

ERINDALE COLLEGE
UNIT OUTLINE
Hospitality Industry C
TACA ACADEMY
SEMESTER 1 2021

Course Title	Hospitality Industry C	Course code	7511
Semester Unit Name	Kitchen Fundamentals	Unit Code	90243
1.0 Value			
Term 1 Unit Name	Kitchen Production 1	Unit Code	90244
0.5 Value			
Google Classroom code	z6zpgos		
RTO name	ACTIVE Tuggeranong	RTO Code	88000
Qualification	SIT20416 Certificate II in Kitchen Operations (Release 1)		
Training Package	SIT Tourism, Travel and Hospitality Training Package (Release 1.2)		
Classroom Teacher/s	Meg Lennard	Signature	
SLC	Clint Codey	Signature	

GOALS

This unit should enable students to:

- plan, prepare and evaluate methods of cookery in a restaurant/cafe environment with menu options and observance of industry timeframes
- demonstrate kitchen and cookery skills to industry standard working independently and collaboratively across a range of contexts
- produce a variety of soups, appetisers and salads suitable for menus
- carry out basic workplace calculations

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
SITHCCC005	Prepare dishes using basic methods of cookery *	C Cert II Kitchen Ops
SITHCCC007	Prepare stocks, sauces and soups *	E Cert II Kitchen Ops
SITHCCC006	Prepare appetisers and salads *	E Cert II Kitchen Ops
SITHCCC011	Use cookery skills effectively *	E Cert II Kitchen Ops
TLIE1005	Carry out basic workplace calculations	E Cert II Kitchen Ops

*Pre requisite is SITXFSA001 Use hygienic practices for food safety

More detail on specific units of competence can be found on <http://training.gov.au/Home/Tga> for example SITHCCC005 Prepare dishes using basic methods of cookery <https://training.gov.au/Training/Details/SITHCCC005>

CONTENT

- selection, preparation and use of ingredients and equipment for assembling and preparation of dishes
- production of stocks, sauces and soups
- production of appetisers and salads
- using cookery skills effectively by preparing for food service, cooking menu items and completing end of shift requirements
- carrying out calculations, preparing estimates and interpreting graphical representations of mathematical information.

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 specialty equipment. 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 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, (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
SITHCCC005	Prepare dishes using basic methods of cookery *	x		x	2/2/21 - 8/6/21
SITHCCC007	Prepare stocks, sauces and soups *	x		x	2/2/21 – 8/6/21
SITHCCC006	Prepare appetisers and salads *	x		x	2/2/21 - 8/6/21
SITHCCC011	Use cookery skills effectively *	x	x	x	2/2/21 - 8/6/21
TLIE1005	Carry out basic workplace calculations	x		x	2/2/21 - 8/6/21

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 is a prerequisite for this course SITXFSA001 Use hygienic practices for food safety
To exit at the end of Term 1 you must first complete the Theory associated with SITHCCC007 and SITHCCC006 and participate in sufficient practical lessons.

DELIVERY PLAN

week	Theory 1	Practical	Theory 2
1	Assembly	Table setting/plate carrying Menu planning	Feedback
2	Variation to timetable SITHCCC005	Chicken Schnitzel, salad & sauce	Unit outlines SITHCCC005
3	SITHCCC005	Mexican buffet	SITHCCC005
4	Stock	Caesar salad and garlic bread Crepes suzette	SITHCCC007
5	SITHCCC007	Chicken and sweet potato salad Apple crumble sundae	SITHCCC007
6	Breakfast	Mac and cheese Banoffee pie	SITHCCC007
7	SITHCCC007	Fritters Fruit ice cream and coulis	SITHCCC007
8	SITHCCC006	Antipasto and arancini pear and parmesan salad	SITHCCC006
9	SITHCCC006	Pantry prac	Good Friday
	Holidays	Holidays	Holidays
	Holidays	Holidays	Holidays
11	SITHCCC006	High tea	SITHCCC006
12	Make cheesecake	Seafood basket cheesecake	SITHCCC011
13	French toast	Chicken and bacon pot pie Lava cakes	SITHCCC011
14	SITHCCC011	Ramen Sago pudding	SITHCCC011
15	SITHCCC011	Rump Steak, sweet potato chips & bearnaise Freak shakes	TLIE1005
16	TLIE1005	Soups Chocolate brownies	TLIE1005
17	TLIE1005	Pantry prac	TLIE1005
18	Feedback/Progress checks		

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 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 or RTO Manager, 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.

FURTHER INFORMATION ON RELEVANT BSSS POLICIES CAN BE FOUND HERE:

http://www.bsss.act.edu.au/_data/assets/pdf_file/0004/479803/P_and_P_Manual_2021_v4.pdf