

# VET: Yr 11 Certificate II Hospitality 2018: Semester 1 Overview

Teacher: Pat Welford

Weeks	Topic	Assessment
1-11	<p><b><u>Unit of Competency:</u></b> SITHCCC006 Prepare appetisers and salads SITHIND002: Source and use information on the hospitality industry</p> <p>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><b><u>Theory</u></b> Business Plan Training Café Assessment Task</p> <ul style="list-style-type: none"><li>➤ Business Name</li><li>➤ Objective</li><li>➤ SWOT analysis</li><li>➤ Business Survey</li><li>➤ Menu Selection</li><li>➤ Quality Control</li><li>➤ Open Cafe</li></ul>	<p><b><u>Practical:</u></b> Practical skills performance criteria checklist</p> <p>Back and Front of House Service: Food Service</p> <p><b><u>Theory:</u></b> Business Plan Assessment Task</p> <p>Café Roster Duty:</p> <ul style="list-style-type: none"><li>➤ Contract</li><li>➤ Training Log</li><li>➤ Reflections on Working in Café</li></ul> <p>Unit of Competency Workbooks</p>
1 - 10	<p><b><u>Unit of Competency:</u></b> SITHCCC006 Prepare appetisers and salads SITXCCS202: Interact with customers</p> <p><b><u>Practical:</u></b> 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><b><u>Theory:</u></b></p> <ul style="list-style-type: none"><li>➤ Quality control</li><li>➤ Policy development</li><li>➤ Customer surveys and analysis</li><li>➤ Service to customers</li><li>➤ Colleague support</li><li>➤ Peer and self analysis of working environment</li><li>➤ Evaluation: Business Plan</li></ul>	<p><b><u>Practical:</u></b> Practical skills performance criteria checklist Back and Front of House Service: Lunchtime Food Service.</p> <p><b><u>Theory:</u></b> Café Roster Duty:</p> <ul style="list-style-type: none"><li>➤ Contract</li><li>➤ Training Log</li><li>➤ Reflections on Working in Café</li></ul> <p>Unit of Competency Workbooks</p>

**PUNCTUAL AND EXEMPLARY ATTENDANCE TO LESSONS AND ROSTERED WORK TIMES IS CRITICAL TO ACHIEVING COMPETENCY IN THIS CERTIFICATE.**