

ERINDALE COLLEGE
UNIT OUTLINE
HOSPITALITY INDUSTRY C
TACA ACADEMY
SEMESTER 1 2021

Course Title	Hospitality Industry C	Course code	7511
Semester Unit Name	Hospitality Industry	Unit Code	90165
1.0 Value	Fundamentals		
Term 1 Unit Name	Industry Fundamentals	Unit Code	90166
0.5 Value			
Term 2 Unit Name	Kitchen Skills	Unit Code	90186
0.5 Value			
Google Classroom code	mwcjkb3		
RTO name	ACTIVE Tuggeranong	RTO Code	88000
Qualification	SIT10216 Certificate I in Hospitality (Release 1) 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:

- identify and use food preparation equipment safely and appropriately
- collaborate to solve workplace problems
- follow hygiene and safety procedures to industry standards
- demonstrate knowledge and understanding of food preparation and presentation skills
- produce simple dishes appropriate for a range of hospitality situations

UNITS OF COMPETENCY

This unit encompasses units of competence that contribute towards SIT10216 Certificate I in Hospitality (Release 1) and SIT20416 Certificate II in Kitchen Operations (Release 1)

The units of competency covered are:

CODE	COMPETENCY	Core/Elective
SITXCCS001	Provide customer information and assistance	C Cert I Hospitality
SITHCCC002	Prepare and present simple dishes*	E Cert II Kitchen Ops
SITHCCC001	Use food preparation equipment*	C Cert II Kitchen Ops
SITXWHS001	Participate in safe work practices	C Cert I Hospitality C Cert II Kitchen Ops
SITXFSA001	Use hygienic practices for food safety	C Cert I Hospitality C 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 SITXFSA001 Use hygienic practices for food safety <http://training.gov.au/Training/Details/SITXFSA001>

CONTENT

- knowledge and application of hygiene practices. identification of food hazards including contamination and ways to prevent cross contamination
- health and safety procedures and practices, including procedures for emergency situations
- selection and use of appropriate food preparation equipment, including maintenance of this equipment
- preparation, presentation and storage of food
- provision of information and support by assisting customers, seeking feedback and accessing and updating information.

COST OF MATERIALS

There are costs associated with this unit of study, and they are **\$60.00 for the semester**. This covers consumables such food and beverages used for practicals every week. 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, for further information please see note sent home and on the google classroom.

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
SITXCCS001	Provide customer information and assistance	x	x	x	2/2/21 - 8/6/21
SITHCCC002	Prepare and present simple dishes	x		x	2/2/21 - 8/6/21
SITHCCC001	Use food preparation equipment	x		x	2/2/21 - 8/6/21
SITXWHS001	Participate in safe work practices	x		x	2/2/21 - 8/6/21
SITXFSA001	Use hygienic practices for food safety	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

There are no prerequisites for this course

As the competency SITXFSA001 Use hygienic practices for food safety studied in Term one is a pre-requisite for the remainder of the course, entry into this course for Term 2 is by negotiation with the Academy SLC. To exit at the end of Term 1 you must complete the Theory associated with SITXFSA001, SITXWHS001 and SITHCCC001 and participate in sufficient practical lessons.

DELIVERY PLAN

week	Theory 1 (Monday)	Theory 2 (Tues/Wed)	Practical (Thurs/friday)
1	Welcome	Surveys	Table setting/kitchen familiarising/plate carrying
2	Uniform notes Knife skills PPT	Variation to timetable & Unit outlines	Precision cuts/rice paper rolls
3	Self assessment/feedback Check google drive access SITXFSA001	SITXFSA001	Chicken nuggets, chips & salad Choc mousse
4	SITXFSA001	SITXFSA001	Pizza Caramelised banana & ice cream
5	Eggs benedict	<i>Moderation day (line 5)</i> SITXFSA001	Carbonara Scones
6	<i>Canberra day</i>	SITXWHS001	Curried sausages Meringues
7	SITXWHS001	SITXWHS001	Sushi (sweet and savoury)
8	SITXWHS001	SITHCCC001	Lasagna chips and salad Pavlova
9	SITHCCC001	SITHCCC001	Pantry prac <i>Good Friday (line 2)</i>
	<i>Holidays</i>	<i>Holidays</i>	<i>Holidays</i>
	<i>Holidays</i>	<i>Holidays</i>	<i>Holidays</i>
11	SITHCCC001	SITHCCC001	Mexican buffet
12	<i>Anzac day</i>	SITHCCC002	Spring rolls Sticky date pudding
13	SITHCCC002	SITHCCC002	Mac and cheese Brownies
14	Breakfast bruschetta	SITHCCC002	Chicken burger Lava cake
15	SITHCCC002	SITXCCS001	Sang choy bow Rice pudding
16	SITXCCS001	SITXCCS001	Parmigiana Icecream
17	<i>Reconciliation day</i>	SITXCCS001	Pantry prac
18	Progress checks/catch up	Progress checks/catch up	

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