

Varsity College
Year 9 Hospitality - Semester 1, 2023

Term 1, 2023

Week	Date	Topics	Assessment
1	23-27 Jan Australia Day PH - Thurs	<ul style="list-style-type: none"> Theory: Overview and expectations, Safety Induction & Agreement, OnGuard Theory: Intro Class Food Habits Influences on Eating Booklet Activities 1,2 Practical: Kitchen - 5 Stages of Prac, Mis En Place, Workplans KPS Parts 1-3,6 	Safety Agreement
2	30 Jan – 3 Feb Swimming Carnival - Mon	<ul style="list-style-type: none"> Theory: Australia's Food Habits & Patterns, Timeline, Influences Activities 3-5 Theory: Bacteria & Food – Intro Bacteria –Growth Conditions Activities 1-3, OnGuard Practical: Bliss Balls Kitchen Skills – Recipes, Measuring, Clean, Foodprint KPS 4,5,7 	OnGuard
3	6-10 February	<ul style="list-style-type: none"> Theory: Influence 1 – Bush Tucker – diet, cooking, benefits, Activities 9-14 Theory: Bacteria & Food – 4 Causes Food Poisoning, Activities 4-6 Prac: Lemon Myrtle Damper Kitchen Skills –Measuring & Oven KPS 7&8 	
4	13-17 February	<ul style="list-style-type: none"> Theory: Influence 2 – First Settlers – diet, cooking, preserving, problems Activity 15 Theory: Bacteria & Food – The Cold Chain, Where in the Fridge? Activities 7-9 Prac: Cornish Pasties (English) Kitchen Skills – Cutting, meat & cleaning KPS 4 & 9 	
5	20-24 February	<ul style="list-style-type: none"> Theory: Influence 3 - Gold Rush & Chinese – cooking methods, take-a-ways Activity 16 Theory: Bacteria & Food – Contamination Act 10,11 Cooking Glossary, Fusion Dishes Prac: Chinese Chicken Pies (Chinese/Aus) Kitchen Skills –stovetop, roux KPS 8 	
6	27 Feb – 3 Mar	<ul style="list-style-type: none"> Theory: Influence 4 – War – rations, mock foods, USA Taste: Mock Apple Pie Act 17 Theory: Bacteria & Food– Revision Case Studies Activities 12-15 Prac: Mock Fish Cakes (English/Aus) Kitchen Skills – grating, shallow fry KPS 10 	
7	6-10 March GIPSA - Wednesday	<ul style="list-style-type: none"> Theory: Influence 5/6 – European Migration & Women at Work – Activities 18,19 Theory: Exam Prac: Spanakopita (Greek) Kitchen Skills – microwave, cutting, pastry KPS 9,10 	Exam
8	13-17 Mar NAPLAN 15- 17 March	<ul style="list-style-type: none"> Theory: Prep T2 Task – Planning Practice Workplan, Recipe KPS 1-3 Review Theory: Prep T2 Task – Evaluating Practice ...□Sensory & Prac Evaluation notes Prac: Gnocchi with Napoli Sauce (Italy) Kitchen Skills – piping sweating reducing 	
9	20-24 March NAPLAN 20- 22 March	<ul style="list-style-type: none"> Theory: Prep Work T2 Task – Knowing &Understanding – Gnocchi W'ksheet Intro World Food Folio - Regions, Flavour Profiles Grouping Activity 1 and 2 Intro Task: Q 2a,3a,b,c Choosing Ingredients, Choice Explanation, Recipe writing Prac: Chocolate Cake vs Packet Cake Kitchen Skills – electric beaters KPS 10 	
10	27-31 Mar Cross Country - Thurs	<ul style="list-style-type: none"> Theory: Feedback on assessment, Reflection on learning World Food Folio – Europe/Mediterranean – Italy and Greece Activity 3,4 A-Z Assessment: Continue with Q2a & Q3a,b and modify Wk 5 workplan to suit your own Prac: Stocktake and Kitchen Cleaning 	
School Holidays: Saturday April 1 – Sunday April 16			

Term 2, 2023

Week	Date	Topics	Assessment
1	17-21 April	<ul style="list-style-type: none"> Theory: <i>World Food Folio</i> - Introduction to World Cuisines – Influences and Fusion Assessment: Re-intro Task, Begin Q1a,b,c Assessment: Finalise Q1a,b,c 	
2	24-28 April ANZAC Day PH - Tues	<ul style="list-style-type: none"> Theory: <i>World Food Folio</i> - S.E. Asia – Vietnam, Thailand, Malaysia – Hawker Foods Assessment: Review Finalise Q2a,b & 3a,b and Begin 3c Ingredient Order DUE Prac: Spring Rolls Kitchen Skills - wraps, wok & knife skills 	Monitoring Student progress
3	1-5 May Labour Day PH - Monday GIPSA - Wednesday	<ul style="list-style-type: none"> Theory: <i>World Food Folio</i> – Middle East – India, Lebanon – Herbs/Spices & Blends www.mccormick.com/obsessed-with-flavour Assessment: Finalise Q3c and final edit and Print Q1,2,3 Prac: Kofta w/ M'jadrah Rice Kitchen Skills – blending spices, frying, shaping 	Project Q 1,2 & 3
4	8-12 May	<ul style="list-style-type: none"> Theory: <i>World Food Folio</i> – South America/Japan – Mexican fusion – Legumes Theory: Final preparations for Assessment Prac Wk5 Print Q3 ready for next week Prac: Mexican San Choy Bau Kitchen Skills – sweating, reducing (review skills for Wk5) 	
5	15-19 May GIPSA - Wednesday	<ul style="list-style-type: none"> Assessment: Sensory Evaluation Write Up Q5a Assessment: Prac Evaluation Write Up Q5b Prac: Assessment Practical 	Project Q4 Practical
6	22-26 May GIPSA - Wednesday	<ul style="list-style-type: none"> Theory: <i>World Food Folio</i> – Southern Europe/Mediterranean– Spain, Portugal Assessment: Final Submission DUE Prac: Lemon Custard Tarts Kitchen Skills - eggs, pastry, infusing flavour 	Project Q5 Final
7	29 May – 2 June	<ul style="list-style-type: none"> Theory: <i>World Food Folio</i> - Africa – Morocco Theory: World Cuisine Folio – Country Investigation BEGIN Prac: Beghrir Kitchen Skills - yeast, batters, flat breads 	
8	5-9 June GIPSA - Wednesday	<ul style="list-style-type: none"> Theory: <i>World Food Folio</i> – Western Europe - France Theory: <i>World Cuisine Folio</i> – Country Investigation Prac: Crêpes Kitchen Skills - eggs, batters, teamwork 	
9	12-16 June	<ul style="list-style-type: none"> Theory: <i>World Food Folio</i> – Country Investigation Theory: <i>World Cuisine Folio</i> – Country Investigation Presentation Theory: Prac: Polenta Biscuits Kitchen Skills – controlled portions, oven 	
10	19-23 June	<ul style="list-style-type: none"> Theory: Feedback on assessment, Reflection on learning Theory: <i>World Food Folio</i> complete Prac: Stocktake and Kitchen Cleaning 	
School Holidays: Saturday June 24 – Sunday July 9			