

Unit Description:

This unit focuses on developing knowledge and skills necessary for work in the hospitality industry. Students will develop their food preparation and presentation skills through a range of experiences using a wide variety of equipment. This course also allows students to work towards gaining a Certificate I in Hospitality (nationally recognised qualification), derived from the Tourism, Travel and Hospitality Training Package.

Unit Outcomes - In this unit students will demonstrate the ability to:

- Follow health, safety and security procedures
- Follow workplace hygiene procedures
- Develop teamwork skills necessary for working in the hospitality industry
- Prepare, present and serve a wide variety of products
- Effectively manage their resources and time
- Use technical language relevant to the hospitality industry.

CODE	COMPETENCY TITLE	CORE/ELECTIVE	NOMINAL HOURS
SIXTFS101	Use hygienic practices for food safety	E	15
BSBWOR203B	Work effectively with others	C	15
SITHCCC103	Prepare Sandwiches	E	10
SITWHS101	Participate in safe work practices	C	12
SITXCC101	Provide information and assistance	C	20
SITHCCC102	Prepare simple dishes	E	25

Australian Curriculum:

The **Rationale** of the Australian Curriculum for Design and Technologies reminds readers that the interrelated strands have different intentions:

Design and Technologies:

- *Knowledge and understanding which includes: Technologies and Society - the use, development and impact of technologies in people's lives and Technologies Contexts - technologies and design across a range of technologies contexts*
- *Processes and Production Skills which includes: Creating designed solutions by: investigating, generating, producing, evaluating, collaborating and managing*

Assessment:

Week	Task
Term 2, Tuesday week 15, May	Portfolio and Bookwork (ongoing)
Term 2, Monday week 20, June	Practical Applications (ongoing)

Work Patterns	Focus
Harmony	Works and participates independently and cooperatively
Excellence	Strives to achieve their best and meet assessment deadlines
Respect	Demonstrates respect towards self, others and property
Optimism	Demonstrates a positive attitude towards learning by always coming to class prepared and displaying effective work habits

Plagiarism

Plagiarism is a serious matter. Students may be penalised severely if they submit work which is not their own and has been generated from the Internet, another student or any other source which is not acknowledged.

Late Work

Late submission of notified assessment tasks will attract a reduction in marks for that specific assessment task. Extensions may be granted in special circumstances, but will need to be negotiated with the class teacher.

Homework

There will always be some form of homework to do. When you are not completing class work or assignments it is important that you keep up to date with your work book. Don't leave your work to the last minute.

Special Requirements

Students are required to wear appropriate clothing to conform to WHS regulations. Enclosed shoes, shirts must have sleeves, hair must be tied back and students will be required to wear the aprons provided. Students will need to bring a container to take food home as required for practical classes. Students will need to bring a note book, display folder, pen, ruler and a USB for storing computer research & assignments for theory classes. Throughout the year, students will have the chance to participate in various catering opportunities, including working at the schools café. Some of this will be out of school hours. Students are required to work in simulated workplace environments to receive their certificate 1.

(Parent/Guardian signature)

Date

(Student signature)

Date