

TAFESA VISA: KICE: Kingscote Campus
Year 10 Certificate I Hospitality 2019
Semester 1 Overview: Pat Welford

Weeks	Topic	Assessment
Term 1 1 2 3 4 5 6 7	<p><u>Unit of Competency:</u> SITXFSA001: Use hygienic practices for food safety SITHCCC001: Use food preparation equipment Students will be training in commercial cookery skills specialising in food preparation as per TAFESA Commercial cookery recipes.</p> <p><u>Theory: TAFESA Learners Guides</u> <u>Activities</u> SITXFSA001: Use hygienic practices for food safety. Review 1 – 10 and Learning Activities.</p>	<p><u>Practical Cookery:</u> SITXFSA001: Use hygienic practices for food safety ➤ Task 1 Practical Demonstration Observation Assessment. Completed on three separate occasions as per Assessment Guidelines. SITHCCC001: Use food preparation equipment Assessment 1: Practical Observation Assessment ➤ Session 4 ➤ Session 5</p> <p><u>Theory:</u> SITXFSA001: Use hygienic practices for food safety ➤ Task 2 Written Questions (Open Book)</p>
Term 1 8 9	<p><u>Unit of Competency:</u> BSBWOR203: Work effectively with others SITHCCC001: Use food preparation equipment Students will be training in commercial cookery skills specialising in food preparation as per TAFESA Commercial cookery recipes</p>	<p><u>Practical Cookery:</u> SITHCCC001: Use food preparation equipment Assessment 1: Practical Observation Assessment ➤ Session 1 ➤ Session 6 ➤ Session 7 ➤ Session 8</p>
Wk 10	TAFESA Training Block: students have a week's training delivered by TAFESA	
Term 1 11 Term 2 T1 2 3 4	<p><u>Theory: TAFESA Learners Guides</u> <u>Activities</u> SITHCCC001: Use food preparation equipment. Review 1 - 4 BSBWOR203: Work effectively with others Power point: Sessions</p>	<p><u>Theory:</u> SITHCCC001: Use food preparation equipment. ➤ Assessment 2: Written Task (Open Book) BSBWOR203: Work effectively with others ➤ Assessment 1: Learners Guide Activities</p>
Term 2 5 6 7 8 9 10	<p><u>Unit of Competency:</u> SITXFSA001: Use hygienic practices for food safety SITHCCC001: Use food preparation equipment. BSBWOR203: Work effectively with others Students will be training in commercial cookery skills specialising in food preparation as per TAFESA Commercial cookery recipes</p> <p><u>Theory: TAFESA Learners Guides</u> <u>Activities</u> Complete any outstanding activities: SITXFSA001: Use hygienic practices for food safety SITHCCC001: Use food preparation equipment. BSBWOR203: Work effectively with others Power point: Complete Sessions</p>	<p><u>Practical Cookery:</u> Complete any outstanding assessments in Commercial cookery units: SITHCCC001: Use food preparation equipment. SITXFSA001: Use hygienic practices for food safety ➤ Assessment 3: Practical Recording of Temperatures. • Part A (10 occasions) • Part B (4 occasions)</p> <p><u>Theory:</u> BSBWOR203: Work effectively with others ➤ Assessment 2: Student Assessment Checklist: Scenario Analysis</p>

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