

TAFESA VISA: KICE: Kingscote Campus
Year 12 Certificate III 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> Update SITHCCC001: Use food preparation equipment SITHIND004: Work effectively in hospitality service</p> <p><u>Practical:</u> Students will be working with Chef Kevin Ewings, training in commercial cookery skills specialising in food preparation techniques using TAFESA Commercial cookery recipes to update skills and knowledge.</p> <p><u>Theory: TAFESA Learners Guides Activities</u> SITHIND004: Work effectively in hospitality service</p> <ul style="list-style-type: none"> ➤ Café Business Planning: students review the Business Plan for the school café incorporating customer service, product knowledge, advertising, quality control principles, policies and procedures. <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 Cookery:</u> SITHCCC001: Use food preparation equipment Assessment 1: Practical Observation Assessment</p> <ul style="list-style-type: none"> ➤ Session 4 ➤ Session 5 ➤ Session 7 ➤ Recipes: Café Food Service <p><u>Theory/Café Practical:</u> SITHCCC001: Use food preparation equipment</p> <p>SITHIND004: Work effectively in hospitality service</p> <ul style="list-style-type: none"> ➤ Vocational Placement Training Log: students are required to complete 200 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 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 2 1 2 3 4 5 6 7 8 9 10	<p><u>Unit of Competency:</u> SITHCCC001: Use food preparation equipment SITXHRM001: Coach others in job skills SITHIND004: Work effectively in hospitality service</p> <p><u>Practical:</u> Students will be working with Chef Kevin Ewings, training in commercial cookery skills specialising in food preparation techniques using TAFESA Commercial cookery recipes to update skills and knowledge.</p> <p><u>Theory: TAFESA Learners Guides Activities</u> SITXHRM001: Coach others in job skills</p> <p>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 skills. 	<p><u>Practical Cookery:</u> SITHCCC001: Use food preparation equipment Assessment 1: Practical Observation Assessment</p> <ul style="list-style-type: none"> ➤ Session 1 ➤ Session 3 ➤ Session 6 ➤ Session 8 <p>Complete any outstanding assessments.</p> <p><u>Theory/Café Practical:</u> SITXHRM001: Coach others in job skills</p> <ul style="list-style-type: none"> ➤ Coaching Plans: students coach students on food and beverage table service skills based on a coaching plan students have designed. ➤ Assessment: Self Test <p>SITHIND004: Work effectively in hospitality service</p> <ul style="list-style-type: none"> ➤ Vocational Placement Training Log: students are required to complete 200 hours of service in a paid/unpaid hospitality industry environment. ➤ Training Diary. ➤ 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.

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