### UNIT | SEMESTER 2 TOPICS: Hospitality – Food & Beverage Service | ASSESSMENT | DUE DATE
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Theory Topics:  
- Functions – planning & types  
- Table settings  
- Menu Planning  
Kitchen Operations:  
- mis en place  
- knife skills - garnishes, salads  
- costing recipes  
- reading recipes  
- food presentation  
Project: Actual Event  
Students will be provided with opportunities to acquire the skills and knowledge to plan, prepare and serve The QCS Breakfast for the Yr12 cohort before they sit their exam.
Extended Response to Stimulus  
Oral Presentation – Table Setting & Menu Planning  
Students will design a three course meal for 20 guests, the presentation of each course and the table setting.

|  | Continuous Practical | Ongoing |
|  | Project: QCS Buffet Breakfast  
Product & Performance  
Continuous class time  
Written – 400-700 words |  |
|  | Extended Response to Stimulus  
Class & Own time  
Spoken Response 2-4min |  |

This work plan was last updated on Tuesday, 18 July 2017. The contents are subject to change – students will be advised in advance of any changes - regularly check for updates.