

Hospitality Year 10 TERM 3 – 2009

	Lesson 1 Monday 456	Lesson 2 Wed 3	Lesson 3 Thurs 1/2 Cook
WEEK 1 13/7 - 17/7 [STUDENT FREE DAY]		Review of semester 1 and check safety and hygiene is all signed off	Introduction to workplace hygiene
WEEK 2 20/7 - 24/7	Workplace Hygiene- Personal Hygiene	Workplan for Cooking	Soup veg purees
WEEK 3 27/7 - 31/7	Task 1 Due Role of environmental Hygiene / cleaning	Workplan for Cooking	Soup with noodles
WEEK 4 3/8 - 7/8	Task 2 Due Cleaning Schedule	Workplan for Cooking	Spinach and feta triangles Lasagne
WEEK 5 10/8 - 14/8	Structured Workplace Learning		
WEEK 6 17/8 – 21/8	Food Storage Role of temperature	Workplan for Cooking	Fried Rice
WEEK 7 24/8 – 28/8	Cross Contamination	Workplan for Cooking	Sweet chilli and chicken stir fry
WEEK 8 31/8 – 4/9	Pest Control	Workplan for Cooking	Pies chicken, veg or beef
WEEK9 7/9 – 11/9	Garbage Disposal and Waste Management in Industry Settings	Workplan for Cooking	Prac Task
WEEK 10 14/9 – 18/9	Task 3 Due Storage and handling of food	Update all tasks	Ensure all work is updated