

Varsity College Year 12 Hospitality Practices 2024

Term 1

Week	Date	Topics	Assessment
1	22-26 January O-Week Australia Day PH Fri	<ul style="list-style-type: none"> Theory: Complete safety induction booklet, safety agreement and OnGuard modules Theory: Food Truck - menu, misenplace, service, safety & hygiene, Wk1 Resources Theory: Intro task, navigate Assessment folder and Help Documents, begin Q1a,b,c 	
2	29 Jan-2 Feb	<ul style="list-style-type: none"> Theory: Intro food trucks service & food safety Q1a,b,c. Peer/Self Checklist Theory: Flavour Profiles, choosing ingredients, Modifying recipes Q2a,b 3a,b Practical: Base + Protein - Meatballs, Flatbread Practice + PMI, begin Q3c Workplan 	
3	5-9 February Swimming Carnival - Thurs	<ul style="list-style-type: none"> Theory: Choosing ingredients, Modifying recipes Q2a,b 3a,b Peer/Self Checklist Theory: Work plan 3c continue - ingredients order DUE Practical: Base+Protein+Side – Meatballs, Flatbread, Raita/Salsa PMI, prac eval 	
4	12-16 February	<ul style="list-style-type: none"> Theory: Finalise Q1,2,3 Print out Q3abc ready to use Wk5 Peer/Self Checklist 3c Theory: Prac Evaluation Practice Write up, Q5b Practical: Base+Protein+Side – Meatballs, Flatbread, Raita/Salsa PMI, prac eval 	Project Q1,2 & 3
5	19-23 February	<ul style="list-style-type: none"> Theory: Q5a Prac Evaluation Theory: Peer/Self Checklist Q5a,b Practical: Assessment Practical .../Prac Evaluation Notes, take photo Q4 	Project Q4 Practical
6	26 Feb-1 Mar GC24 - Wednesday	<ul style="list-style-type: none"> Theory: Use Checklist feedback to improve submission Theory: Finalise Q5a,b ready to submit Wk 7 Practical: Gyozas 	
7	4-8 March	<ul style="list-style-type: none"> Theory: Soup - Definition & Classifications, safe work practices Theory: Soup – Sustainable, Local, Seasonal Q1a,b,c Practical: Intro Broth - Vietnamese Chicken Pho + Garnishes 	IA2 Final Lesson 3
8	11-15 March	<ul style="list-style-type: none"> Theory: Food & the Environment – Food Waste, Food Miles and Carbon Footprint Q1abc – Intro Food Waste Survey to begin in prac class T2 Theory: Q1abc finalise submit for monitoring progress Practical: Intro Broth – Minestrone + garnishes 	
9	18-22 March GC24 - Thursday	<ul style="list-style-type: none"> Theory: Food Packaging and the Environment Q2, Q3ab, Q8b Theory: Q2, Q3ab finalise submit for monitoring progress Practical: Accompaniment – Garlic Bread Trial ★Ingredient list due for 300ml soup 	
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"> Theory: Peer/Self Checklist Q1, 2 + Q3a,b use feedback to improve submission Theory: begin Q5b (design garlic bread) Q8b (Sustainability) ★ Ingredient list due for 300ml soup Practical: Soup Trial 1 Individual 300ml Broth Collect Food Waste & ingredient origins – stimulus Q2a, Q8b 	
2	22-26 April GC24 - Tuesday Anzac Day PH - Thurs	<ul style="list-style-type: none"> Theory: Q2,3 Reflect on prac Trial Wk 1 Use feedback to improve recipe ready for Wk 3 Q4 Real Theory: Q5b (design garlic bread + explanation) + Q8b complete Practical: ANZAC DAY 	
3	29 Apr-3 May	<ul style="list-style-type: none"> Theory: Peer/Self Checklist Q5b(design garlic bread)+8b(Sustainability) Use feedback to improve submission Assessment: Q5b, Q6b (garlic bread recipe x 10) Practical: Soup Trial 2 – Individual 300ml Broth – Top 4 for each group ... Evaluation Notes for Q5a, Put image into Q4 	Q1-4 DUE FINAL
4	6-10 May Labour Day PH - Mon	<ul style="list-style-type: none"> Theory: Q5a, Q6abc Theory: Peer/Self Checklist Q5a, Q6abc Use feedback to improve submission Prac: Soup Trial 3 – Top 4 ONLY for each group – Choose Top 1 Put Top 4 images into Q5a 	
5	13-17 May	<ul style="list-style-type: none"> Theory: finalise Q5, Q6abc + 8b to submit Theory: Q6 d,e – Workplan, Menu, guest list, email invites, RSVP Wk6 Practical: Veloute - Corn and bacon chowder GIPSA No Prac 12A&C 	Q5, 6abc + Q8b FINAL
6	20-24 May	<ul style="list-style-type: none"> Theory: Peer/Self Checklist Q6 d,e use feedback to improve submission Theory: finalise questions Q6d,e to submit Finalise guest list from RSVP Practical: Clear Soup - Chicken Consommé 	Project Q6d + e FINAL
7	27-31 May	<ul style="list-style-type: none"> Theory: Go over stations and jobs, mis-en-place ready for event Theory: Q8a Evaluation Practical: Actual event Soup Lunch 	Actual event
8	3-7 June	<ul style="list-style-type: none"> Theory: Peer/Self Checklist Q8a use feedback to improve submission Theory: finalise questions Q8a to submit Practical: No Waste Recipe: Bread and Spinach Gnocchi + Sugo 	Q7+8a FINAL Lesson 3
9	10-14 June GC24 - Wednesday	<ul style="list-style-type: none"> Theory: Reducing Food Waste, Feedback on assessment, reflection on learning Theory: Reducing Food Waste, Food Waste Audit for over holidays Practical: No Waste Recipe: San Choy Bau - No Waste Recipe – Fridge Cleanout 	
10	17-21 June Athletics Carnival - Thurs	<ul style="list-style-type: none"> Theory: Reducing Food Waste – Food Waste Audit Findings Theory: Reducing Food Waste – Campaign and tools chosen for Task Practical: Clean Up 	

School holidays: Saturday June 22 - Sunday July 7

Term 3

Wk	Date	Topics	Assessment
1	8-12 July	<ul style="list-style-type: none"> Theory: Reducing Food Waste recap, Food Waste Audit Key Findings Theory: Intro to assessment & stimulus materials, Page 1 Draft Theory: Page 2 Draft 	
2	15-19 July	<ul style="list-style-type: none"> Theory: Peer/Self Checklist Page 1+2 use feedback to improve submission Theory: finalise Page 1+2 transfer to final format - brochure Theory: Practical: Dressings w/ Chicken Yakitori and Yakimeshi, classification of salads + dressings 	
3	22-26 July GC24 - Thursday	<ul style="list-style-type: none"> Theory: Campaign and Media Tool Ideas – choose campaign and tools Theory: Page 3 Draft Practical: Waldorf Salad w/ Pork Meatballs and Rosti 	
4	29 Jul- 2 Aug	<ul style="list-style-type: none"> Theory: Peer/Self Checklist Page 3 use feedback to improve submission Theory: finalise Page 3 transfer to final format - brochure Practical: Tuscan Salad w/ Samosas – leave prac for later in term due to Exam block 	
5	5-9 August	<ul style="list-style-type: none"> Theory: Page 4 Draft Theory: Peer/Self Checklist Page 4 use feedback to improve submission Practical: Orange & Carrot Salad w/ Lamb Triangles 	Draft
6	12-16 August GC24 Finals – Wed.	<ul style="list-style-type: none"> Theory: finalise Page 4 transfer to final format - brochure Theory: Use ALL feedback to improve submission – Pages 1-4 Practical: Quinoa Tabbouleh w/ Felafels 	
7	19-23 August	<ul style="list-style-type: none"> Theory: Use ALL feedback to improve submission – Pages 1-4 Theory: Print & Submit to Turn It In Practical: Vietnamese Chicken Coleslaw/ No Waste Noodles 	Extended Response Lesson 3
8	26-30 August	<ul style="list-style-type: none"> Theory: Future Foods Theory: Future Foods Practical: Tuna Nicoise Salad/ No Waste Risotto 	
9	2-6 September	Mock Exams	
10	9-13 September	Mock Exams	
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"> Culminating activities 	
2	7-11 October King's B'day PH - Monday	<ul style="list-style-type: none"> Culminating activities 	
3	14-18 October	<ul style="list-style-type: none"> No classes for Applied and Certificate subjects 	
4	21 - 25 October	EXTERNAL EXAMS	
5	28 Oct – 1 Nov		
6	4-8 November		
7	11-15 November	Final Week Events	