

Hospitality Outline: Year 12

Term	Week	Unit of Work	Key Concepts	Class Tasks and Homework	Assessments
4	1 - 5	Provide quality customer service	Work in a socially diverse environment (10) Work with colleagues and customers (15)		
	6 – 9	Industry Ready	Develop and update hospitality industry knowledge (18) Participate in environmentally sustainable work practices (15) Implement food safety procedures (15)		
	1-9	Practical	Use basic methods of cookery (40) Prepare appetisers and salads (25)		
	10	Work Placement			
1	1 - 8	Industry Ready	Develop and update hospitality industry knowledge (18) Participate in environmentally sustainable work practices (15) Implement food safety procedures (15)		
	1 - 8	Practical	Use basic methods of cookery (40) Prepare appetisers and salads (25)		
	9 - 10	Exams			Exams
2	1 - 10	Industry Ready	Develop and update hospitality industry knowledge (18) Participate in environmentally sustainable work practices (15) Implement food safety procedures (15)		
	1 - 10	Practical	Prepare stocks, soups and sauces (25) OR Prepare vegetables, fruit, eggs and farinaceous dishes (35)		
3	1 - 2	Industry Ready	Develop and update hospitality industry knowledge (18) Participate in environmentally sustainable work practices (15) Implement food safety procedures (15)		
	1 - 2	Practical	Prepare stocks, soups and sauces (25) OR Prepare vegetables, fruit, eggs and farinaceous dishes (35)		
	3 - 4	Exams			Exams
	5 - 7	Industry Ready	Develop and update hospitality industry knowledge (18) Participate in environmentally sustainable work practices (15) Implement food safety procedures (15)		
	5 - 7	Practical	Prepare stocks, soups and sauces (25) OR Prepare vegetables, fruit, eggs and farinaceous dishes (35)		
	8 - 10	Revision and Re-assessment of Competencies			