

Varsity College Year 9 Hospitality – Semester 2, 2024

Week	Date	Topics	Assessment
1	8-12 July Athletics Carnival - Wed	<ul style="list-style-type: none"> Overview and expectations, Safety Induction & Agreement, OnGuard training and influences on eating Practical: 5 Stages of Prac, Mis En Place, Workplans 	
2	15-19 July	<ul style="list-style-type: none"> Australia's Food Habits / Preventing cross contamination Practical: Bliss Balls 	OnGuard Training
3	22-26 July GC24 - Thursday	<ul style="list-style-type: none"> Bush Tucker – diet, cooking, benefits / Food poisoning Practical: Lemon Myrtle Damper 	
4	29 Jul- 2 Aug	<ul style="list-style-type: none"> First Settlers – diet, cooking, preserving / The cold chain Practical: Cornish Pasties 	
5	5-9 August	<ul style="list-style-type: none"> Gold Rush & Chinese – cooking methods, fusion foods Practical: Chinese Chicken Pies 	
6	12-16 August GC24 Finals – Wed.	<ul style="list-style-type: none"> War – rations, mock foods, USA / Revision case studies Practical: Mock Fish Cakes 	
7	19-23 August	<ul style="list-style-type: none"> European Migration & Women at Work / Exam Practical: Spanakopita (Greek) 	Exam Lesson 3
8	26-30 August	<ul style="list-style-type: none"> Unpack Assessment Practice Workplan / Sensory & Prac Evaluation notes Practical: Gnocchi with Napoli Sauce 	
9	2-6 September	<ul style="list-style-type: none"> Choosing Ingredients, justification & Recipe writing Practical: Chocolate Cake vs Packet Cake 	
10	9-13 September	<ul style="list-style-type: none"> Feedback on assessment / Production plan Practical: Stocktake and Kitchen Cleaning 	
School holidays: Saturday September 14 – Sunday September 29			
1	30 Sept – 4 Oct	<ul style="list-style-type: none"> Influences and Fusion Assessment: Finalise Q1a,b,c 	
2	7-11 October King's B'day PH - Monday	<ul style="list-style-type: none"> World Foods - S.E. Asia / Q2 & 3 / Ingredient order due Practical: Spring Rolls 	
3	14-18 October	<ul style="list-style-type: none"> World Foods – Middle East / Finalise Q3c & edit Q1,2,3 Practical: Kofta w/ M'jadrah Rice 	Checkpoint Project Q 1,2 & 3
4	21 - 25 October	<ul style="list-style-type: none"> World Foods – South America & Japan / fusion foods Practical: Mexican San Choy Bow 	Project Due Q 1,2 & 3
5	28 Oct – 1 Nov	<ul style="list-style-type: none"> Assessment: Sensory & practical Evaluation Practical: Assessment Practical 	Project Q4 Practical
6	4-8 November	<ul style="list-style-type: none"> World Foods – Spain & Portugal / Assessment: Final due Practical: Lemon Custard Tarts 	Project Final Due Lesson 3
7	11-15 November	<ul style="list-style-type: none"> World Foods - Morocco / Country Investigation Practical: Beghrir 	
8	18-22 November	<ul style="list-style-type: none"> World Foods – France / Country Investigation Practical: Crêpes 	
9	25-29 November	<ul style="list-style-type: none"> World Foods – Country Investigation (pair and share) Practical: Polenta Biscuits and kitchen cleanup 	
10	2-6 December	Alternative Program	
11	9-13 December	Supervision only week	
School holidays: Saturday December 14 – Tuesday January 28			