**TAFESA VISA: KICE: Kingscote Campus**

**Year 12 Certificate III Hospitality 2018**

**Semester 2 Overview: Pat Welford**

|  |  |  |
| --- | --- | --- |
| **Weeks** | **Topic** | **Assessment** |
| **Term 3 1****2****3****4****5****6****7****8****9****10** | **Unit of Competency:**SITHCCC006: Prepare appetisers and saladsSITXCCS006: Provide service to customersSITHIND004: Work effectively in hospitality service**Practical:**Students will be working with Chef Kevin Ewings, training in commercial cookery skills specialising in appetisers and salads using TAFESA Commercial cookery recipes.**Theory: TAFESA Learners Guides Activities**SITHCCC006: Prepare appetisers and saladsSITXCCS006: Provide service to customersOrientation Certificate II students:* Floor Manager
* Barista Overall
 | 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)

SITXCCS006: Provide service to customers* Assessment 1: Professional attitude and behaviour.
* Assessment 2: Scenario Analysis
* Assessment 3: Topic Assessments 1 – 6

SITHIND004: Work effectively in hospitality service* Vocational Placement Training Log: students are required to complete 200 hours of service in a paid/unpaid hospitality industry environment.
* Training Diary.
* Demonstrated Performance Criteria Competencies.
* Coffee Conundrum Training Café: Students manage the café using the Floor Managers Checklist: based on café procedures and policies with a team of 5 other students on a roster system.
 |
| **Term 4 1****2****3** | **Unit of Competency:**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.**Theory: TAFESA Learners Guides Activities**Students complete outstanding theory tasks for Learners Guides.Café changeover to Certificate II Hospitality students management. | **Practical:**Students complete any outstanding assessments from:SITHCCC006: Prepare appetisers and salads**Theory/Practical Café:**SITHIND004: Work effectively in hospitality service* Complete Vocational Placement Training Log.
* Complete Training Diary.
* Student Feedback Sheets.
* Complete all student requirements.
 |