**School Name: Assessment Schedule Year 11 - 2024**

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| Assessment Tasks for The assessment components in Hospitality Operations are competency based. This means that students need to demonstrate that they have gained and can apply the specific knowledge and skills for each unit of competence. In addition to Assessment Events, some assessment will occur in an informal setting in the classroom or during work placement.Competency assessment is graded as ‘not yet competent’, ‘developing’, ‘competent’. This means a course mark is not allocated.SIT20421 Certificate II in Cookery Ongoing assessment of skills and knowledge is collected throughout the course and forms part of the evidence of competence of students. | **Task 1****Safety in the kitchen** | **Task 2****Service please** |  | **EXAM**(Optional) |
| Week 9 |  | Week 10 |  |  | Week 9/10 |  |
| Term 3 |  | Term 3 |  | Term 3 |  |
| **Code** | **Unit of Competency** | Date |  | Date |  | Date |  |
| SITXFSA005 | Use hygienic practices for food safety  | X |  |  |  |
| SITXWHS005 | Participate in safe work practices  | X |  |
| SITXFSA006  | Participate in safe food handling practices | X |  |
| SITHCCC025  | Prepare and present sandwiches | X |  |
| SITXCOM007  | Show social and cultural sensitivity |  | X |
| SITXCCS011  | Interact with customers |  | X |

Depending on the achievement of the units of competency, the possible qualification outcome at the completion of Year 11 is a Statement of Attainment toward SIT20421 Certificate II in Cookery.

**\* Examinable units to be confirmed by teacher.**

The assessment components in this course are competency based. Students must demonstrate they have gained the knowledge and skills of each unit of competency, to industry standards. Competency assessment is graded as “not yet competent” or “competent’. In some cases, other descriptive words may be used leading up to “competent”.