



## YEAR 11 HOSPITALITY WORK PLAN: Semester 2, 2017 – Mrs Trina O'Donnell

UNIT	SEMESTER 2 TOPICS: Hospitality – Food & Beverage Service	ASSESSMENT	DUE DATE
	<p>Theory Topics:</p> <ul style="list-style-type: none"> <li>• Functions – planning &amp; types</li> <li>• Table settings</li> <li>• Menu Planning</li> </ul> <p>Kitchen Operations:</p> <ul style="list-style-type: none"> <li>• mis en place</li> <li>• knife skills - garnishes, salads</li> <li>• costing recipes</li> <li>• reading recipes</li> <li>• food presentation</li> </ul> <p>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.</p> <p>Extended Response to Stimulus Oral Presentation – Table Setting &amp; Menu Planning Students will design a three course meal for 20 guests, the presentation of each course and the table setting.</p>	<p>Continuous Practical</p> <p>Project: QCS Buffet Breakfast Product &amp; Performance Continuous class time Written – 400-700 words</p> <p>Extended Response to Stimulus Class &amp; Own time Spoken Response 2-4min</p>	<p>Ongoing</p> <p><b>Term 3 Week 8</b> Event Due: Tuesday 29<sup>th</sup> Aug</p> <p><b>Term 3 Week 9</b> Assignment Due: Tuesday 5<sup>th</sup> September Lesson 1</p> <p><b>Term 4 Week 6</b> Due: Tuesday 7<sup>th</sup> November Lesson 3</p>

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.