**HSC ASSESSMENT SCHEDULE**

**HEAD TEACHER:** WENDY PRIDDLE  
**LINE 4**  
**FOOD & TEXTILES**  
**COURSE CO-ORDINATOR:** W PRIDDLE  
**FACULTY:**  
**FOOD & TEXTILES**  

**KEY COMPETENCIES:** HSC  
**YEAR SUBJECT:** HOSPITALITY  

**A Student:**  
- Must have completed 70 hours work placement (best completed in Year 11). Failure to complete work placement will result in an 'N' award in Hospitality Operations.  
- Will achieve Certificate I in Hospitality (Kitchen Operations) and a Statement of Attainment towards Certificate II.  
- This course is based on achieving competencies which are marked as "Competent" or "Non-Competent".  
- Each competency involves a number of tasks which must be fully completed to be deemed competent.  
- Assessment in this course is an ongoing and inter-related process throughout the course and not the result of passing an exam or one task.  
- **NOTE:** All practical lessons are to be considered Assessment Tasks. They provide the opportunity for students to display competence in various areas e.g. Principles and Methods of Cookery.  
- All core competencies are revisited in HSC Year.

### UNITS | COMPETENCIES | HSC YEAR | UNITS from Preliminary Year Revisited HSC YEAR
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5. Prepare and Serve A Range of Foods and Beverages | 9. Prepare and serve Espresso Coffee SITHFAB012a  
10. Prepare Appetisers and Salads SITHCCC008A  
11. Prepare Stocks, Sauces and Soups SITHCCC008A |  |  
9. Work Placement  
EXAM 2  
EXAM 1  
Observation & Questioning  
Work Package  
Skills Developing  
Research | X | X | X | X | X | X | X | X | X | X | X | X

6. Being a Safe Food Handler | 12. Receive and Store Kitchen Supplies SITHCCC003A  
13. Clean and Maintain Kitchen Premises SITHCCC004A  
14. Implement Food Safety Procedures SITXFS001A |  |  
9. Work Placement  
EXAM 2  
EXAM 1  
Observation & Questioning  
Work Package  
Skills Developing  
Research | X | X | X | X | X | X | X | X | X | X | X | X

7. Trends and Sustainable Practises In the Hospitality Industry | 15. Participate in environmentally Sustainable Work Practices SITXENV001A  
Develop and Update Hospitality Industry Knowledge SITHIND001A |  |  
9. Work Placement  
EXAM 2  
EXAM 1  
Observation & Questioning  
Work Package  
Skills Developing  
Research | X | X | X | X | X | X | X | X | X | X | X | X