## YEAR 11 HOSPITALITY WORK PLAN: Semester 1, 2017 - Mrs Trina O'Donnell

UNIT	SEMESTER 1 TOPICS: INTRODUCTION TO HOSPITALITY	ASSESSMENT	DUE DATE
	Introduction to Hospitality  The role and function of sectors and services within the hospitality industry  Factors affecting the industry  Team work, personal attributes, career pathways & rolls and functions of working in the industry  Safe and hygienic handling of food and beverages  Kitchen Operations:  mis en place  knife skills - precision cuts  costing recipes  reading recipes  food presentation	Continuous Practical	Ongoing
	Project: Actual Event Students will be provided with opportunities to acquire the skills and knowledge to plan and prepare a two course meal for the members of the College Council.	Project: College Council Dinner Product & Performance Continuous class time Written – 400-700 words  Written Exam	Term 2 Practical Due: Week 5 Tuesday 16 <sup>th</sup> May Lesson 1  Written Due: Week 6 Monday 22 <sup>nd</sup> Lesson 6  Term 2 Week 8 Tuesday 6 <sup>th</sup> June Lesson 3&4

This work plan was last updated on Wednesday, 1 February 2017. The contents are subject to change – students will be advised in advance of any changes - regularly check for updates.