## Learning and Assessment Overview



Year 12 Hospitality Practices

	Unit	Length	Topics/Concepts/Skills/Inquiry	Assessment	Checkpoints	Due Date
Term 1	International Cuisine	8 weeks	<ul> <li>Harmony Day Portfolio</li> <li>Identification of sutainable local produce</li> <li>Examine models of presentation of produce</li> <li>Personal attributes and presentation required in hospitality practices</li> <li>Contrast business models for food festivals</li> </ul>	Project	Week 7 8/03/24	Week8 15/03/24
	Unit	Length	Topics/Concepts/Skills/Inquiry	Assessment	Checkpoint	Due Date
Term 2	International Cuisine	8 weeks	<ul> <li>Harmony day food stall</li> <li>Requirements of working in beverage operations and service</li> <li>Effective communication in beverage operations and service</li> <li>Producing and presenting quality food and beverages</li> </ul>	Extended Response	Week 5 10/05/24	Week 6 17/5/24
	Unit	Length	Topics/Concepts/Skills/Inquiry	Assessment	Checkpoint	Due Date
Term 3	Celebrations	8 weeks	<ul> <li>Celebrations – Practical Demonstration</li> <li>Requirements of working in the kitchen operations</li> <li>Effective communication in the kitchen operations</li> <li>Producing and presenting quality food</li> </ul>	Project	Week 3 26/07/24	Week 4 2/08/24
Term 4	Unit	Length	Topics/Concepts/Skills/Inquiry	Assessment	Checkpoint	Due Date
	Celebrations	6 weeks	Celebrations – quality assurance  O Hospitality legislation O Quality assurance	Exam		Week 3 14/10/24