

VET Hospitality Certificate 2 SIT20316 - Units 1&2

Week	Competencies and Task/Activities	Learning focus
Headstart	<p>SITXFSA001 Use Hygienic practices for Food Safety. 15 hours</p> <p>SITXWHS001 Participate in Safe Work Practices. 12 hours</p> <p>SITHCCC001 Use Food Preparation Equipment. 25 hours</p> <p>SITHCCC002 Prepare and Present Simple Dishes. 25 hours</p> <p>SITHKOP001 Clean Kitchen Premises and Equipment. 13 hours</p> <p>SITXINV002 Maintain the Quality of Perishable Items. 10 hours</p> <p>BSBWOR203 Work Effectively with Others. 15 hours</p> <p>SITHIND002 Source and use Information on the Hospitality Industry. 25 hours</p> <p>SITHIND003 Use Hospitality Skills Effectively. Hours covered in 12 service periods.</p> <p>SITXCOM002 Show Social and Cultural Sensitivity. 20 hours</p> <p>SITXCCS003 Interact with Customers. 20 hours</p>	<p>Set up and enrolment of students in IMVC</p> <p>Handing out folios of assessment tasks and learner guides.</p> <p>Introduction to kitchen practises and revision of food safety.</p> <ul style="list-style-type: none"> • Start with Ch 1. Learner guide and work through tasks as a class. • Practical class each week focussing on preparing simple dishes using different cooking methods • Set up of restaurant and working in teams for service periods • Participation at longest lunch. Rennies at Acheron. • Participation and completion of RSA certificate.
Term 1 Break		
10	<p>SITXFSA001 Use Hygienic practices for Food Safety. 15 hours</p> <p>SITXWHS001 Participate in Safe Work Practices. 12 hours</p> <p>SITHCCC001 Use Food Preparation Equipment. 25 hours</p> <p>SITHCCC002 Prepare and Present Simple Dishes. 25 hours</p> <p>SITHKOP001 Clean Kitchen Premises and Equipment. 13 hours</p> <p>SITXINV002 Maintain the Quality of Perishable Items. 10 hours</p> <p>BSBWOR203 Work Effectively with Others. 15 hours</p> <p>SITHIND002 Source and use Information on the Hospitality Industry. 25 hours</p> <p>SITHIND003 Use Hospitality Skills Effectively. Hours covered in 12 service periods.</p> <p>SITXCOM002 Show Social and Cultural Sensitivity. 20 hours</p>	<p>Hand in tasks required for term 1.</p> <ul style="list-style-type: none"> • Start with ch 1. Learner guide and work through tasks as a class. • Practical class each week focussing on preparing simple dishes using different cooking methods • Set up of restaurant and working in teams for service periods <p>Practise on using coffee machine, learning parts of machine and grinder.</p> <ul style="list-style-type: none"> • Coffee shop and using till/ counting float • Set up of restaurant for each type of scenario.
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18	SITXCCS003 Interact with Customers. 20 hours	<ul style="list-style-type: none"> • Excursion to the Langham. Back of house tour and lunch • Rotary dinner for mock interviews • Dates TBA •
19	Exam and reporting	
20		
Term 2 Break		
21	SITXFSA001 Use Hygienic practices for Food Safety. 15 hours SITXWHS001 Participate in Safe Work Practices. 12 hours SITHCCC001 Use Food Preparation Equipment. 25 hours SITHCCC002 Prepare and Present Simple Dishes. 25 hours SITHKOP001 Clean Kitchen Premises and Equipment. 13 hours SITXINV002 Maintain the Quality of Perishable Items. 10 hours BSBWOR203 Work Effectively with Others. 15 hours SITHIND002 Source and use Information on the Hospitality Industry. 25 hours SITHIND003 Use Hospitality Skills Effectively. Hours covered in 12 service periods. SITXCOM002 Show Social and Cultural Sensitivity. 20 hours SITXCCS003 Interact with Customers. 20 hours	<ul style="list-style-type: none"> • Start with chapter 7 learner guide and assessment tasks. Practical class each week focussing on preparing simple dishes using different cooking methods • Set up of restaurant and working in teams for service periods
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Term 3 Break		
31	REVISION. All results and assessments to TAFE/IMVCand VCAA	
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