

VET: Yr 12 Certificate III Hospitality 2018: Semester 1 Overview

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Weeks	Topic	Assessment
1-11	<p><u>Unit of Competency:</u> SITHCCC006 Prepare appetisers and salads SITXCCS006 Provide Service to Customers SITXHRM001 Coach others in job skills SITHIND004 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 appetisers and salads.</p> <p>This will culminate in creating dishes to sell in the Training Café for lunchtime service.</p> <p><u>Theory</u> Management Business Plan Training Café Assessment Task. Decision making in following areas:</p> <ul style="list-style-type: none"> ➤ Business Name ➤ Objective ➤ Menu Selection ➤ Advertising and Product Development ➤ Roster for Café Duty <p>Mentoring/Coaching Team in skills:</p> <ul style="list-style-type: none"> ➤ Beverages ➤ Food Service ➤ Cash Register ➤ Procedures ➤ Manage Café with team 	<p><u>Practical:</u> Practical skills performance criteria checklist</p> <p>Managing Team: Back and Front of House Service: Food Service</p> <p><u>Theory:</u> Management Business Plan Training Café Assessment Task.</p> <p>Café Roster Duty:</p> <ul style="list-style-type: none"> ➤ Contract ➤ Coaching skills checklist <p>Training Log: students are required to complete a minimum of 36 out of school work shifts under a supervisor.</p> <p>Unit of Competency Workbooks</p>
1 - 10	<p><u>Unit of Competency:</u> SITHCCC006 Prepare appetisers and salads</p> <p><u>Practical:</u> Students will be working with Chef Kevin Ewings, training in commercial cookery skills specialising in appetisers and salads.</p> <p>This will culminate in creating dishes to sell in the Training Café for lunchtime service.</p> <p><u>Theory:</u> Product Portfolio Assessment Task Students research local products and tourism information to develop knowledge and understanding to support best practise customer service skills.</p>	<p><u>Practical:</u> Practical skills performance criteria checklist</p> <p>Managing Team Back and Front of House Service: Lunchtime Food Service</p> <p><u>Theory:</u> Café Roster Duty:</p> <ul style="list-style-type: none"> ➤ Contract ➤ Coaching skills checklist <p>Product Portfolio Assessment Task Unit of Competency Workbooks</p>
<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>		

