

Design and Technology

2 Units in each of Preliminary and the HSC
Board Developed Course



Students study design processes, design theory and factors in relation to design processes, design theory and factors in relation to design projects.

In the Preliminary course, students study designing and producing, which includes the completion of at least two design projects.

In the HSC course, students undertake a study of innovation and emerging technologies, which includes a case study of an innovation. They also study designing and producing, which includes the completion of a Major Design Project.

Preliminary course Content:
Designing and Producing, including the study of design theory, design processes, creativity, collaborative design, research, management, using resources, communication, manufacturing and production, computer-based technologies, safety, evaluation, environmental issues, analysis, marketing and manipulation of materials, tools and techniques.

HSC course Content:
Innovation and Emerging Technologies, including a case study of innovation. The study of designing and producing includes a major Design Project. The project folio addresses 3 key areas: project proposal and management, project development and realization, and project evaluation.

Preliminary Course

Outcomes	Components (Syllabus)	Weightings (Syllabus)	Task 1 Date: Term 1 <i>Oral Test and Communication</i>	Task 2 Date: Term 2 <i>Research – Case Study</i>	Task 3 Date: Term 1 <i>Design Project 1</i>	Task 4 Date: Term 2 <i>Half Yearly Exam</i>	Task 5 Date: Term 2 <i>Design Project 2</i>	Task 6 Date: Term 3 <i>Yearly Exam</i>
1.1,3.1,4.2,4.3,5.1, 5.2,5.3,6.1,6.2	Design Projects	50			25		25	
1.1,2.1,2.2,3.1	Presentation or Research	25	15	10				
1.1,2.1,2.2,3.1,4.1, 4.2,4.3,6.1,6.2	Test Types	25				10		15
	Marks	100%	15	10	25	10	25	15

HSC Course

Outcomes	Components (Syllabus)	Weightings (Syllabus)	Task 1 Date: Term 1 <i>Case Study – Innov.</i>	Task 1a Date: Term 1 <i>Half Yearly Exam</i>	Task 2 Date: Term 4 <i>Major Design Proposal</i>	Task 3 Date: Term 1 <i>Project Analysis</i>	Task 4 Date: Term 3 <i>Project Evaluation</i>	Task 5 Date: Term 3 <i>Trial HSC Exam</i>
1.1,1.2,2.1,2.2,3.1, 3.2,5.2,6.2	Innovation & Emerging Technologies	20	15	5				
1.1,1.2,2.2,3.1,3.2, 6.2	Innovation & Emerging Technologies	20						20
1.1,1.2,2.2,3.2,4.1, 4.2,4.3,5.1,5.2,6.1, 6.2	Designing and Producing	60			20	20	20	
	Marks	100%	15	5	20	20	20	20

Engineering Studies

2 Units in each of Preliminary and the HSC

Board Developed Course



Both Preliminary and HSC courses offer students knowledge, understanding and skills in aspects of engineering that include communication, engineering mechanics/hydraulics, engineering materials, historical/societal influence, engineering electricity/electronics and the scope of the profession. Students study engineering by investigating, both individually and as a team a range of applications and fields of engineering.

Preliminary Course Content:

In the **Preliminary course**, students undertake the study and develop an engineering report for each of five modules:

- Three application modules (based on engineered products). At least one product is studied from each of the following categories: household appliances, landscape products, braking systems.
- One focus module relating to the field of Bioengineering.
- One school-based elective module.

HSC Course Content:

In the **HSC course**, students undertake the study and develop an engineering report for each of five modules:

- Three application modules (based on engineered products). At least one product is studied from each of the following categories: Civil structures; Personal and Public Transport; Lifting Devices.
- Two focus modules relating to the fields of Telecommunications Engineering and Aeronautical Engineering.

At the end of the course, students should be able to:

- Understand the scope of engineering and the role of the engineer
- Understand engineering principles and appreciate the responsibilities of engineers in society
- Demonstrate communication skills appropriate to engineering practices
- Understand the developments in technology and appreciate their influence on people and engineering practice
- Apply management and problem solving skills in an engineering context
- Apply skills in the application of engineering methodology

Preliminary Course

Outcomes	Components (Syllabus)	Weightings (Syllabus)	Task 1 Date: Term 1 <i>Periodic Class Tests</i>	Task 2 Date: Term 1 <i>Engineering Reports</i>	Task 3 Date: Term 2 <i>Research Team Work</i>	Task 4 Date: Term 2 <i>Assignment Work</i>	Task 5 Date: Term 3 <i>Exam</i>
1.1,2,2.4,2,4.3	1	10		10			
1.1,1.2,2.1,3.1,3.2,3.3,6.1,6.2	2	40	10	5	5	10	10
3.2,3.3,6.2	3	20	10	5			5
2.2,4.3,4.1	4	10				5	5
5.1,5.2,6.1,3.2	5	10			5		5
4.3,6.1,6.2	6	10		5		5	
	Marks	100%	20	25	10	20	25

HSC Course

Outcomes	Components (Syllabus)	Weightings (Syllabus)	Task 1 <i>Half Yearly Exam</i>	Task 2 Date: Term 1-3 <i>Progressive Engineering Reports</i>	Task 3 Date: Term 2 <i>Research Team work</i>	Task 4 Date: Term 3 <i>Trial HSC Exam</i>
1.1,2,4.1,5.1,5.2	1	20	5		5	10
2.1,2.2,5.1,5.2,6.1,6.2	2	35	10	10		15
3.1,3.2,3.3,6.1	3	10		5		5
4.1,4.2,4.3	4	10		5		5
5.1,5.2,3.3	5	12.5		7.5	5	
6.1,6.2,2.2	6	12.5	5	7.5		
	Marks	100%	20	35	10	35

Food Technology

2 Units in each of Preliminary and the HSC

Board Developed Course



Students will develop knowledge and understanding about the production, processing and consumption of food, the nature of food and human nutrition and an appreciation of the importance of food to health and its impact on society. Skills will be developed in researching, analyzing and communicating food issues, food preparation, and the design, implementation and evaluation of solutions to food situations.

Preliminary Course Content:

Each of the three core strands must be studied. There should be equal allocation of total course time.

Core strands are:

- Food Availability and Selection 30%
- Food Quality (40%)
- Nutrition (30%)

HSC Course Content:

Core Strands are:

- The Australian Food Industry (15%)
- Food Manufacture (30%)
- Food Product Development (30%)

Optional Strands are:

- Contemporary Focal Issues: Nutrition (25%) or
- Contemporary Focal Issues: Marketplace (25%)

Particular Course Requirements:

There is no prerequisite study for the 2 Unit Preliminary course. Completion of the 2 unit Preliminary course is a prerequisite to the study of the 2 unit HSC course. In order to meet the course requirements, students must “learn about” food availability and selection, food quality, nutrition, the Australian food industry, food manufacture, food product development and contemporary food issues. It is mandatory that students undertake practical activities. Such experiential learning activities are specified in the learn to section of each strand.

Preliminary Course

Outcomes	Components (Syllabus)	Weightings (Syllabus)	Task 1 Date: Term 1 Wk 7 Research Task	Task 2 Date: Term 2 Wk 5&6 Half Yearly	Task 3 Date: Term 2 Wk 9 Sensory Task	Task 4 Date: Term 3 Wk 3-7 Practical Task	Task 5 Date: Term 3 Wk 7 Research & Oral Pres	Task 6 Date: Term 3 Wk 9 Yearly Exam
P1.1, P1.2, P2.1, P2.2	Knowledge and understanding	20		5				15
P3.1, P3.2	Research and analysis	30	10	10			10	
P4.1, P4.2, P4.3, P4.4	Experimentation and preparation	30			15	15		
P5.1	Design, Implementation and Evaluation	20	5		5		10	
	Marks	100%	15	15	20	15	20	15

HSC Course

Outcomes	Components (Syllabus)	Weightings (Syllabus)	Task 1 Date: Term 4 Wk 7 Research Task AFI	Task 2 Date: Term 2 Wk 1&7 Research & Analysis	Task 3 Date: Term 1 Wks 9&10 Half Yearly	Task 4 Date: Term 2 Wk 7 Case Study/Practical	Task 5 Date: Term 3 Wk 5 Practical	Task 6 Date: Term 3 Wks 3&4 Trial HSC
1.1,1.2,1.3,1.4, 2.1	Knowledge and understanding	20		5				15
3.1,3.2	Research and analysis	30	10	10	10			
4.1,4.2	Experimentation and preparation	30				15	15	
5.1	Design, Implementation and Evaluation	20	5	5		10		
	Marks	100%	15	15	15	25	15	15

Industrial Technology

2 Units in each of Preliminary and HSC

Board Developed Course

Exclusions: Some Industry Focus areas with similar VET Curriculum Framework streams and Content Endorsed Courses



Industrial Technology Stage 6 consists of project work and an Industry Study that develop a broad range of skills and knowledge related to the industry focus area chosen, and an introduction to industrial processes and practices.

The Focus Areas include Automotive Industries; Building and Construction Industries; Electronics Industries; Graphics Industries; Metals and Engineering Industries; Multimedia Industries; Plastics Industries; Timber Products and Furniture Industries.

Preliminary Course – Main Topics covered:

The following sections are taught in relation to the relevant focus area:

- Industry Study – structural, technical, environmental and sociological factors, personnel issues, Occupational Health and Safety
- Design and Management – designing, drawing, computer applications, project management
- Workplace Communication – literacy, calculations, graphics
- Industry Specific Content and Production

HSC course – Main Topics covered:

The following sections are taught in relation to the relevant focus area through the development of a Major Project and a study of the relevant history:

- Industry Study
- Design and Management
- Workplace Communication
- Industry Specific Content and Production

Particular Course Requirements:

In the Preliminary course, students must design, develop and construct a minimum of two projects (at least one group project). Each project must include a management folio. Students also undertake the study of an individual business within the industry.

Particular Course Requirements:

In the HSC course, students must design, develop and construct a major project with a management folio. Students also undertake a study of the overall industry related to the specific focus area.

Preliminary Course

Outcomes	Components (Syllabus)	Weightings (Syllabus)	Task 1 Date: Mar 07 <i>Project One</i>	Task 2 Date: May 07 Half Yearly Exam	Task 3 Date: Aug 07 <i>Industry Report</i>	Task 4 Date: Jul 06 <i>Project 2</i>	Task 5 Date: Aug 06 Yearly Exam
1.1,1.2,7.1	Industry Study	20%		5	10		5
3.1,3.2,3.3,6.1,6.2	Design & Management	20%		5		10	5
5.1,5.2	Workplace Communication	10%			5	5	
2.1,2.2,4.1,4.2,4.3	Content and Production	50%	15	5		20	10
	Marks	100%	15	15	15	35	20

HSC Course

Outcomes	Components (Syllabus)	Weightings (Syllabus)	Task 1 Date: Dec 07 <i>Project Planning</i>	Task 2 Date: Mar 08 Project Development	Task 3: 1/2 Yearly Date: Apr 08	Task 3 Date: July 08 <i>Folio Presentation</i>	Task 5 Date: Sep 08 Trial HSC Exam
1.1,1.2,7.1	Industry Study	20			5		15
3.1,3.2,3.3,6.1,6.2	Design & Management	20	5	5		5	5
5.1,5.2	Workplace Communication	10	5			5	
2.1,2.2,4.1,4.2,4.3	Content Production	50	5	15	10	15	5
	Marks	100%	15	20	15	25	25

Textiles and Design

2 Units in each of Preliminary and HSC

Board Developed Course



<p>The Preliminary course involves the study of design, communication techniques, manufacturing methods, fibres, yarns, fabrics and the Australian Textile Clothing, Footwear and Allied Industries. Practical experiences are integrated throughout the content areas and will include two preliminary textile projects.</p>	<p>The HSC course builds upon the Preliminary course and involves the study of historical design development, the influence of culture on design, contemporary designers, end-use applications of textiles, innovations and emerging technologies, appropriate textile technology and environmental sustainability, current issues and the marketplace. This course involves the development of a Major Textiles Project, which is specific to a selected focus area and which includes supporting documentation and textile item/s.</p>
<p>Main Topics Covered:</p> <ul style="list-style-type: none"> • Design (40%) • Properties and Performance of Textiles (50%) • The Australian Textiles, Clothing, Footwear and Allied Industries (TCFAI) (10%) 	<p>Main Topics Covered:</p> <ul style="list-style-type: none"> • Design (20%) • Properties and Performance of Textiles (20%) • The Australian Textiles, Clothing, Footwear and Allied Industries (10%) • Major Textiles Project (50%)

Preliminary Course

Outcomes	Content Area	Weightings (Syllabus)	Task 1 Date: Term 1 <i>Research Assignment</i>	Task 2 Date: Exam Period <i>Half Yearly</i>	Task 3 Date: Term 2 <i>Textile Project 1</i>	Task 4 Date: Term 3 <i>Investigation Task</i>	Task 5 Date: Term 3 <i>Textile Project 2</i>	Task 6 Date: Exam period <i>Yearly Exam</i>
P1.1,P1.2,P2.1, P2.2,P2.3,P4.1	Design	40	P5.1, P5.2, P6.1	Encompasses all outcomes	P1.1,P1.2, P2.1,P2.2, P2.3,P4.1	P3.1,P3.2, P4.1	P1.1,P1.2,P2.1,P2.2,P2.3,P4.1	Encompasses all outcomes
P2.1,P2.2,P2.3, P3.1,P3.2,P4.1	Properties & Performance of Textiles	40		10	10	5	5	10
P5.1,P5.2,P6.1	Australian Textile, Clothing, Footwear and Allied Industries	20	5	5			5	5
		100	5	25	20	5	20	25

HSC Course

Outcomes	Content Area	Weightings (Syllabus)	Task 1 Date: Term 4 Wk 8 <i>Journal & Oral Pres.</i>	Task 2 Date: Exam Period <i>Half Yearly Exam</i>	Task 3 Date: Term 2 Wk 4 <i>Fabric Dictionary Research Assign.</i>	Task 4 Date: Term 2 Wk 8 <i>Marketing Strategies Assign.</i>	Task 5 Date: Exam Period <i>Trial HSC Exam</i>
H1.1,H1.2,H1.3,H2.1 ,H2.2,H2.3,H6.1	Design	40	H1.1,H1.2,H2.1,H4.1,H4.2,H6.1	Encompasses all outcomes	H3.2,H5.2,H6.1	H2.2,H2.3,H5.1	Encompasses all outcomes
H3.1,H3.2,H4.1,H4.2	Properties & Performance of Textiles	40		10	10		10
H5.1,H5.2,H6.1	Aust. Textile, Clothing, Footwear & Allied Ind.	20		5		10	5
		100	20	25	15	15	25

Construction

2 Units in each of Preliminary and the HSC (240 Hours)

2 Preliminary and/or HSC units in total (120 indicative hours)

Board Developed Vocational Education and Training (VET) Course

Exclusions: Construction (120 hours)



This course is for students who wish to work in the construction industry. The course is based on units of competency which have been developed by the construction industry to describe the competencies, skills and knowledge needed by workers in this industry. The course incorporates twelve core units plus a range of elective units from the General Construction and Civil Construction sectors.

Students may develop a program of study within one industry sector. Another possible program of study is available by selecting units of competency from across sectors.

Main Topics covered:

- The core units of competency represent the basic skills, knowledge and attitudes required by all workers within the construction industry. Students will need to develop and exhibit these competencies throughout the entire course. These core units of competency focus on developing and refining the skills required to work effectively with the industry. The core units of competency specifically address industry awareness, communicating with others, planning for work, quality principles, working safely and introductory tools and techniques.
- The electives available in the course complement these competencies by providing a range of practical and technical skills.
- Electives units of competence are available in:
 - General Construction
 - Civil Construction
- The generic program of study allows students to complete a range of competencies from across both industry sectors.

Particular Course Requirements:

Work Placement. Students must complete a minimum of 70 hours work placement in a construction industry workplace.

Assessment:

Competency Assessment

- This is a competency-based course. This requires students to develop the competencies and skills and knowledge described in each unit of competency. To be assessed as competent a student must demonstrate to a qualified assessor that he/she can effectively carry out the various tasks and combinations of tasks listed, to the standard required in the appropriate industry to be assessed as competent.
- There is no mark awarded in competency-based assessment. Students are assessed as either "competent" or "not yet competent".
- Students will be progressively assessed as "competent" or "not yet competent" in individual units of competency. When a student achieves a unit of competency it is signed off by the assessor in a student log book.
- Competency based assessment determines the vocational qualification that a student will receive.

External Assessment – HSC Examination:

- The Higher School Certificate examination for Construction (240 hours) will involve a written examination made up of multiple choice-items, short answers and extended response items.
- The questions will be drawn from the core units of competency.
- The examination is independent of the competency-based assessment undertaken during the course and has no impact on the eligibility of a student to receive AQF qualifications.

Qualifications:

- Students who are assessed as competent (through integrated competency assessment) in all of the prescribed units of competency in Construction (240 hours) will be eligible for the AQF Certificate I in Construction (General or Civil) and a Statement of Attainment toward the AQF Certificate II in Construction (General or Civil).

Students who are assessed as competent for some units of competency will be eligible for a Statement of Attainment showing partial completion of AQF Certificate I or II in Construction.

Construction Framework

Assessment Policy

Framework courses are different from your normal HSC courses in that they require an assessment to be made up of your competency within the subject.

The judgement is made from a variety of sources and is CONTINUAL. You will be assessed as either COMPETENT or NOT YET COMPETENT.

When assessed as COMPETENT, your assessment will be marked off on the competency spreadsheet and your log book adjusted (generally at the end of each term) accordingly. If assessed as NOT YET COMPETENT you will be able to resubmit or re-sit a task; this may not necessarily be the same task, but will assess the same competencies.

Do not be alarmed if your level of competency is not yet high enough, as you will have opportunities to improve throughout the course. Discuss these with your teacher.

Practical Assessment:

You will be assessed continually on the standard of your work in order to gain competency.

In each practical task due consideration will be given to OH&S requirements.

N.B. Failure to comply with OH&S will affect your assessment.

Quizzes and Short Assignments:

These will occur after each topic and aid in assessing your competency.

- Induction Course
- BCG1000A – Communication
- BCG1001A – OH&S
- BCG1002A – Plan and Organise
- BCG1004A – Measurements and Calculations
- BCG1006A – Plant and Equipment

Examinations:

A trial examination will be held in the normal examination period. This will be used to determine an estimate mark for your HSC.

Workplace Assessment:

- Special task to be assessed in workplace
- Student diary to be completed.

CONSTRUCTION ASSESSMENT SCHEDULE - TAS @ KHHS

YEAR 11	YEAR 12
<p>Term 1 <i>BCGCM1001B-OH&S Policies & Procedures</i> - Notes 11.01 Real Life Examples - Workplace Induction focus areas 1&2 - Notes 11.03 Induction of New Workers - Notes 11.05 OH&S Legislation - Notes 11.07 Hazard Management - Practical projects ladder, Regional Assessment task, outdoor bench - CD/ROM On Guard Safety</p>	<p>Terms 4&1 <i>BCGCM1002B-Work Effectively in Construction Industry</i> - Notes 11.31 Introduction to Personal Safety - Notes 11.33 Working Effectively in the Industry - VIDEO Ladders & Trestles - VIDEO Ready for work - WORKPLACEMENT</p>
<p><i>BCGCM1004B-Conduct Workplace Communication</i> - Notes 11.11 Communication Verbal & Writt - Notes 11.13 Communication Non Ver- - VIDEO Safety Signs</p>	<p><i>BCGCM1003B-Plan & Organise Work</i> - Worksheet Practical project ladder - Worksheet Regional Assessment Task - Worksheet Practical project demolition - VIDEO Temporary power to a jobsite - VIDEO Setting out a building site - VIDEO Concreting on a small site</p>
	Half yearly exam
<p>Term 2 <i>BCGCM1005B-Measurements & Calculations</i> - Practical projects ladder, NS Region project, outdoor bench - Notes 11.15 Measurements Shapes & Formulas - Notes 11.17 Measurements Calculations & Quantities - Notes 11.19 Measurements & Calculations - Notes 11.21 Builders Quantities</p>	<p>Term 2 <i>BCGCM2006B-Apply Basic Levelling Procedures</i> - Notes 11.39 Basic Levelling - Practical exercise 39.1 Spirit Level heights - Practical exercise 39.2 Water level heights - Practical exercise 39.3 Laser level heights - VIDEO Basic levelling</p>
<p><i>BCGCM2001- Read & Interpret Plans</i> - VIDEO Setting Out - Notes 11.25 Projections, standards & Abbreviations - Practical projects ladder, NS Region project, outdoor bench</p>	<p><i>RTC2704A- Provide Basic First Aid</i> - Notes 11.43 Emergency Care Powerpoint - Practical exercise DRABC - Notes 11.39 Basic first aid</p>
Half yearly exam	
<p>Term 3 <i>BCGCM2004B-Handle Construction Materials</i> - Practical project no.1 ladder - Practical project no.2 Regional Assessment Task - Practical project no.3 demolition</p>	<p>Term 3 <i>BCGBL2001B-Handle & Prepare Brick & Blocklaying Materials</i> - Practical exercise bricklaying - Notes 11.47 Bricklaying</p>
<p><i>BCGCM2005B-Use Construction Tools</i> - Practical project no.1 ladder - Assessment Task NS Region - Practical project no.3 demolition - VIDEO Grinding - VIDEO Portable power saws - VIDEO Plant & Equipment</p>	<p><i>BCGBL2002B-Use Brick & Blocklaying Tools & Equipment</i> - Practical exercise bricklaying</p>
<p><i>BCGVE1002B-Undertake Construction Project</i> - Practical project no.4 outdoor bench - Practical project no.5 gazebo rail</p>	TRIAL exam
Yearly exam	

Hospitality

2 Units in each of Preliminary and the HSC (240 Hours)

Board Developed Vocational Education and Training (VET) Course

Exclusions: Hospitality (120 hours)



This course is for students who wish to work in the hospitality industry, either as a long-term career or in part-time or temporary hospitality positions. The course is based on units of competency which have been drawn up by the hospitality industry to describe the competencies, skills and knowledge needed by workers in this industry. The course incorporates five core units plus a range of units from the various functional areas. These are presented as four elective strands: Cooker/Catering, Accommodation Services, Multi-Skilled Operations, Food and Beverage Service and Kitchen Operations.

Main Topics covered:

Compulsory Units:

- Work with colleagues and customers
- Work in a socially diverse environment
- Follow health, safety and security procedures
- Follow workplace hygiene procedures
- Clean premises and equipment
- Communicate on the telephone
- Receive and store stock
- Develop and update hospitality industry knowledge

Commercial Cookery Strand

- Organise and prepare food
- Present food
- Use basic methods of cookery
- Implement food safety procedures

Elective Pool

- Receive and store kitchen supplies
- Prepare sandwiches
- Prepare appetizers and salads
- Prepare stock, sauces and soups

Particular Course Requirements:

Work Placement. Students must complete a minimum of 70 hours work placement in a construction industry workplace.

Assessment:

Competency Assessment

- This is a competency-based course. This requires students to develop the competencies and skills and knowledge described in each unit of competency. To be assessed as competent a student must demonstrate to a qualified assessor that he/she can effectively carry out the various tasks and combinations of tasks listed, to the standard required in the appropriate industry to be assessed as competent.
- There is no mark awarded in competency-based assessment. Students are assessed as either "competent" or "not yet competent".
- Students will be progressively assessed as "competent" or "not yet competent" in individual units of competency. When a student achieves a unit of competency it is signed off by the assessor in a student log book.

Competency based assessment determines the vocational qualification that a student will receive.

External Assessment – HSC Examination:

- The Higher School Certificate examination for Hospitality Operations (240 hours) will involve a written examination made up of multiple choice-items, short answers and extended response items.
- The questions will be drawn from the core units of competency and HSC Requirements and Advice shown in the syllabus.
- The examination is independent of the competency-based assessment undertaken during the course and has no impact on the eligibility of a student to receive AQF qualifications.

Qualifications:

- Students who are assessed as competent (through integrated competency assessment) in all of the prescribed units of competency in Hospitality Operations (240 hours) will be eligible for the AQF Certificate II in Hospitality Operations.
- Students who are assessed as competent (through integrated competency assessment) in all of the prescribed units of competency in Hospitality Operations (120 hours) will be eligible for the AQF Certificate I in Hospitality Operations.

Students who are assessed as competent for some units of competency will be eligible for a Statement of Attainment showing partial completion of AQF Certificate I or II in Construction.

Hospitality Framework

Assessment Policy

Framework courses are different from your normal HSC courses in that they require an assessment to be made up of your competency within the subject.

The judgement is made from a variety of sources and is CONTINUAL. You will be assessed as either COMPETENT or NOT YET COMPETENT.

When assessed as COMPETENT, your assessment will be marked off on the competency spreadsheet and your log book adjusted (generally at the end of each term) accordingly. If assessed as NOT YET COMPETENT you will be able to resubmit or re-sit a task; this may not necessarily be the same task, but will assess the same competencies.

Do not be alarmed if your level of competency is not yet high enough, as you will have opportunities to improve throughout the course. Discuss these with your teacher.

Practical Assessment:

This will be continual assessment of practical tasks on a weekly basis. N.B. Consideration will be given to all OH&S requirements.

Quizzes and Short Assignments:

These will occur after each topic and aid in assessing your competency.

Examinations:

- Year 11: ½ Yearly and Yearly – both theory and practical
- Year 12: Trial HSC and Practical

Workplace Assessment:

- Special task to be assessed in workplace
- Student diary to be completed.

Hospitality

Assessment Schedule

<p>YEAR 11</p> <p>Term 1</p> <p>THHGHS01B-<i>Follow Workplace Hygiene Procedures</i></p> <ul style="list-style-type: none"> - Booklet Questions (Wk. 5) - VIDEO – Hygienic Handling of food questions (Wk. 2) - Food storage, preparation and service questions (Wk. 3) - Exam (Wk. 5) <p>THHCOR03B-<i>Follow Health safety and Security Procedures</i></p> <ul style="list-style-type: none"> - Booklet questions (Wk. 8) - Exam (Wk. 8) <p>THHGHS02B-<i>Clean Premises and Equipment</i></p> <ul style="list-style-type: none"> - Booklet questions (Wk. 1, Term 2) - Homework task (Wk. 1, Term 2) <p>THHBKA01B- <i>Organise and Prepare Food</i></p> <ul style="list-style-type: none"> - Practical experiences (Wk.s 2-9) <p>Term 2</p> <p>THHHC001B-<i>Develop and Update Hospitality Industry Knowledge</i></p> <ul style="list-style-type: none"> - CD Rom questions (Wk. 3) - Booklet questions (Wk. 5) - Test (Wk. 5) <p>THHGGA06B-<i>Receive and Store Stock</i></p> <ul style="list-style-type: none"> - Booklet questions (Wk.10) - Test (Wk. 10) <p>THHBKA01B- <i>Organise and Prepare Food</i></p> <ul style="list-style-type: none"> - Practical experiences (Wk.s 2-9) - District Task - practical exam (Wk. 6) <p>Work placement task (Wk. 10)</p> <p>Term 3</p> <p>THHCOR01B-<i>Work With Colleagues and Customers</i></p> <ul style="list-style-type: none"> - Booklet questions (Wk. 5) - Test (Wk. 5) <p>THHCOR02B-<i>Work in a socially Diverse Environment</i></p> <ul style="list-style-type: none"> - Multiple-choice questions (Wk. 8) - Video questions (Wk. 7) <p>THHGGA01B-<i>Communicate on the Telephone</i></p> <ul style="list-style-type: none"> - Assignment 1 (Wk. 1) - Assignment 2 (Wk. 1) <p>THHBKA01B- <i>Organise and Prepare Food</i></p> <ul style="list-style-type: none"> - Practical experiences (Wk.s 2 8) - Practical Examination (Wk. 9) <p>Yearly Examination - Theory Examination (Wk. 10)</p>	<p>YEAR 12</p> <p>Term 4</p> <p>THHBCC02B-<i>Prepare Appetisers and Salads</i></p> <ul style="list-style-type: none"> - Practical experience (Wk.s 2-7) - Appetisers review (Wk. 7) - Salad review (Wk. 4) <p>THHBCC00B-<i>Prepare Sandwiches</i></p> <ul style="list-style-type: none"> - Practical experiences (Wk.s 8-9) <p>Sandwich review (Wk. 10)</p> <p>Term 1</p> <p>THHBCC03B-<i>Prepare Stock, Sauces and Soups</i></p> <ul style="list-style-type: none"> - Practical experiences (Wk. 2-9) - Stock review (Wk. 3) - Sauces review (Wk. 7) - Soup review (Wk. 6) <p>THHBCC11B-<i>Implement Food Safety Procedures</i></p> <ul style="list-style-type: none"> - Booklet questions (Wk. 7) <p>Half yearly written exam (Wk. 9,10)</p> <p>Term 2</p> <p>THHBKA02B-<i>Present Food</i></p> <ul style="list-style-type: none"> - Practical experiences (Wk.s 2-9) <p>THHBCC01B-<i>Use Basic Methods of Cookery</i></p> <ul style="list-style-type: none"> - Practical experiences (Wk.s 2-9) <p>District Task - Hospitality Employee handbook (Wk. 10)</p> <p>Term 3</p> <p>THHBKA02B-<i>Present Food</i></p> <ul style="list-style-type: none"> - Practical experiences (Wk.s 2-9) - Booklet questions (Wk. 4) <p>THHBKA035-<i>Receive and Store Kitchen Supplies</i></p> <ul style="list-style-type: none"> - Case study (Wk. 2) - Booklet questions (Wk. 2) <p>THHBCC01B-<i>Use Basic Methods of Cookery</i></p> <ul style="list-style-type: none"> - Practical experiences (Wk.s 2, 5-7) - Practical exam (Wk. 7) - Theory exam (Wk. 7) <p>Trial HSC (Wk.s 3-4)</p>
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