

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

Course Title	Hospitality Industry C	Course code	7511
Semester Unit Name 1.0 Value	Industry Kitchen Practices	Unit Code	90186
Term 3 Unit Name 0.5 Value	Kitchen Practices	Unit Code	90191
Term 4 Unit Name 0.5 Value	Food Preparation Techniques	Unit Code	90213
Google Classroom code	mwcjkb3		
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:

- communicate and work effectively with others using industry language and terminology for a commercial kitchen environment
- demonstrate skills to industry standard working independently and collaboratively across a range of contexts
- collect and organise menu, recipe and procedural information to efficiently participate in operational activities in the kitchen
- research, plan, prepare and execute basic methods of cookery to industry standards
- maintain quality products observing rules of storage for perishables items

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
BSBTWK201	Work effectively with others	C Cert I Hospitality C Cert II Kitchen Operations
SITHCC005	Prepare dishes using basic methods of cookery*	C Cert II Kitchen Operations
SITXINV002	Maintain the quality of perishable items*	C Cert II Kitchen Operations
SITHKOP001	Clean kitchen premises and equipment*	C Cert II Kitchen Operations

*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/BSBTWK201>

CONTENT

All content below must be delivered:

- development of effective workplace relationships by contributions to workgroup activities and dealing effectively with issues, problems and conflict
- selection, preparation and use of ingredients and equipment for assembling and preparation of dishes
- storage of supplies, including perishables, in appropriate conditions. this includes checking of perishable supplies and disposal of spoilt stock
- cleaning and sanitising of kitchen equipment and premises, including serveware and utensils.

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
BSBTWK201	Work effectively with others	X		X	12.7.21 – 16.11.21
SITHCCC005	Prepare dishes using basic methods of cookery*	X	X	X	12.7.21 – 16.11.21
SITXINV002	Maintain the quality of perishable items*	X		X	12.7.21 – 16.11.21
SITHKOP001	Clean kitchen premises and equipment*	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 SITHKOP001, BSBTWK201 and participate in sufficient practical lessons.

Entry at the beginning of term 4 is by negotiation with the Academy SLC.

DELIVERY PLAN

week	Theory 1 (Monday)	Theory 2 (Tuesday/Wednesday)	Practical (Thursday/Friday)
1	Feedback Menu planning	SITHKOP001	Cleaning
2	SITHKOP001	SITHKOP001	Gozleme Acai bowl

3	SITHKOP001	SITHKOP001	Butter chicken rice and naan Mango lassi
4	Eggs benedict	SITHKOP001	Chicken alfredo Apple crumble
5	BSBTWK201	BSBTWK201	Moderation day
6	BSBTWK201	BSBTWK201	Ribs & Calamari Pancakes
7	BSBTWK201	BSBTWK201	Kids party
8	Bruschetta	SITXINV002	Spag bol Scones
9	SITXINV002	SITXINV002	Pulled meat rolls Slices
10	SITXINV002	SITXINV002	Pantry prac
11	Labour day	*SITXINV002	*cob loaf Bubble tea
12	*SITHCCC005	*SITHCCC005	Stirfry Deep fried icecream
13	SITHCCC005	SITHCCC005	Bao & dumplings Mug cake
14	Big breakfast	SITHCCC005	Snack packs Fondue
15	SITHCCC005	SITHCCC005	Battered sav Fruit salad
16	SITHCCC005	SITHCCC005	Fried rice Cake decorating
17	Catch up/feedback	Catch up/feedback	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.