

## Varsity College Year 10 Hospitality – Semester 1, 2024

Week	Date	Topics	Assessment
1	22-26 January O-Week Australia Day PH Fri	<ul style="list-style-type: none"> <li>Safety Induction / packaging / baking processes</li> <li><b>Practical:</b> kitchen procedures, stages of prac lesson</li> </ul>	
2	29 Jan-2 Feb	<ul style="list-style-type: none"> <li>Baking theory – what changes occur in the oven</li> <li><b>Practical:</b> Lemon Drizzle Cake</li> </ul>	
3	5-9 February Swimming Carnival - Thurs	<ul style="list-style-type: none"> <li><b>Baking theory</b> - creaming, beating / food safety</li> <li><b>Practical:</b> Raspberry Jam Roulade</li> </ul>	
4	12-16 February	<ul style="list-style-type: none"> <li>Cooking high risk foods / storing food</li> <li><b>Practical:</b> Lemon Madeleines</li> </ul>	
5	19-23 February	<ul style="list-style-type: none"> <li>Environmental sustainability / functions of ingredients</li> <li><b>Practical:</b> Zucchini &amp; Walnut Loaf</li> </ul>	
6	26 Feb-1 Mar GC24 - Wednesday	<ul style="list-style-type: none"> <li>Food safety in the kitchen / revision &amp; case studies</li> <li><b>Practical:</b> Raspberry Coconut Slice</li> </ul>	
7	4-8 March	<ul style="list-style-type: none"> <li><b>Revision (worksheets on OneNote) / EXAM</b></li> <li><b>Practical:</b> Ricotta and Spinach Pie</li> </ul>	<b>Exam Lesson 3</b>
8	11-15 March	<ul style="list-style-type: none"> <li>Theory - All About Pastry / writing workplans</li> <li><b>Practical:</b> Moroccan Pie</li> </ul>	
9	18-22 March GC24 - Thursday	<ul style="list-style-type: none"> <li>Complete assessment questions - Q2b, Q3a &amp; Q3C</li> <li><b>Practical:</b> Chocolate Coated Biscuits</li> </ul>	
10	25-29 March Good Friday PH	<ul style="list-style-type: none"> <li>Chocolate Tasting; types, ingredients, bean to bar, fair trade</li> <li><b>Practical:</b> Kitchen Cleaning</li> </ul>	
<b>School holidays: Friday March 29 - Sunday April 14</b>			
1	15-19 April Cross Country - Wed	<ul style="list-style-type: none"> <li>Working safely with meat <b>Assessment: Q1a, b, c</b></li> <li><b>Practical:</b> Red Meat Folio</li> </ul>	
2	22-26 April GC24 - Tuesday Anzac Day PH - Thurs	<ul style="list-style-type: none"> <li>Understanding the Australian Guide to Healthy Eating</li> <li><b>Practical:</b> Mini Mexican Meatloaves</li> </ul>	
3	29 Apr-3 May	<ul style="list-style-type: none"> <li>Types and cuts of meat / <b>final edit Q1,2 &amp; 3</b></li> <li><b>Practical:</b> Steamed Dim Sims</li> </ul>	<b>Project Draft Q 1,2 &amp; 3</b>
4	6-10 May Labour Day PH - Mon	<ul style="list-style-type: none"> <li>Types &amp; cuts of meat and poultry / marinating &amp; crumbing</li> <li><b>Practical:</b> Curry beef and Pea Pastizzis</li> </ul>	
5	13-17 May	<ul style="list-style-type: none"> <li>Storage and prep meat / Q5a sensory evaluation</li> <li><b>Practical:</b> Assessment Practical – Meat Pie</li> </ul>	<b>Project Q4 Practical</b>
6	20-24 May	<ul style="list-style-type: none"> <li>Cooking and preservation meat / Q5b prac evaluation</li> <li><b>Practical:</b> Porcupine or Lion Meatballs</li> </ul>	<b>Project Q5 Final due Lesson 3</b>
7	27-31 May	<ul style="list-style-type: none"> <li>Meat and the consumer / quality &amp; assurance</li> <li><b>Practical:</b> Shepherd's Pie</li> </ul>	
8	3-7 June	<ul style="list-style-type: none"> <li>Red Meat Folio – catch up, completed or Extras</li> <li><b>Practical:</b> Lamb Kebab w/ Mint dip</li> </ul>	
9	10-14 June GC24 - Wednesday	<ul style="list-style-type: none"> <li>Feedback on assessment / Sustainability and beef</li> <li><b>Practical:</b> Turkish Filled Pide</li> </ul>	
10	17-21 June Athletics Carnival - Thurs	<ul style="list-style-type: none"> <li><b>Exam Shutdown</b></li> </ul>	
<b>School holidays: Saturday June 22 - Sunday July 7</b>			