

PITTWATER HIGH SCHOOL

Teaching and Assessment Strategy SCOPE AND SEQUENCE FOR YEAR 12 2022 HOSPITALITY

Term 3 – YEAR 12 2022 HOSPITALITY KITCHEN OPERATIONS Scope and Sequence

1	2	3	4	5	6	7	8	9	10																			
THEORY																												
Working in the Hospitality Industry					REVISION AND RE-ASSESSMENT OF COMPETENCIES																							
<p>Working in the hospitality industry and workplace</p> <p>BSBWOR203</p> <p>SITHIND002</p> <p>Work effectively with others</p> <p>Source and use information on The hospitality industry</p> <p>Kitchen Operations and Cookery</p> <p>SITHCCC005</p> <p>Produce Dishes using basic methods of Cookery</p> <p>Students will continue to complete required classwork and assessment tasks, including Cluster F. This will be concurrent with weekly class practical work as listed below.</p>					Including:																							
					<table border="1"> <tr> <td>Hygiene</td> <td>SITXFSA001</td> <td>Use hygienic practices for food safety</td> </tr> <tr> <td>Safety</td> <td>SITXWHS001</td> <td>Participate in safe work practices</td> </tr> <tr> <td>Working in the hospitality industry and workplace</td> <td>BSBWOR203 SITHIND002</td> <td>Work effectively with others Source and use information on the hospitality industry</td> </tr> </table>			Hygiene	SITXFSA001	Use hygienic practices for food safety	Safety	SITXWHS001	Participate in safe work practices	Working in the hospitality industry and workplace	BSBWOR203 SITHIND002	Work effectively with others Source and use information on the hospitality industry	Stream		<table border="1"> <thead> <tr> <th>Focus area</th> <th>Unit code</th> <th>Unit title</th> </tr> </thead> <tbody> <tr> <td rowspan="4">Kitchen Operations and Cookery</td> <td>SITHCCC001</td> <td>Use food preparation equipment</td> </tr> <tr> <td>SITHCCC005</td> <td>Produce dishes using basic methods of cookery</td> </tr> <tr> <td>SITHKOP001</td> <td>Clean kitchen premises and equipment</td> </tr> <tr> <td>SITXFSA002</td> <td>Participate in safe food handling practices</td> </tr> </tbody> </table>			Focus area	Unit code	Unit title	Kitchen Operations and Cookery	SITHCCC001	Use food preparation equipment	SITHCCC005
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<p>PRACTICAL LESSONS TERM 3:</p> <p>Week 1 – variety of chips using tubers</p> <p>Week 2 - Churros</p> <p>Week 3 - Pizza including GF pizza</p> <p>Week 4 - Fettuccine</p> <p>Week 5 - Massaman Curry</p> <p>Week 6 Mini Quiche</p>																												