

Varsity College Year 9 Hospitality 2025

Term 1

Week	Date	Topics	Assessment
1	27-31 January O-Week Australia Day: Monday	<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	3-7 February	<ul style="list-style-type: none"> Australia's Food Habits / Preventing cross contamination Practical: Bliss Balls 	OnGuard Training
3	10-14 February Swimming Carnival: Tuesday	<ul style="list-style-type: none"> Bush Tucker – diet, cooking, benefits / Food poisoning Prac: Lemon Myrtle Damper 	
4	17-21 February	<ul style="list-style-type: none"> First Settlers – diet, cooking, preserving / The cold chain Prac: Cornish Pasties 	
5	24-28 February	<ul style="list-style-type: none"> Gold Rush & Chinese – cooking methods, fusion foods Prac: Chinese Chicken Pies 	
6	3-7 March GC25: Wednesday	<ul style="list-style-type: none"> War – rations, mock foods, USA / Revision case studies Prac: Mock Fish Cakes 	
7	10-14 March NAPLAN	<ul style="list-style-type: none"> European Migration & Women at Work / Exam Prac: Spanakopita (Greek) 	Exam Lesson 3
8	17-21 March	<ul style="list-style-type: none"> Practice Workplan / Sensory & Prac Evaluation notes Prac: Calzone 	
9	24-28 March	<ul style="list-style-type: none"> Choosing Ingredients, justification & Recipe writing Prac: Chocolate Cake vs Packet Cake 	
10	31 March - 4 April	<ul style="list-style-type: none"> Feedback on assessment / Production plan Prac: Stocktake and 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"> Influences and Fusion Assessment: Finalise Q1a,b,c 	
2	28 April-2 May	<ul style="list-style-type: none"> World Foods - S.E. Asia / Q2 & 3 / Ingredient order due Prac: Spring Rolls 	
3	5-9 May Labour Day: Monday	<ul style="list-style-type: none"> World Foods – Middle East / Finalise Q3c & edit Q1,2,3 Prac: Kofta w/ M'jadrah Rice 	Draft Project Q 1,2 & 3
4	12-16 May	<ul style="list-style-type: none"> World Foods – South America & Japan / fusion foods Prac: Mexican San Choy Bow 	
5	19-23 May	<ul style="list-style-type: none"> Assessment: Sensory & practical Evaluation Prac: Assessment Practical 	Project Q4 Practical
6	26-30 May	<ul style="list-style-type: none"> World Foods – Spain & Portugal / Assessment: Final due Prac: Lemon Custard Tarts 	Project Final Due Lesson 3
7	2-6 June GC25: Wednesday	<ul style="list-style-type: none"> World Foods - Morocco / Country Investigation Prac: Beghrir 	
8	9-13 June GC25: Wednesday	<ul style="list-style-type: none"> World Foods – France / Country Investigation Prac: Crêpes 	
9	16-20 June	<ul style="list-style-type: none"> World Foods – Country Investigation (pair and share) Prac: Polenta Biscuits 	
10	23-27 June	<ul style="list-style-type: none"> Theory: Feedback on assessment, Reflection on learning Prac: Stocktake and Kitchen Cleaning 	
School holidays: Saturday June 28 - Sunday July 13			