

Varsity College Year 10 Hospitality 2025

Term 1

Week	Date	Topics	Assessment
1	27-31 January O-Week Australia Day: Monday	<ul style="list-style-type: none"> Safety Induction / packaging / baking processes Practical: kitchen procedures, stages of prac lesson 	
2	3-7 February	<ul style="list-style-type: none"> Baking theory – what changes occur in the oven Practical: Lemon Drizzle Cake 	
3	10-14 February Swimming Carnival: Tuesday	<ul style="list-style-type: none"> Baking theory - creaming, beating / food safety Practical: Raspberry Jam Roulade 	
4	17-21 February	<ul style="list-style-type: none"> Cooking high risk foods / storing food Practical: Lemon Madeleines 	
5	24-28 February	<ul style="list-style-type: none"> Environmental sustainability / functions of ingredients Practical: Zucchini & Walnut Loaf 	
6	3-7 March GC25: Wednesday	<ul style="list-style-type: none"> Food safety in the kitchen / revision & case studies Practical: Raspberry Coconut Slice 	
7	10-14 March	<ul style="list-style-type: none"> Revision (worksheets on OneNote) / EXAM Practical: Ricotta and Spinach Pie 	Exam Lesson 3
8	17-21 March	<ul style="list-style-type: none"> Theory - All About Pastry / writing workplans Practical: Moroccan Pie 	
9	24-28 March	<ul style="list-style-type: none"> Complete assessment questions - Q2b, Q3a & Q3C Practical: Chocolate Coated Biscuits 	
10	31 March - 4 April	<ul style="list-style-type: none"> Chocolate Tasting; types, ingredients, bean to bar, fair trade Practical: Kitchen Cleaning 	
School holidays: Friday April 4 - Sunday April 19			

Term 2

Week	Date	Topics	Assessment
1	21-25 April Easter Monday ANZAC Day: Friday	<ul style="list-style-type: none"> Working safely with meat Assessment: Q1a, b, c Practical: Red Meat Folio 	
2	28 April-2 May	<ul style="list-style-type: none"> Understanding the Australian Guide to Healthy Eating Practical: Mini Mexican Meatloaves 	
3	5-9 May Labour Day: Monday	<ul style="list-style-type: none"> Types and cuts of meat / final edit Q1,2 & 3 Practical: Steamed Dim Sims 	Project Draft Q 1,2 & 3
4	12-16 May	<ul style="list-style-type: none"> Types & cuts of meat and poultry / marinating & crumbing Practical: Curry beef and Pea Pastizzis 	
5	19-23 May	<ul style="list-style-type: none"> Storage and prep meat / Q5a sensory evaluation Practical: Assessment Practical – Meat Pie 	Project Q4 Practical
6	26-30 May	<ul style="list-style-type: none"> Cooking and preservation meat / Q5b prac evaluation Practical: Porcupine or Lion Meatballs 	Project Q5 Final due Lesson 3
7	2-6 June GC25: Wednesday	<ul style="list-style-type: none"> Meat and the consumer / quality & assurance Practical: Shepherd's Pie 	
8	9-13 June GC25: Wednesday	<ul style="list-style-type: none"> Red Meat Folio – catch up, completed or Extras Practical: Lamb Kebab w/ Mint dip 	
9	16-20 June	<ul style="list-style-type: none"> Feedback on assessment / Sustainability and beef Practical: Turkish Filled Pide 	
10	23-27 June	<ul style="list-style-type: none"> Exam Shutdown 	
School holidays: Saturday June 28 - Sunday July 13			