assessment-tasks.html Password: Yum Yum!!</p> <p>Term 3 Plan to Finish</p> <p>Mentoring/Coaching Team in skills:</p> <ul style="list-style-type: none"> ➤ Managing Café and team ➤ Orientation for Floor Management role ➤ Orientation for Barista Overall role 	<p><u>Practical:</u> Practical skills performance criteria checklist</p> <p>Managing Team: Back and Front of House Service</p> <p><u>Complete Theory:</u></p> <ol style="list-style-type: none"> 1. Management Business Plan Training Café Assessment Task. 2. Product Portfolio Assessment Task 3. Training Log 4. TAFESA Learners Guides 5. Didasko Learners Guide 6. Standard Recipes 7. Coaching Session Plans <p><u>Café Roster Duty:</u></p> <ul style="list-style-type: none"> ➤ Organise roster Term 3 ➤ Support efficient running of café to exceed customer expectations. ➤ Coaching skills checklist ➤ Mentoring Yr 11 students to take over Management of Café.
<p>Students will have Out of School Hours Commitments to successfully complete this course.</p> <p>PUNCTUAL AND EXEMPLARY ATTENDANCE TO LESSONS AND ROSTERED WORK TIMES IS CRITICAL TO ACHIEVING COMPETENCY IN THIS CERTIFICATE.</p>		