**TAFESA VISA: KICE: Kingscote Campus**

**Year 11 Certificate II Hospitality 2018**

**Semester 2 Overview: Pat Welford**

|  |  |  |
| --- | --- | --- |
| **Weeks** | **Topic** | **Assessment** |
| **Term 3 1**  **2**  **3**  **4**  **5**  **6**  **7**  **8** | **Unit of Competency:**  SITHIND003: Use hospitality skills effectively  SITHCCC006: 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 effectively  SITXCOM002: 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 salads  Student 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. |
| **Term 3 9**  **10**  **Term 4 1**  **2**  **3**  **4**  **5**  **6**  **7** | **Unit of Competency:**  SITHIND003: Use hospitality skills effectively  SITXCCS003: 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 sandwiches  SITHCCC006: Prepare appetisers and salads  **Theory/Practical Café:**  SITHIND003: Use hospitality skills effectively  SITXCCS003: 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 |