

## Varsity College - Year 10 - Hospitality

### Term 3, 2023

Week	Date	Topics	Assessment
1	10-14 July Athletics Carnival- Wed	<b>Theory:</b> Overview and expectations, Safety Induction & Agreement <b>Practical:</b> Kitchen procedures, 5 stages of prac lesson – <b>OnGuard</b> <b>Assessment:</b> Intro to T4 Pasta Project Task – Q1 a, b, c	<b>Safety Agreement OnGuard</b>
2	17-21 July	<b>Theory:</b> Pasta – Good/Bad for Teens? AGHE, <b>Assessment:</b> cont Q1a, b and c <b>Practical:</b> <b>Fresh Pasta</b> – Make, Store & Cook - Fettucine & Garganelli	
3	24-28 July	<b>Theory:</b> Pasta Folio <b>Assessment:</b> <b>Q2b</b> Ingredient selection, <b>Q3a</b> Recipe card <b>Q3b</b> Food order <b>Practical:</b> <b>Filled Pasta:</b> Veal Tortellini & Creamy Tomato Sauce .../Complete Sensory & Prac Evaluation Notes	
4	31 July – 4 August	<b>Theory:</b> Pasta Sauces and Shapes, Food labelling <b>Assessment:</b> <b>Q2a</b> Ingredient order finalised and <b>Q2C</b> Calculating ingredients label <b>Practical:</b> Chicken Stroganoff – Sauces and Shapes - Smooth	<b>Monitoring student progress</b>
5	7-11 August	<b>Theory:</b> Pasta Folio <b>Assessment:</b> Q3c production plan <b>Practical:</b> Garganelli Puttanesca – Sauces and Shapes – Chunky. .../Complete Workflow Plan	<b>Project Q 1,2 &amp; 3</b>
6	14-18 August	<b>Theory:</b> Preparation for Prac – print recipe, ingredients list, workplan <b>Assessment:</b> Real Sensory Evaluation for Pasta Product 5a Class time only <b>Practical:</b> Assessment Practical <b>INDIVIDUAL PRAC ASSESSMENT</b>	<b>Project Q4 Practical</b>
7	21-25 August	<b>Theory:</b> Real Prac Evaluation for Pasta Product 5b Class time only <b>Assessment:</b> Finalise Q4 and 5 for submission <b>Practical:</b> <b>Baked Pasta</b> – Baked Tomato and Ricotta Cannelloni	<b>Project Q5 Final</b>
8	28 August – 1 Sept gc Show PH - Fri	<b>Theory:</b> Food Labels – The Law on Labelling Mandatory & Voluntary <b>Assessment:</b> Assessment work – Q1 FSANZ labelling requirements <b>Practical:</b> Crunchy Choc Slice – Melt and Mix Method, Melting Chocolate	
9	4-8 September	<b>Theory:</b> Health Star Rating – What is it? Why was it Introduced? How to calculate the rating? <b>Assessment:</b> Assessment work - Q2a and b Health Star Rating <b>Practical:</b> Jam Drops – Creaming Method	
10	11-15 September	<b>Theory:</b> Health Star Rating – What is it? Why was it Introduced? How to calculate the rating? <b>Assessment:</b> Assessment work - Q2a and b Health Star Rating <b>Practical:</b> Stocktake and kitchen cleaning	
<b>School Holidays: Saturday September 16 – Monday October 2</b>			

### Term 4, 2023

Week	Date	Topics	Assessment
1	2-6 October King's Birthday PH - Mon	<b>Theory:</b> Health Star Rating – Evaluation of Products <b>Assessment:</b> Assessment work – Q3 and 4 Health Star Rating Evaluation and requirements <b>Practical:</b> <b>Poultry Folio</b> – Intro to the Industry <b>Tenderising - marinating</b>	
2	9-13 October	<b>Theory:</b> Country of Origin – 'Made in Australia, Product of Australia, Grown in Australia' <b>Assessment:</b> Assessment work – Q5 Country of Origin Labelling <b>Practical:</b> Jointing Chicken & Marinated Chicken Wings	
3	16-20 October	<b>Theory:</b> Food Labels – Stakeholders – Gov't - Public Health <b>Assessment:</b> Assessment work – Q6 Nutrition Label Change in America <b>Practical:</b> Poached Chicken Roulade	<b>Extended Response Draft</b>
4	23-27 October	<b>Theory:</b> Food Labels – Stakeholders – Manufacturers & Community Future of labels: Environment, Ethical Choices, Technology <b>Assessment:</b> Assessment work – Q7 Australian Food Label Changes <b>Practical:</b> Chicken Biryani <b>Oven Bake INDIVIDUAL PRAC</b>	
5	30 Oct – 3 Nov	<b>Theory:</b> Food Labels – Ethical Choices - Fair Trade – Chocolate Story <b>Assessment:</b> Finalise Short Answer Response Task for submission <b>Practical:</b> Chicken Cacciatore – Maryland – <b>Stewing/Casserole</b>	<b>Extended Response Final</b>
6	6-10 November	<b>Theory:</b> <b>Poultry Folio</b> - Cuts and Cooking Methods - <b>Poaching</b> <b>Practical:</b> Cornflake Chicken Parmigiana – <b>Oven Bake</b>	
7	13-17 November	<b>Theory:</b> <b>Poultry Folio</b> - Tenderising - Marinating and Crumbing <b>Theory:</b> Feedback on assessment. Reflection on learning <b>Practical:</b> Apple Windsor & Egg Custard – Functions of Eggs	
8	20-24 November	<b>Exam Shutdown - Final Week 2023</b>	
<b>School Holidays: Saturday November 25 – Sunday January 21, 2024</b>			