

Varsity College Year 10 Hospitality – Semester 2, 2024

Week	Date	Topics	Assessment
1	8-12 July Athletics Carnival - Wed	Theory: Overview and expectations, Safety Induction & Agreement Practical: Kitchen procedures, 5 stages of prac lesson – OnGuard Assessment: Intro to T4 Pasta Project Task – Q1 a, b, c	Safety Agreement OnGuard
2	15-19 July	Theory: Pasta – Good/Bad for Teens? AGHE, Assessment: cont Q1a, b and c Practical: Fresh Pasta – Make, Store & Cook - Fettucine & Garganelli	
3	22-26 July GC24 - Thursday	Theory: Pasta Folio Assessment: Q2b Ingredient selection, Q3a Recipe card Q3b Food order Practical: Filled Pasta: Veal Tortellini & Creamy Tomato Sauce .../Complete Sensory & Prac Evaluation Notes	
4	29 Jul- 2 Aug	Theory: Pasta Sauces and Shapes, Food labelling Assessment: Q2a Ingredient order finalised and Q2C Calculating ingredients label Practical: Chicken Stroganoff – Sauces and Shapes - Smooth	Monitoring student progress
5	5-9 August	Theory: Pasta Folio Assessment: Q3c production plan Practical: Garganelli Puttanesca – Sauces and Shapes – Chunky. .../Complete Workflow Plan	Project Q 1,2 & 3
6	12-16 August GC24 Finals – Wed.	Theory: Preparation for Prac – print recipe, ingredients list, workplan Assessment: Real Sensory Evaluation for Pasta Product 5a Class time only Practical: Assessment Practical INDIVIDUAL PRAC ASSESSMENT	Project Q4 Practical
7	19-23 August	Theory: Real Prac Evaluation for Pasta Product 5b Class time only Assessment: Finalise Q4 and 5 for submission Practical: Baked Pasta – Baked Tomato and Ricotta Cannelloni	Project Q5 Final Due Lesson 3
8	26-30 August	Theory: Food Labels – The Law on Labelling Mandatory & Voluntary Assessment: Assessment work – Q1 FSANZ labelling requirements Practical: Crunchy Choc Slice – Melt and Mix Method, Melting Chocolate	
9	2-6 September	Theory: Health Star Rating – What is it? Why was it Introduced? How to calculate the rating? Assessment: Assessment work - Q2a and b Health Star Rating Practical: Jam Drops – Creaming Method	
10	9-13 September	Theory: Health Star Rating – What is it? Why was it Introduced? How to calculate the rating? Assessment: Assessment work - Q2a and b Health Star Rating Practical: Stocktake and kitchen cleaning	
School holidays: Saturday September 14 – Sunday September 29			
1	30 Sept – 4 Oct	Theory: Health Star Rating – Evaluation of Products Assessment: Assessment work – Q3 and 4 Health Star Rating Evaluation and requirements Practical: Poultry Folio – Intro to the Industry Tenderising - marinating	
2	7-11 October King's B'day PH - Monday	Theory: Country of Origin – 'Made in Australia, Product of Australia, Grown in Australia' Assessment: Assessment work – Q5 Country of Origin Labelling Practical: Jointing Chicken & Marinated Chicken Wings	
3	14-18 October	Theory: Food Labels – Stakeholders – Gov't - Public Health Assessment: Assessment work – Q6 Nutrition Label Change in America Practical: Poached Chicken Roulade	Extended Response Draft
4	21 - 25 October	Theory: Food Labels – Stakeholders – Manufacturers & Community Future of labels: Environment, Ethical Choices, Technology Assessment: Assessment work – Q7 Australian Food Label Changes Practical: Chicken Biryani Oven Bake INDIVIDUAL PRAC	
5	28 Oct – 1 Nov	Theory: Food Labels – Ethical Choices - Fair Trade – Chocolate Story Assessment: Finalise Short Answer Response Task for submission Practical: Chicken Cacciatore – Maryland – Stewing/Casserole	Extended Response Final Lesson 3
6	4-8 November	Theory: Poultry Folio - Cuts and Cooking Methods - Poaching Practical: Cornflake Chicken Parmigiana – Oven Bake	
7	11-15 November	Theory: Poultry Folio - Tenderising - Marinating and Crumbing Theory: Feedback on assessment. Reflection on learning Practical: Apple Windsor & Egg Custard – Functions of Eggs	
8	18-22 November	EXAM BLOCK	
School holidays: Saturday November 23 – Monday January 27			