**TAFESA VISA: KICE: Kingscote Campus**

**Year 12 Certificate III Hospitality 2018**

**Semester 2 Overview: Pat Welford**

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| **Weeks** | **Topic** | **Assessment** |
| **Term 3 1**  **2**  **3**  **4**  **5**  **6**  **7**  **8**  **9**  **10** | **Unit of Competency:**  SITHCCC006: Prepare appetisers and salads  SITXCCS006: Provide service to customers  SITHIND004: 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 salads  SITXCCS006: Provide service to customers  Orientation Certificate II students:   * Floor Manager * Barista Overall | 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)   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. |