

## YEAR 12 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</p> <p>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</p> <p>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 – 500-900 words</p> <p>Extended Response to Stimulus Class &amp; Own time Spoken Response 3-4min</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: 4<sup>th</sup> September Lesson 3</p> <p><b>Term 4 Week 5</b> Due: Thursday 2<sup>nd</sup> November Lesson 1</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.