

**Varsity College**  
**Year 10 Hospitality - Semester 1, 2023**

**Term 1**

Week	Date	Topics	Assessment
1	23-27 January Australia Day PH - Thurs	<ul style="list-style-type: none"> <li><b>Theory:</b> Overview and expectations, Safety Induction, Food Safety, contamination and hygiene, life of bacteria, danger zone</li> <li><b>Practical:</b> Cake making intro, kitchen procedures, stages of prac lesson</li> </ul>	<b>Safety Agreement</b>
2	30 Jan – 3 Feb Swimming Carnival - Mon	<ul style="list-style-type: none"> <li><b>Theory:</b> Food poisoning prevention, high risk foods, storage, cooking processes – baking, aeration and faults in cake making, 'foodprint' sustainability</li> <li><b>Practical:</b> Lemon Drizzle Cake - creaming, measuring, recipes, clean up</li> </ul>	
3	6-10 February	<ul style="list-style-type: none"> <li><b>Theory:</b> Con Tamination, Cross Contamination, Food Safety glossary, cooking processes – beating method, function of eggs</li> <li><b>Practical:</b> Raspberry Jam Roulade – beating, sifting, folding</li> </ul>	
4	13-17 February	<ul style="list-style-type: none"> <li><b>Theory:</b> Food safety revision – applying facts, Packaging – legislation, functions, types, adv/disadv, baking – functions of ingredients</li> <li><b>Practical:</b> Lemon Madeleines – beating, sifting, folding, tin prep</li> </ul>	
5	20-24 February	<ul style="list-style-type: none"> <li><b>Theory:</b> Food safety revision – case studies, survey revisited, Packaging – MAP, sustainability, BPA, baking – melt &amp; mix and quick mix methods</li> <li><b>Practical:</b> Zucchini &amp; Walnut Loaf – Quick Mix Chocolate Slice – Melt &amp; Mix</li> </ul>	
6	27 Feb – 3 Mar	<ul style="list-style-type: none"> <li><b>Theory:</b> Revision- food safety, packaging, kitchen skills, baking</li> <li><b>Practical:</b> Raspberry Coconut Slice – rub in method, food processor</li> </ul>	
7	6-10 March GIPSA - Wednesday	<ul style="list-style-type: none"> <li><b>Theory:</b> Exam, intro pies, pastry – types uses, functions, characteristics</li> <li><b>Practical:</b> Ricotta and Spinach Pie – pastry making, sautéing, knife skills</li> </ul>	<b>Exam</b>
8	13-17 March	<ul style="list-style-type: none"> <li><b>Theory:</b> Workplans, time management - prac preparation for Meat PieTask Wk 5 T 2.</li> <li><b>Practical:</b> Moroccan Pie – sweating, roux ... Evaluation &amp; workplan notes</li> </ul>	
9	20-24 March	<ul style="list-style-type: none"> <li><b>Theory:</b> Sensory &amp; Prac Evaluation practice – write up using notes Wk8 prac <b>Task:</b> choose ingredients, explain, modify recipe, food order - <b>Q2b, 3a,b,</b></li> <li><b>Practical:</b> Chocolate Coated Biscuits – roll, shape dough, melt/pipe chocolate</li> </ul>	
10	27-31 March Cross Country - Thurs	<ul style="list-style-type: none"> <li><b>Task:</b> 2a review packaging <b>Q3c</b> Workplan modify/improve Moroc Pie W'Plan</li> <li><b>Chocolate Tasting</b> Types, ingredients, bean to bar, fair trade</li> <li><b>Practical:</b> Kitchen Cleaning</li> </ul>	
<b>School Holidays: Saturday April 1 – Sunday April 16</b>			

### Term 2

Week	Date	Topics	Assessment
1	17-21 April	<ul style="list-style-type: none"> <li><b>Theory:</b> What is Red Meat? Working Safely with Meat, Health Benefits of Meat</li> <li><b>Assessment:</b> Knowing &amp; Understanding <b>Q1a,b,c</b></li> <li><b>Practical:</b> <i>Red Meat Folio</i> - Introduction to Red Meat WS 1 and 2</li> </ul>	
2	24-28 April ANZAC Day PH - Tues	<ul style="list-style-type: none"> <li><b>Theory:</b> What is Mince, Australian Guide to Healthy Eating, Meat Pie - Healthy?</li> <li><b>Assessment:</b> Finalise K&amp;U and Examining <b>Q1abc, Q2ab</b></li> <li><b>Practical:</b> Mini Mexican Meatloaves</li> </ul>	Monitoring Student progress
3	1-5 May Labour Day PH - Monday GIPSA - Wednesday	<ul style="list-style-type: none"> <li><b>Theory:</b> <i>Red Meat Folio</i> - Types and Cuts of Meat - WS 4</li> <li><b>Assessment:</b> Ingredient Order and final edit <b>Q1,2 &amp; 3</b></li> <li><b>Practical:</b> Steamed Dim Sims</li> </ul>	Project Q 1,2 & 3
4	8-12 May	<ul style="list-style-type: none"> <li><b>Theory:</b> Types &amp; cuts of Meat and Poultry. Marinating / Crumbing</li> <li><b>Assessment:</b> Final prep for task prac Wk 5 <b>Print Q3</b> ready for next week</li> <li><b>Practical:</b> Curry beef and Pea Pastizzis</li> </ul>	
5	15-19 May GIPSA - Wednesday	<ul style="list-style-type: none"> <li><b>Theory:</b> <i>Red Meat Folio</i> – Storage and Prep Meat – WS 10,11</li> <li><b>Assessment:</b> <b>Q5a Sensory Evaluation</b> for Meat Pie Write up in class</li> <li><b>Practical:</b> Assessment Practical – Meat Pie</li> </ul>	Project Q4 Practical
6	22-26 May GIPSA - Wednesday	<ul style="list-style-type: none"> <li><b>Theory:</b> <i>Red Meat Folio</i> – Cooking and Preservation Meat – WS 12,13</li> <li><b>Assessment:</b> <b>Q5b Prac Evaluation</b> for Meat Pie Write up in class</li> <li><b>Practical:</b> Porcupine or Lion Meatballs</li> </ul>	Project Q5 Final
7	29 May – 2 June	<ul style="list-style-type: none"> <li><b>Theory:</b> <i>Red Meat Folio</i> – Meat and the Consumer WS 19, Quality &amp; Assurance WS20</li> <li><b>Practical:</b> Shepherd's Pie</li> </ul>	
8	5-9 June GIPSA - Wednesday	<ul style="list-style-type: none"> <li><b>Theory:</b> <i>Red Meat Folio</i> – Catch Up, Completed or Extras</li> <li><b>Practical:</b> Lamb Kebab w/ Mint dip</li> </ul>	
9	12-16 June	<ul style="list-style-type: none"> <li><b>Theory:</b> Feedback on assessment, Reflection on learning, Sustainability on Beef</li> <li><b>Practical:</b> Turkish Filled Pide</li> </ul>	
10	19-23 June	Exam Shutdown	
School Holidays: Saturday June 24 – Sunday July 9			