

TAFESA VISA: KICE: Kingscote Campus
Year 11 Certificate II Hospitality 2019
Semester 1 Overview: Pat Welford

Weeks	Topic	Assessment
Term 1 1 2 3 4 5 6 7 8 9 10 11	<p><u>Unit of Competency:</u> SITHIND003: Use hospitality skills effectively SITHIND002: Source and use information on the hospitality industry.</p> <p><u>Practical:</u> Students will be working with Chef Kevin Ewings, training in commercial cookery skills reviewing and developing further skills.</p> <p><u>TAFESA Learners Guides/Activities</u> SITHIND003: Use hospitality skills effectively.</p> <ul style="list-style-type: none"> ➤ Café Business Planning <p>Business Planning: students review the Business Plan for the school café incorporating customer service, product knowledge, advertising, quality control principles, policies and procedures.</p> <p>Certificate III Hospitality students will induct Certificate II students into skills ready for café service:</p> <ul style="list-style-type: none"> ➤ Beverages ➤ Food Service ➤ Cash Register ➤ Policies and Procedures ➤ Customer Service 	<p><u>Practical Café Service:</u></p> <ul style="list-style-type: none"> ➤ Practise in processes and techniques ➤ Procedures and policies ➤ Recipes: Café Food Service <p><u>Theory/Practical Café:</u> Work/Flow Plans (Café Food Service)</p> <p>SITHIND003: Use hospitality skills effectively</p> <ul style="list-style-type: none"> ➤ Vocational Placement Training Log: students are required to complete 100 hours of service in a paid/unpaid hospitality industry environment. ➤ Training Diary. ➤ Coffee Conundrum Training Café is a simulated hospitality environment operating within the school environment. The café is open every Thursday and Friday during term time from 8.30 am – 2.00pm. ➤ Students work in the café under the supervision of the Floor Manager and are mentored during service on café procedures and policies with a team of 5 other students on a roster system.
Term 2 1 2 3 4 5 6 7 8 9 10	<p><u>Unit of Competency:</u> SITHIND003: Use hospitality skills effectively SITHIND002: Source and use information on the hospitality industry</p> <p><u>Practical:</u> Students will be working with Chef Kevin Ewings, training in commercial cookery skills reviewing and developing further skills.</p> <p><u>TAFESA Learners Guides/Activities</u> SITHIND002: Source and use information on the hospitality industry Certificate III Hospitality students will continue to mentor Certificate II students into skills for café service:</p> <ul style="list-style-type: none"> ➤ Certificate III students coach students in food and beverage table service 	<p><u>Practical:</u></p> <ul style="list-style-type: none"> ➤ Practise in processes and techniques ➤ Procedures and policies ➤ Recipes: Café Food Service <p><u>Theory/Café Practical:</u> Work/Flow Plans</p> <p>SITHIND003: Use hospitality skills effectively</p> <ul style="list-style-type: none"> ➤ Vocational Placement Training Log. ➤ Training Diary. ➤ Coffee Conundrum Training Café is a simulated hospitality environment operating within the school environment. The café is open every Thursday and Friday during term time from 8.30 am – 2.00pm. <p>SITHIND002: Source and use information on the hospitality industry</p> <ul style="list-style-type: none"> ➤ Report (700 words)

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