**TAFESA VISA: KICE: Kingscote Campus**

 **Year 11 Certificate II Hospitality 2018**

**Semester 2 Overview: Pat Welford**

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| **Weeks** | **Topic** | **Assessment** |
| **Term 3 1****2****3****4****5****6****7****8** | **Unit of Competency:**SITHIND003: Use hospitality skills effectivelySITHCCC006: Prepare appetisers and salads.SITXCOM002: Show social and cultural sensitivity.**Practical:**Students will be working with Chef Kevin Ewings, training in commercial cookery skills specialising in appetisers and salads using TAFESA Commercial cookery recipes.**TAFESA Learners Guides/Activities**SITHIND003: Use hospitality skills effectivelySITXCOM002: Show social and cultural sensitivity* Power point: Session Plans 1 – 6
* Activity Discussion Questions

**Coffee Conundrum Training Café.*** Punctual and working to roster
* completing required tasks
* working to procedures and policies meeting performance criteria in above units of competency.
* Certificate III students coach students in food and beverage table service
 | **Practical:**SITHCCC006: Prepare appetisers and saladsStudent Practical Observation Assessment 1* Session 1
* Session 2
* Session 3

Back of House: Café Food**Theory/Practical Café:**SITHCCC006: Prepare appetisers and salads* Work/Flow Plans
* Written Assessment 1 (Closed Book)

SITXCOM002: Show social and cultural sensitivity.* Assessment 1 – 3: Discussion Questions
* Assessment 4: Scenario Response
* Assessment 5: Begin Research Report

SITHIND003: Use hospitality skills effectively* Vocational Placement Training Log.
* Training Diary.
* Demonstrated Performance Criteria Competencies.
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| **Term 3 9****10****Term 4 1****2****3****4****5****6****7** | **Unit of Competency:**SITHIND003: Use hospitality skills effectivelySITXCCS003: Interact with customers SITXCOM002: Show social and cultural sensitivity SITHCCC006: Prepare appetisers and salads**Practical:**Students will be working with Chef Kevin Ewings, training in commercial cookery skills specialising in appetisers and salads using TAFESA Commercial cookery recipes.* Customer Service Event: Year 12 Brunch
* Menu selection
* Advertising Materials
* Food and Beverage Table Service

**TAFESA Learners Guides/Activities**SITXCCS003: Interact with customers  | **Practical:**Complete any outstanding assessments in Commercial cookery units:SITHCCC003: Prepare and present sandwichesSITHCCC006: Prepare appetisers and salads**Theory/Practical Café:**SITHIND003: Use hospitality skills effectivelySITXCCS003: Interact with customers.* Assessment 1: Greet and serve customers
* Assessment 2: Work with others to deliver service and provide feedback on customer service.
* Assessment 3: Practical Observation in café and Service Event.

SITXCOM002: Show social and cultural sensitivity* Complete Research Report

SITHIND003: Use hospitality skills effectively* Complete Vocational Placement Training Log.
* Complete Training Diary.
* Student Feedback Sheets.
* Complete all student requirements
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