



	Unit	Length	Topics/Concepts/Skills/Inquiry	Assessment	Checkpoints	Due Date
Term 1	Culinary Trends	8 weeks	<ul style="list-style-type: none"> • Australian Native Fusion Restaurant <ul style="list-style-type: none"> ○ Demonstrate practices, skills and processes related to culinary trends. ○ Interpret briefs related to culinary trends. ○ Select hospitality industry practices, skills and procedures. ○ Sequence processes. ○ Evaluate skills, procedures and products. ○ Adapt production plans, techniques and procedures related to culinary trends. 	Practical Demonstration	Draft Due 13/03/26	Cooking Exam 12/03/26 Folio Due 20/03/26
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Term 2	Culinary Trends	8 weeks	<ul style="list-style-type: none"> • Taste of the Tablelands Food Showcase <ul style="list-style-type: none"> ○ Demonstrate practices, skills and processes related to culinary trends. ○ Interpret briefs related to culinary trends. ○ Select hospitality industry practices, skills and procedures. ○ Sequence processes. ○ Evaluate skills, procedures and products. ○ Adapt production plans, techniques and procedures related to culinary trends. 	Project	Draft Due 29/05/26	Cooking Exam 28/05/26 Folio Due 05/06/26
	Unit	Length	Topics/Concepts/Skills/Inquiry	Assessment	Checkpoint	Due Date
Term 3	Casual Dining	8 weeks	<ul style="list-style-type: none"> • Teacher Appreciation Morning Tea <ul style="list-style-type: none"> ○ Restaurant Review ○ Requirements of working in kitchen operations ○ Effective communication in the kitchen operations ○ Understanding customer expectations within the hospitality industry ○ Producing and presenting quality food 	Project	Draft Due 14/08/26	Cooking Exam 13/08/26 Folio Due 21/08/26
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Term 4	Casual Dining	8 weeks	<ul style="list-style-type: none"> • Graduation Breakfast/Lunch <ul style="list-style-type: none"> ○ Restaurant Review ○ Requirements of working in kitchen operations ○ Effective communication in the kitchen operations ○ Understanding customer expectations within the hospitality industry ○ Producing and presenting quality food 	Practical Demonstration	Draft Due 09/10/26	Cooking Exam 15/10/26 Folio Due 22/10/26
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