

Chancellor State College

the best we can be

Hospitality Year 10 TERM 3 – 2009

	Lesson 1 Tuesday Periods 7,8	Lesson 2 Wednesday Periods 4	Lesson 3 Friday Periods 1,2,3
WEEK 1 13/7 - 17/7	What is VET? (Revision) Safety and hygiene (revision)	Semester outline /cooking groups	Legal obligations of food handlers FSANZ,HACCAP Workbook
WEEK 2 20/7 - 24/7	Workplace Hygiene- Personal and Environmental Hygiene (transfer notes into booklet and assessment) Assessment Task 1 Personal Hygiene Rules/Workbook	Workplan for Soup veg purees AT HOME Year 10 Subject Selection Day	Soup veg purees
WEEK 3 27/7 - 31/7	Cleaning Practices Assessment Task 2 Cleaning Schedule /Workbook	Workplan for Soups with noodles	Soup with noodles
WEEK 4 3/8 - 7/8	Food handling (cross-contamination, washing, reheating, displaying,, cooking, etc.) and Food Storage Role of temperature Assessment Task 3 /Workbook	Workplan for Spinach and Feta triangles Lasagne	Spinach and feta triangles Lasagne
WEEK 5 10/8 - 14/8	Structured Workplace Learning		
WEEK 6 17/8 – 21/8	Pest Control Workbook	Workplan for Fried Rice	Fried Rice
WEEK 7 24/8 – 28/8	Garbage Disposal and Waste Management in Industry Settings Workbook HAND IN WORKBOOK FOR MARKING	Workplan for Sweet chilli and chicken stir fry	Sweet chilli and chicken stir fry
WEEK 8 31/8 – 4/9	Work on Food handling and storage written and practical task	Workplan for Pies chicken, veg or beef	Pies chicken, veg or beef
WEEK9 7/9 – 11/9	Work on Food handling and storage written and practical task	Workplan for Individual Prac Assessment Assessment Food handling and storage written and practical task	INDIVIDUAL PRAC ASSESSMENT
WEEK 10 14/9 – 18/9	Re-sit any outstanding work	Unit evaluation	Last day of Term 3