

VET: Yr 10 Certificate 1 Hospitality 2018: Semester 1 Overview

Teacher: Pat Welford

Weeks	Topic	Assessment
1-5	<p><u>Unit of Competency:</u> SITXFSA001 : Use hygienic practices for food safety</p> <p><u>Practicals:</u> Warm Chicken Salad Chocolate Mousse Lamb or Chicken Yiros Hazardous Food Recipe</p> <p><u>Theory:</u> Food Safety for food handlers in a Commercial Kitchen</p>	<p>KI Online I'm Alert Safety Training.</p> <p>Worksheet: Maintaining Food Hygiene in a Commercial Kitchen</p> <p>Practical Skills: Performance Criteria Checklist.</p> <p>Practical Cooking: Working with High Risk Foods. Recipe, Practical and Reflection. Reflect on Learning Journal</p>
6 - 4	<p><u>Unit of Competency:</u> BSBWOR203: Work effectively with others</p> <p><u>Practicals:</u> Butterfly Cakes Mini Quiche Meatballs Banhi Mi Trial Practical: Staff Morning Tea Staff Morning Tea Assessment</p> <p><u>Theory:</u> Working effectively with staff and customers using best practice quality control procedures.</p>	<p>Practical Skills: Performance Criteria Checklist.</p> <p>Practical Cooking: Back of House Practical Service: Staff Morning Tea.</p> <p>Reflection on Workplace Practicals. Customer Service Scenarios. Self and Peer Assessment: Colleague Support Reflect on Learning Journal</p>
5 - 10	<p><u>Unit of Competency:</u> SITHCCC002: Prepare and present simple dishes SITHCCC001: Use food preparation equipment</p> <p><u>Practicals:</u> Soup Design Profiteroles Cold Rolls Marinated Chicken Wings Chicken Schnitzel Poached Pear with Sauce Dessert Design</p> <p><u>Theory:</u> Quality Control and Quality Assurance for food handlers in a Commercial Kitchen</p>	<p>Worksheet: DVD: Food Safety the Usual Suspects.</p> <p>Practical Skills: Performance Criteria Checklists. Work/Time Flow Plans</p> <p>Reflect on Learning Journal</p>