

Varsity College Year 11 Hospitality 2024

Term 1

Week	Date	Topics	Assessment
1	22-26 January O-Week Australia Day PH Fri	<ul style="list-style-type: none"> Class induction / safety induction / OnGuard training / introduction to the assessment and unpack the design brief 	
2	29 Jan-2 Feb	<ul style="list-style-type: none"> Research existing designs & food trends Practical: Chilli fires – trial their own sauce design and seasoning combinations 	
3	5-9 February Swimming Carnival - Thurs	<ul style="list-style-type: none"> Examine & choose ingredients / write a recipe / costing Practical: Patatas Bravas – trial their aioli-based sauce 	
4	12-16 February	<ul style="list-style-type: none"> Develop a production plan Practical: Gyros loaded fries (lamb) – trial crinkle and waffle cut and student's own garnish 	
5	19-23 February	<ul style="list-style-type: none"> Finalise ingredients list / Peer/self checklist & feedback Practical: Trial student's loaded fries recipe 	Draft
6	26 Feb-1 Mar GC24 - Wednesday	<ul style="list-style-type: none"> Evaluate loaded fries trial (PMI's) Practical: Practical assessment – loaded fries 	
7	4-8 March	<ul style="list-style-type: none"> Complete practical evaluation & refine assessment Practical: Fruit based drinks & garnishes – frappe, spritz, iced tea 	Project Lesson 3
8	11-15 March	<ul style="list-style-type: none"> Introduction to non-alcoholic drinks – fruit & milk based Practical: Milk based drinks & garnishes – smoothies 	
9	18-22 March GC24 - Thursday	<ul style="list-style-type: none"> Term 2 assessment feedback / Complete assessment questions 2 & 3 Practical: Choc Chip Cookies 	
10	25-29 March Good Friday PH	EXAM BLOCK	
School holidays: Friday March 29 - Sunday April 14			

Term 2

Week	Date	Topics	Assessment
1	15-19 April Cross Country - Wed	<ul style="list-style-type: none"> Slide 3, complete recipe ready for Trial 1 Wk2 Practical: Demonstrate garnishes / evaluate garish designs 	
2	22-26 April GC24 - Tuesday Anzac Day PH - Thurs	<ul style="list-style-type: none"> Slide 4,5 include times from teacher dem Practical: Test Kitchen Wk2 trial 	
3	29 Apr-3 May	<ul style="list-style-type: none"> Wk2 Trial notes Slide 6, Slide 3 adapt recipe, production plan, image Slide 7, Slide 4/5 Production, finalise ALL Slides 1-7 Practical: Test Kitchen Final Trial – all elements, annotate times 	
4	6-10 May Labour Day PH - Mon	<ul style="list-style-type: none"> Wk3 Trial notes Slide 6, Slide 3-5 adapt image Slide 7, Upload image onto Slide 7, mis-en-place plan, recipe costing, Slide 2 Practical: FINAL Prac, complete annotations, evaluation worksheets 	Draft
5	13-17 May	<ul style="list-style-type: none"> Final image Slide 7, evaluation Slide 8, Co-Constructed Bump It Up Wall, self/peer checklist, Use feedback to improve submission Practical: Barista Skills 	
6	20-24 May	<ul style="list-style-type: none"> Final improvements to submission using self/peer checklist and teacher feedback Practical: Barista Skills 	Project Lesson 3
7	27-31 May	<ul style="list-style-type: none"> Reflection on learning, feedback, set goals. Introduction to FA3. Practical: Introduction to scones 	
8	3-7 June	<ul style="list-style-type: none"> Culinary trends, indigenous ingredients, grazing box, FA3 Slide 1 Practical: Sweet scones, shapes, accompaniments 	
9	10-14 June GC24 - Wednesday	<ul style="list-style-type: none"> Slide 1 ,2 (no costing),3, faults in scone making, co-construct B I Ups Practical: Test kitchen – Savoury scones, shapes, accompaniments 	
10	17-21 June Athletics Carnival - Thurs	<ul style="list-style-type: none"> Slide 1 ,2 (no costing),3, faults in scone making, co-construct B I Ups 	
School holidays: Saturday June 22 - Sunday July 7			

Term 3

Week	Date	Topics	Assessment
1	8-12 July	<ul style="list-style-type: none"> Slide 3, complete recipe ready for Trial 1 Wk2 Practical: Demonstration low carb, annotate production plan times 	
2	15-19 July	<ul style="list-style-type: none"> Slide 4,5 include times from teacher dem Practical: Test Kitchen Wk2 trial 	
3	22-26 July GC24 - Thursday	<ul style="list-style-type: none"> Wk2 Trial notes Slide 6, Slide 3 adapt recipe, production plan, image Slide 7, Slide 4/5 Production, finalise ALL Slides 1-7 Practical: Test Kitchen Final Trial – all elements, annotate times 	
4	29 Jul- 2 Aug	<ul style="list-style-type: none"> Wk3 Trial notes Slide 6, Slide 3-5 adapt image Slide 7, Upload image onto Slide 7, mis-en-place plan, recipe costing, Slide 2 Practical: FINAL Prac, complete annotations, evaluation worksheets 	Draft
5	5-9 August	<ul style="list-style-type: none"> Final image Slide 7, evaluation Slide 8, Co-Constructed Bump It Up Wall, self/peer checklist, Use feedback to improve submission Practical: Native flavours salsa and guacamole 	
6	12-16 August GC24 Finals – Wed.	<ul style="list-style-type: none"> Final improvements to submission, Indigenous flavours Food Truck menu ideas Practical: Native flavours flat bread and dukkah 	Project Lesson 3
7	19-23 August	<ul style="list-style-type: none"> Faults in flatbread – below, above standards PMI, Reflection on learning, feedback, set goals Practical: Native flavours Meatball and raita 	
8	26-30 August	<ul style="list-style-type: none"> World flavour profiles, culinary trends, Herb/spice blends, Intro casual dining – food truck, suitable menu items Intro IA1 Slide 1 Practical: Test kitchen – Spice/Herb blends 	
9	2-6 September	<ul style="list-style-type: none"> Slide 1 ,2 (not costing), Intro vegan, Wk8 trial notes, Slide 6, image Slide 7, Slide 3,4,5 adapt recipe, production plan Practical: Test kitchen – Vegan option – flatbread, meatballs 	
10	9-13 September	EXAM BLOCK	
School holidays: Saturday September 14 – Sunday September 29			

Term 4

Week	Date	Topics	Assessment
1	30 Sept – 4 Oct	<ul style="list-style-type: none"> Students complete Wk9 Trial notes Slide 6, Slide 3 image Slide 7, Slide 4/5 Production plan Practical: Safety Induction Ongoing Safety Agreement signed 	
2	7-11 October King's B'day PH - Monday	<ul style="list-style-type: none"> Slide 3 recipe for Wk2 Trial – final choice, Slide 4/5 PPlan Practical: Test Kitchen Wk2 trial 	
3	14-18 October	<ul style="list-style-type: none"> Wk2 Trial notes Slide 6, Slide 3 adapt recipe, production plan, image Slide 7, Slide 4/5 Production, finalise ALL Slides 1-7 Practical: Test Kitchen Final Trial – all elements, annotate times 	
4	21- 25 October	<ul style="list-style-type: none"> Wk3 Trial notes Slide 6, Slide 3-5 adapt image Slide 7, Upload image onto Slide 7, mis-en-place plan, recipe costing, Slide 2 Practical: FINAL Prac, complete annotations, evaluation worksheets 	Draft
5	28 Oct – 1 Nov	<ul style="list-style-type: none"> Final image Slide 7, evaluation Slide 8, Co-Constructed Bump It Up Wall, self/peer checklist, Use feedback to improve submission Practical: Intro burgers – cheeseburger – the patty 	
6	4-8 November	<ul style="list-style-type: none"> Final improvements to submission, Cheeseburger inspiration Practical: Cheeseburger – the cheese and sauce 	Project Lesson 3
7	11-15 November	<ul style="list-style-type: none"> Anti-discrimination laws, Casual Dining, Reflection on learning, feedback, set goals Practical: Cheeseburger – the pickles and bun 	
8	18-22 November	EXAM BLOCK	
School holidays: Saturday November 23 – Monday January 27			