

Varsity College Year 11 Hospitality Practices 2025

Term 1

Wk	Date	Topics	Assessment
1	27-31 January O-Week Australia Day: Monday	<ul style="list-style-type: none"> Class induction / safety induction / OnGuard training / Intro Hospitality venues Intro Bar Snacks FA1 unpack design brief – SLIDE 1 – constraints & considerations 	
2	3-7 February	<ul style="list-style-type: none"> SLIDE 1 image focus ideas + final proposal + justification Intro sensory, prac evaluation worksheet Prac: Chilli fries – trial whipped cheeses, sauce & seasoning blends 	
3	10-14 February Swimming Carnival: Tuesday Y11,12 Parent Information Session: Monday	<ul style="list-style-type: none"> SLIDE 2/3 ingredients, modify recipe template, costing + Intro time management – workplan template Prac: Patatas Bravas – trial tomato & mayo-based sauce 	
4	17-21 February	<ul style="list-style-type: none"> SLIDE 2/3 make changes to improve Prac: Gyros fries (lamb) – trial type potato, cuts, labneh, seasoning & garnish 	
5	24-28 February	<ul style="list-style-type: none"> SLIDE 2/3 Finalise ready for trial Prac: Trial student's loaded fries recipe SLIDE 4 + image 	
6	3-7 March GCS25: Wednesday	<ul style="list-style-type: none"> SLIDE 2/3 make changes to improve Prac: Final student's loaded fries production, SLIDE 4 annotate PMI + image 	Draft due
7	10-14 March	<ul style="list-style-type: none"> SLIDE 5 complete annotations and review of success SLIDES 1-5 improve work from feedback Prac: Fruit drinks & garnishes Intro sensory/prac evaluation 	
8	17-21 March	<ul style="list-style-type: none"> SLIDES 1-5 finalise and submit Intro Drink Stall FA2 unpack design brief SLIDE 1 constraints & considerations Prac: Milk based drinks & garnishes 	Project due lesson 3
9	24-28 March	EXAM BLOCK	
10	31 March - 4 April Cross Country Carnival: Thursday	<ul style="list-style-type: none"> SLIDE 1 image focus ideas + final proposal + justification SLIDE 2/3 Examine & choose ingredients, modify recipe template, costing 	

School holidays: Friday April 4 - Sunday April 19

Term 2

Wk	Date	Topics	Assessment
1	21-25 April Easter Monday ANZAC Day: Friday	<ul style="list-style-type: none"> SLIDE 1-3 – review and complete ready for Trial1 SLIDE 4/5 workplan – modify workplan template to use for trials 	
2	28 April-2 May GCS25: Tuesday	<ul style="list-style-type: none"> SLIDE 1-3 – complete ready for Trial1 Prac: Trial 1 Student drink SLIDE 6 Annotate PMI Trial 1 + image 	
3	5-9 May Labour Day: Monday	<ul style="list-style-type: none"> SLIDE 2-5 make changes to improve Prac: Trial 2 Student drink SLIDE 6 Annotate PMI Trial 2 + image 	
4	12-16 May Parent Teacher Interviews: Monday	<ul style="list-style-type: none"> SLIDE 2/3 finalise ingredients and recipe ready to make 5 servings SLIDE 4/5 finalise workplan Prac: Final Drink Stall SLIDE 6 Annotate PMI Final + image 	Draft due
5	19-23 May	<ul style="list-style-type: none"> SLIDE 7 last slide complete review of success Prac: Barista Skills 	
6	26-30 May	<ul style="list-style-type: none"> SLIDES 1-7 Use feedback to make final improvements to submission Prac: Barista Skills 	Project due lesson 1
7	2-6 June GCS25: Wednesday	<ul style="list-style-type: none"> EXAM BLOCK 	
8	9-13 June GCS25: Wednesday	<ul style="list-style-type: none"> Intro Grazing Box FA3 unpack design brief SLIDE 1 constraints & considerations Indigenous flavours – herbs and spices Intro sensory, prac evaluation Prac: Sweet Scone – trial flav cream, couli, glaze, shape 	
9	16-20 June	<ul style="list-style-type: none"> SLIDE 1 image focus ideas + final proposal + justification Prac: Savoury Scone – trial flav butter, oven crumble, shape 	
10	23-27 June Athletics Carnival: Thursday	<ul style="list-style-type: none"> SLIDE 1 image focus ideas + final proposal + justification Prac: condiments - trial adding indigenous flavours 	
School holidays: Saturday June 28 - Sunday July 13			

Term 3

Wk	Date	Topics	Assessment
1	14-18 July	<ul style="list-style-type: none"> SLIDE 1 – review and improve SLIDE 2/3 Choose ingredients, modify recipe template, costing + Intro time management – workplan template Prac: Sweet Scone trial indigenous spices 	
2	21-25 July Future Pathways Expo Y11, 12 Parent Information Session: Wednesday	<ul style="list-style-type: none"> SLIDE 2/3 Finalise ready for trials Prac: Savoury Scone trial indigenous spices 	
3	28 July-1 August Parent Teacher Interviews: Monday	<ul style="list-style-type: none"> SLIDE 2/3 make changes to improve Prac: Trial 1 SLIDE 4 add image 	
4	4-8 August	<ul style="list-style-type: none"> SLIDE 2/3 Make changes to improve Prac: Trial 2 SLIDE 4 add image 	
5	11-15 August GCS25: Tuesday	<ul style="list-style-type: none"> SLIDE 2/3 Make changes to improve Prac: Final Scone SLIDE 4 Annotate PMI Final + image 	Draft due
6	18-22 August GC25 (Finals): Tuesday	<ul style="list-style-type: none"> SLIDE 5 complete annotations and review of success SLIDES 1-5 improve work from feedback Prac: Flatbreads – World region flavour profiles 	
7	25-29 August GC Show Day: Friday	<ul style="list-style-type: none"> SLIDES 1-5 finalise and submit Prac: no prac 	Project due lesson 3
8	1-5 September	<ul style="list-style-type: none"> World regions flavour profiles, modifying recipes to be culturally specific Prac: Meatballs and sauce – World region flavour profiles 	
9	8-12 September	EXAM BLOCK	
10	15-19 September	EXAM BLOCK	
School holidays: Saturday September 20 – Sunday October 4			

Term 4

Wk	Date	Topics	Assessment
1	6-10 October King's Birthday: Monday	<ul style="list-style-type: none"> • Intro Food Truck A11 unpack design brief SLIDE 1 considerations constraints, image focus ideas + final proposal + justification • Prac: Flatbread trial world region flavours, intro sensory, prac evaluation 	
2	13-17 October	<ul style="list-style-type: none"> • SLIDE 2/3 ingredients, modify recipe template, costing • Prac: Meatballs, sauce and garnish trial world region flavours 	
3	20-24 October	<ul style="list-style-type: none"> • SLIDE 2/3 make changes to improve ready for trial, intro time management – workplan template • Prac: Trial 1 	
4	27-31 October	<ul style="list-style-type: none"> • SLIDE 2/3 make changes to improve ready for trial • Prac: Trial 2 	
5	3-7 November	<ul style="list-style-type: none"> • SLIDE 2/3 Finalise improvements SLIDE 4,5 annotations and review of success • Prac: Final Food Truck Menu Item SLIDE 4 annotate PMI 	Draft due
6	10-14 November	<ul style="list-style-type: none"> • SLIDE 4,5 complete annotations and review of success • SLIDES 1-5 improve work from feedback • Prac: Elements of a burger – cheese, bun, pickle, sauce 	
7	17-21 November	<ul style="list-style-type: none"> • SLIDES 1-5 improve work from feedback, finalise and submit • Prac: Cheeseburger 	Project due lesson 1
8	24-28 November	EXAM BLOCK	
School holidays: Saturday November 29 – Monday January 26			