Learning and Assessment Overview



Hospitality Practices

	Unit	Length	Topics/Concepts/Skills/Inquiry	Assessment	Checkpoints	Due Date
Term 1	Culinary trends	8 weeks	 Harmony Day Portfolio A2 Identification of sutainable local produce Examine models of presentation of produce Personal attributes and presentation required in hospitality practices Contrast business models for food festivals 	Project	Week 7 8/03/24	Week8 15/03/24
	Unit	Length	Topics/Concepts/Skills/Inquiry	Assessment	Checkpoint	Due Date
Term 2	Culinary trends	8 weeks	 Harmony day food stall A1 Requirements of working in beverage operations and service Effective communication in beverage operations and service Producing and presenting quality food and beverages 	Practical demonstration	Week 5 10/05/24	Week 6 17/5/24
	Unit	Length	Topics/Concepts/Skills/Inquiry	Assessment	Checkpoint	Due Date
Term 3	Casual dining	8 weeks	 Creative Café D1 – Practical Demonstration Requirements of working in the kitchen operations Effective communication in the kitchen operations Producing and presenting quality food 	Practical demonstration	Week 5 9/08/24	Week 6 16/08/24
	Unit	Length	Topics/Concepts/Skills/Inquiry	Assessment	Checkpoint	Due Date
Term 4	Casual Dining	10 weeks	Creative café D2 – Project Plan a celebratory event Deliver a celebratory event 	Project	Week 5 1/11/24	Week 6 8/11/24

Year 11