

**ERINDALE COLLEGE**  
**UNIT OUTLINE**  
**Hospitality Industry C**  
**TACA ACADEMY**  
**SEMESTER 2 2021**

<b>Course Title</b>	Hospitality Industry C	<b>Course code</b>	7511
<b>Semester Unit Name</b>	Kitchen Operations	<b>Unit Code</b>	90247
<b>1.0 Value</b>			
<b>Term 3 Unit Name</b>	Kitchen Production 2	<b>Unit Code</b>	90251
<b>0.5 Value</b>			
<b>Google Classroom code</b>	z6zpgos		
<b>RTO name</b>	ACTIVE Tuggeranong	<b>RTO Code</b>	88000
<b>Qualification</b>	SIT20416 Certificate II in Kitchen Operations (Release 1)		
<b>Training Package</b>	SIT Tourism, Travel and Hospitality Training Package (Release 1.2)		
<b>Classroom Teacher/s</b>	Meg Lennard	<b>Signature</b>	
<b>SLC</b>	Clint Codey	<b>Signature</b>	

### GOALS

This unit should enable students to:

- demonstrate cookery skills to industry standard working independently and collaboratively across a range of contexts
- produce a range of dishes focussing on fruit, vegetable, egg and farinaceous ingredients
- produce a range of dishes within industry time constraints of a commercial kitchen
- package prepared foodstuffs observing appropriate storage and hygienic practices
- prepare and produce a range of sandwiches to industry standards

### UNITS OF COMPETENCY

This unit encompasses units of competence that contribute towards SIT20416 Certificate II in Kitchen Operations (Release 1)

The units of competency covered are:

CODE	COMPETENCY	Core/Elective
<b>SITHCCC008</b>	Prepare vegetable, fruit, eggs and farinaceous dishes	E
<b>SITHCCC011</b>	Use cookery skills effectively	C
<b>SITHCCC003</b>	Prepare and present sandwiches	E
<b>SITHCCC004</b>	Package prepared foodstuffs	E

\*Pre requisite is SITXFSA001 Use hygienic practices for food safety

More detail on specific units of competence can be found on <https://training.gov.au/Home/Tga> for example <https://training.gov.au/Training/Details/SITHCCC008>

## CONTENT

All content below must be delivered:

- using cookery skills effectively by preparing for food service, cooking menu items and completing end of shift requirements
- production of vegetable, fruit, egg and farinaceous dishes
- preparation of sandwiches
- packaging of prepared foodstuffs.

## COST OF MATERIALS

There are costs associated with this unit of study, and they are **\$25.00 for the semester**. This covers consumables such food and serveware. As this is an industry based program, students will be required to wear a **uniform** that meets the Australian Hospitality Industry standards. Students are expected to be in uniform for all practical work by the end of week 5. Uniforms can be purchased for \$30 or hired for \$20 from the college, please note that if you hired a uniform last year/semester you are not required to pay again.

## ASSESSMENT

Assessment of competencies must be from a range of sources. Each unit of competence will be assessed using different combinations of evidence. Examples of evidence may include (P) Practical i.e. practical marksheets, observations (Q) Questioning i.e. quizzes, written and oral questioning, (T) Third Party Reports from employers or SWL and (W) Written i.e. competency booklets, worksheets etc. Please refer to the competency rubrics (available on Google classroom) for specific information on evidence required for each unit of competence

Competency code	Competency name	P	T	W	DUE DATE RANGE
SITHCCC008	Prepare vegetable, fruit, eggs and farinaceous dishes	X		X	12.7.21 – 16.11.21
SITHCCC011	Use cookery skills effectively	X	X	X	12.7.21 – 16.11.21
SITHCCC003	Prepare and present sandwiches	X		X	12.7.21 – 16.11.21
SITHCCC004	Package prepared foodstuffs	X		X	12.7.21 – 16.11.21

It is **highly recommended** that students undertake Structured Workplace Learning to meet the requirements for this qualification.

## SPECIFIC ENTRY & EXIT REQUIREMENTS FOR TERM UNITS

The following competency is a prerequisite for this course SITXFSA001 Use hygienic practices for food safety. To exit at the end of Term 3 you must complete the Theory associated with SITHCCC008, SITHCCC011 and participate in sufficient practical lessons.

## DELIVERY PLAN

week	Theory 1 (Tuesday)	Prac (Wednesday)	Theory 2 (Friday)
1	Feedback Menu planning	Cleaning	Progress checks
2	SITHCCC008	Croc monsieur Raspberry souffle	SITHCCC008
3	SITHCCC008	Lasagna Keto lemon bars	SITHCCC008
4	Omelette	Pad thai Pavlova	SITHCCC008
5	SITHCCC008	Ribs & wings Sticky date pudding	SITHCCC008

6	SITHCCC011	Vietnamese rolls Rice pudding	SITHCCC011
7	SITHCCC011	Roast pumpkin cous cous Ice cream	SITHCCC011
8	SITHCCC011	Pumpkin and chickpea burgers & chips Mocktails	SITHCCC011
9	Croissants	Consommé Croissants	SITHCCC003
10	SITHCCC003	Pantry prac	SITHCCC003
Holidays			
11	Labour day	*carbonara Polenta and orange cake	*SITHCCC003
12	*SITHCCC003	Risotto Profiteroles	SITHCCC003
13	SITHCCC003	Focaccia Lemon cheesecake mousse	SITHCCC004
14	SITHCCC004 Crème caramel	Open chicken sandwich Crème caramel	SITHCCC004
15	Eggs benedict	Caesar salad Berry crumble with crème anglaise	SITHCCC004
16	SITHCCC004	Pantry prac	SITHCCC004
17	Feedback	Pasta prac test	Exam period

## REPORTING OF C COURSE UNIT RESULTS

C courses are reported differently to A/T/M courses where you receive an A-E grade. In this unit you will be assessed against competency standards as described in the SIT Tourism, Travel and Hospitality Training Package (Release 1.2).

Students are awarded a Pass (P) if they have achieved at least one of the competencies in the unit and have met the attendance and assessment requirements. The actual competencies achieved by the student are recorded on the vocational Certificate or Statement of Attainment. Students are awarded the grade, Participated (Q), if they have complied with the BSSS requirements relating to attendance and completion of assessment items but have not achieved any of the competencies in the unit.

## Competency Based Assessment

The assessment of competence must focus on the competency standards and the associated elements as identified in the Training Package. Assessors must develop assessment strategies that enable them to obtain sufficient evidence to deem students competent. This evidence must be gathered over a number of assessment items. Competence to industry standard requires a student to be able to demonstrate the relevant skills and knowledge in a variety of industry contexts on repeated occasions. Assessment must be designed to collect evidence against the four dimensions of competency.

- Task skills – undertaking specific work place task(s)
  - Task management skills – managing a number of different tasks to complete a whole work activity
  - Contingency management skills – responding to problems and irregularities when undertaking a work activity, such as: breakdowns, changes in routine, unexpected or atypical results, difficult or dissatisfied clients
  - Job/role environment skills – dealing with the responsibilities and expectations of the work environment when undertaking a work activity, such as: working with others, interacting with clients and suppliers, complying with standard operating procedures or observing enterprise policy and procedures.
- The most appropriate method of assessing workplace competence is on-the-job in an industry setting under normal working conditions. This includes using industry standard tools, equipment and job aids and

working with trade colleagues. Where this is not available, a simulated workplace environment that mirrors the industry setting will be used. The following general principles and strategies apply:

- assessment is competency based
- assessment is criterion-referenced.

### **RECOGNITION OF PRIOR LEARNING**

If you already have experience, skills or knowledge that is relevant to this vocational course then you are entitled to seek acknowledgment of this through the Recognition of Prior Learning (known as RPL) process. These skills and knowledge may have been gained through formal or informal training or work, community or life experience. If you apply for RPL you will be asked to supply evidence to support your application. Your teacher, or the VET Coordinator, will be able to assist you, if you think that the RPL process may apply to you.

### **CREDIT TRANSFER**

Credit transfer allows you to count relevant, successfully completed studies, competencies or qualifications towards your current qualification or course. It is based on identified equivalence in content and learning outcomes between the two qualifications. To apply for Credit Transfer you must bring a copy of your formal qualifications or study to your teacher or the VET Coordinator so that they can be recognised.

### **OPPORTUNITY TO RESIT**

If you are assessed as Not Yet Competent when first assessed, you have the right to request another competency assessment when you feel ready for this, to prove your competency. This is to be done in negotiation with your teacher.

### **ATTENDANCE, PARTICIPATION AND SUBMISSION OF WORK**

It is expected that students will attend and participate in all scheduled classes/contact time/structured learning activities for the units in which they are enrolled, unless there is due cause and adequate documentary evidence is provided. Any student whose attendance falls below 90% of the scheduled classes/contact time or 90% participation in structured learning activities in a unit, without having due cause with adequate documentary evidence will be deemed to have voided the unit. However, the principal has the right to exercise discretion in special circumstances if satisfactory documentation is supplied.

Students are encouraged to submit work on time, as it is a valuable organisational skill. Students are also encouraged to complete work even if it is late, as there are educational benefits in doing so and you will have further opportunities to demonstrate competence. Late work may receive a penalty, unless an extension is granted by the class teacher prior to the deadline. In the case of an extension an alternative date must be negotiated. The competencies assessed will not be achieved without the submission of full assessments.

### **CHEATING AND DISHONEST PRACTICE**

The integrity of the College's assessment system relies upon all involved acting in accordance with the highest standards of honesty and fairness. Plagiarism is the copying, paraphrasing or summarising of work, in any form, without acknowledgement of sources, and presenting this as a student's own work. Examples of plagiarism could include, but are not limited to:

- submitting all or part of another person's work with/without that person's knowledge
- submitting all or part of a paper from a source text without proper acknowledgement
- copying part of another person's work from a source text, supplying proper documentation, but leaving out quotation marks
- submitting materials which paraphrase or summarise another person's work or ideas without appropriate documentation
- submitting a digital image, sound, design, photograph or animation, altered or unaltered, without proper acknowledgement of the source.

**MODERATION**

Throughout the semester, moderation in the form of common marking schemes, cross marking and joint marking occurs across all units in the Moderation Group to ensure comparability of standards. Moderation is a process whereby student's work is compared so that student performance can be assessed fairly and consistently. Moderation takes some time, and so students may not receive their work back until ACT wide moderation of results across all colleges has occurred.

**RIGHT TO APPEAL**

The ACT system operates a hierarchy of reviews and appeals:

- Student seeks review from teacher regarding assessment task mark/grade, unit score, unit grade, course score
- Student seeks review from head of department, if required following review by teacher
- Student appeals to her/his college principal for a review of college assessment relating to assessment task grade/mark, unit grade, unit score, course score, penalty imposed for breach of discipline in relation to assessment
- Student, who has been through the college appeal process, may appeal to the Board against the college procedures by which the appeal decision was reached.