YEAR 12 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 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.	Continuous Practical Project: College Council Dinner Product & Performance Continuous class time Written – 400-700 words Written Exam	Ongoing **Term 1** **Practical Due: Week 8** Tues 14th March Lesson 5&6 Written Due: Week 9 Monday 20th March Lesson 3 **Term 2 Week 7** Thursday 1st June

This work plan was last updated on Wednesday, 10 May 2017. The contents are subject to change – students will be advised in advance of any changes - regularly check for updates.