

## Varsity College Year 12 Hospitality Practices

Term 1, 2023

Week	Date	Topics	Assessment
1	23-27 January Australia Day PH - Thurs	<ul style="list-style-type: none"> <li><b>Theory:</b> Complete safety induction booklet, safety agreement and OnGuard modules</li> <li><b>Theory:</b> Food Truck - menu, mise en place, service, safety &amp; hygiene, Wk1 Resources</li> <li><b>Theory:</b> Intro task, navigate Assessment folder and Help Documents, <b>begin Q1a,b,c</b></li> </ul>	
2	30 Jan – 3 Feb Swimming Carnival - Mon	<ul style="list-style-type: none"> <li><b>Theory:</b> Intro food trucks service &amp; food safety <b>Q1a,b,c. Peer/Self Checklist</b></li> <li><b>Theory:</b> Flavour Profiles, choosing ingredients, Modifying recipes <b>Q2a,b 3a,b</b></li> <li><b>Practical:</b> Base + Protein - Meatballs, Flatbread Practice + <b>PMI</b>, begin <b>Q3c</b> Workplan</li> </ul>	<b>Safety Agreement</b>
3	6-10 February	<ul style="list-style-type: none"> <li><b>Theory:</b> Choosing ingredients, Modifying recipes <b>Q2a,b 3a,b Peer/Self Checklist</b></li> <li><b>Theory:</b> Work plan <b>3c</b> continue - <b>ingredients order DUE</b></li> <li><b>Practical:</b> Base+Protein+Side – Meatballs, Flatbread, Raita/Salsa <b>PMI, prac eval</b></li> </ul>	<b>Monitoring Progress</b>
4	13-17 February	<ul style="list-style-type: none"> <li><b>Theory:</b> Finalise Q1,2,3 <b>Print out Q3abc ready to use Wk5 Peer/Self Checklist 3c</b></li> <li><b>Theory:</b> <b>Prac Evaluation Practice Write up, Q5b</b></li> <li><b>Practical:</b> Base+Protein+Side – Meatballs, Flatbread, Raita/Salsa <b>PMI, prac eval</b></li> </ul>	<b>Project Q1,2 &amp; 3</b>
5	20-24 February	<ul style="list-style-type: none"> <li><b>Theory:</b> <b>Q5a</b> Prac Evaluation</li> <li><b>Theory:</b> <b>Peer/Self Checklist Q5a,b</b></li> <li><b>Practical:</b> Assessment Practical ...✍️Prac Evaluation Notes, <b>take photo Q4</b></li> </ul>	<b>Project Q4 Practical</b>
6	27 Feb – 3 Mar	<ul style="list-style-type: none"> <li><b>Theory:</b> Use Checklist feedback to improve submission</li> <li><b>Theory:</b> <b>Finalise Q5a,b ready to submit Wk 7</b></li> <li><b>Practical:</b> Gyozas</li> </ul>	
7	6-10 March GIPSA - Wednesday	<ul style="list-style-type: none"> <li><b>Theory:</b> Soup - Definition &amp; Classifications, safe work practices</li> <li><b>Theory:</b> Soup – Sustainable, Local, Seasonal Q1a,b,c</li> <li><b>Practical:</b> Intro Puree – Carrot and Tomato Soup + Garnishes</li> </ul>	<b>IA2 Final ★ IA3 Begin</b>
8	13-17 March	<ul style="list-style-type: none"> <li><b>Theory:</b> Food &amp; the Environment - Food Miles and Carbon Footprint Q1abc</li> <li><b>Theory:</b> Q2, Q3a,b</li> <li><b>Practical:</b> Intro Broth - Vietnamese Chicken Pho + Garnishes</li> </ul>	
9	20-24 March	<ul style="list-style-type: none"> <li><b>Theory:</b> Food Packaging and the Environment Q2, Q3ab, Q9b</li> <li><b>Theory:</b> Q1abc, Q2, Q3ab finalise Assessment Feedback &amp; <b>Monitoring Progress</b></li> <li><b>Practical:</b> Accompaniment – Garlic Bread ★ <b>Ingredient list due for 300ml soup</b></li> </ul>	<b>Monitoring Progress IA3</b>
10	27-31 March Cross Country - Thurs	<b>Exam Block</b>	
<b>School Holidays: Saturday April 1 – Sunday April 16</b>			

### Term 2, 2023

Week	Date	Topics	Assessment
1	17-21 April Athletics Carnival - Wednesday	<ul style="list-style-type: none"> <li><b>Theory:</b> Revise Soup - types, safe work practices, sustainable, preparation &amp; serving</li> <li><b>Theory: Peer/Self Checklist Q2 + Q3a,b</b> <u>use feedback to improve submission</u></li> <li><b>Theory: begin</b> Q6b (design garlic bread) Q7a ★<b>Ingredient list due for 300ml soup</b></li> </ul>	
2	24-28 April ANZAC Day PH - Tues	<ul style="list-style-type: none"> <li><b>Theory: finalise</b> Q2 Q3ab <b>to submit</b></li> <li><b>Theory: Peer/Self Checklist Q1abc</b> <u>use feedback to improve submission</u></li> <li><b>Practical:</b> Soup Trial <b>Practice Individual 300ml</b> Puree or Broth</li> </ul>	Project Q2,3a & b
3	1-5 May Labour Day PH - Monday GIPSA - Wednesday	<ul style="list-style-type: none"> <li><b>Theory: finalise</b> Q1abc <b>to submit</b></li> <li><b>Assessment:</b> Q5, Q6b (design garlic bread) Q7a continue</li> <li><b>Practical:</b> Soup Trial <b>Real – Individual 300ml</b> Puree or Broth</li> </ul>	Project Q 1 a, b & c Q4 Trial
4	8-12 May	<ul style="list-style-type: none"> <li><b>Theory: finalise</b> Q5, Q6ab, Q7abc</li> <li><b>Theory: Peer/Self Checklist Q5, Q6ab, Q7abc</b> use feedback to improve submission</li> <li><b>Theory:</b> continue to improve submission Q5,6ab,7abc</li> </ul>	
5	15-19 May GIPSA - Wednesday	<ul style="list-style-type: none"> <li><b>Theory: finalise</b> Q5, Q6ab, Q7abc <b>to submit</b></li> <li><b>Theory:</b> Q7d,e – Workplan, Table menu, guest list, email invites, <b>RSVP Wk6</b></li> <li><b>Practical:</b> <u>Veloute</u> - Corn and bacon chowder</li> </ul>	Project Q5,6a&b, 7a,b & c
6	22-26 May GIPSA - Wednesday	<ul style="list-style-type: none"> <li><b>Theory: Peer/Self Checklist Q7d,e</b> use feedback to improve submission</li> <li><b>Theory: finalise questions Q7d,e to submit</b>, finalise guest list from RSVP</li> <li><b>Practical:</b> <u>Clear Soup</u> - Chicken Consommé</li> </ul>	Project Q 7d & e
7	29 May – 2 June	<ul style="list-style-type: none"> <li><b>Theory:</b> Q9b</li> <li><b>Theory:</b> Q9a Evaluation</li> <li><b>Practical:</b> Actual event Soup Lunch</li> </ul>	Project Actual event
8	5-9 June Exam Block – Tuesday L1, 2 GIPSA - Wednesday	<ul style="list-style-type: none"> <li><b>Theory: Peer/Self Checklist Q9ab</b> use feedback to improve submission</li> <li><b>Theory: finalise questions Q9ab to submit</b></li> <li><b>Practical:</b> <u>Thick Broth</u> - Tuscan Minestrone Soup</li> </ul>	Project 8,9a & b
9	12-16 June	<ul style="list-style-type: none"> <li><b>Theory:</b> Reducing Food Waste, Feedback on assessment, reflection on learning</li> <li><b>Theory:</b> Reducing Food Waste, Food Waste Audit for over holidays</li> <li><b>Practical:</b> San Choy Bau - No Waste Recipe – Fridge Cleanout</li> </ul>	
10	19-23 June		
School Holidays: Saturday June 24 – Sunday July 9			

### Term 3, 2023

Week	Date	Topics	Assessment
1	10-14 July	<ul style="list-style-type: none"> <li><b>Theory:</b> Reducing Food Waste recap, Food Waste Audit Key Findings</li> <li><b>Theory:</b> Intro to assessment &amp; stimulus materials, Page 1 Draft</li> <li><b>Theory:</b> Page 2 Draft</li> </ul>	
2	17-21 July	<ul style="list-style-type: none"> <li><b>Theory: Peer/Self Checklist Page 1+2</b> <u>use feedback to improve submission</u></li> <li><b>Theory: finalise Page 1+2 transfer to final format - brochure</b></li> <li><b>Theory: Practical:</b> Dressings w/ Chicken Yakatori, classification of salads + dressings</li> </ul>	
3	24-28 July	<ul style="list-style-type: none"> <li><b>Theory:</b> Campaign and Media Tool Ideas – choose campaign and tools</li> <li><b>Theory:</b> Page 3 Draft</li> <li><b>Practical:</b> Waldorf Salad w/ Pork Sausages</li> </ul>	
4	31 July – 4 August Exam Block Thursday	<ul style="list-style-type: none"> <li><b>Theory: Peer/Self Checklist Page 3</b> <u>use feedback to improve submission</u></li> <li><b>Theory: finalise Page 3 transfer to final format - brochure</b></li> <li><b>Practical:</b> Tuscan Salad w/ Samosas – leave prac for later in term due to Exam block</li> </ul>	
5	7-11 August	<ul style="list-style-type: none"> <li><b>Theory:</b> Page 4 Draft</li> <li><b>Theory: Peer/Self Checklist Page 4</b> <u>use feedback to improve submission</u></li> <li><b>Practical:</b> Orange &amp; Carrot Salad w/ Lamb Triangles</li> </ul>	Draft
6	14-18 August	<ul style="list-style-type: none"> <li><b>Theory: finalise Page 4 transfer to final format - brochure</b></li> <li><b>Theory:</b> Use ALL <u>feedback to improve submission – Pages 1-4</u></li> <li><b>Practical:</b> Quinoa Tabbouleh w/ Felafels</li> </ul>	
7	21-25 August	<ul style="list-style-type: none"> <li><b>Theory:</b> Use ALL <u>feedback to improve submission – Pages 1-4</u></li> <li><b>Theory:</b> Use ALL <u>feedback to improve submission – Pages 1-4</u></li> <li><b>Practical:</b> Vietnamese Chicken Coleslaw</li> </ul>	
8	28 August – 1 Sept.	<ul style="list-style-type: none"> <li><b>Theory:</b> Print &amp; submit</li> <li><b>Theory:</b> catch up on prac if kitchen available</li> <li><b>Practical:</b> Tuna Nicoise Salad</li> </ul>	Extended Response
9	4-8 September	<b>Mock Exams</b>	
10	11-15 September	<b>Mock Exams</b>	
<b>School Holidays: Saturday September 16 – Monday October 2</b>			

### Term 4, 2023

Week	Date	Topics	Assessment
1	2-6 October Queen's Birthday PH - Mon	<ul style="list-style-type: none"> <li><b>Theory:</b> Sustainability and Future Foods</li> <li><b>Theory:</b> Future Foods Bugs Vs Beef</li> <li><b>Practical:</b> Catch Up</li> </ul>	
2	9-13 October	<ul style="list-style-type: none"> <li><b>Theory:</b> Future Food Research</li> <li><b>Theory:</b> Future Food Research</li> <li><b>Practical:</b> Catch Up</li> </ul>	
3	16-20 October	<ul style="list-style-type: none"> <li>No classes for Applied and Certificate subjects.</li> <li>Study lessons for General subjects.</li> </ul>	
4	23-27 October	<b>External Exam Block</b>	
5	30 Oct – 3 Nov		
6	6-10 November		
7	13-17 November	<b>Graduation</b>	

