

# Year 9/10 Introduction to Hospitality

## Semester 1 Course Outline

In this course, students will investigate the hospitality industry, one of the world's largest industries. Students will gain an appreciation of what it is like to work in the hospitality industry and the type of qualities, knowledge and skills required to succeed. This course will expose students to the skills and knowledge typically required for a career in the hospitality industry and will give them opportunities to prepare and present food for restaurant and catering style meals. A focus of the course is on practical kitchen skills and the importance of safe food handling, along with safe work practices.

### Learning Outcomes

Students will be assessed on the following Learning Outcomes:

- **9/10.993** Independently and collaboratively applies sequenced production and management plans when producing designed solutions, making adjustments to plans when necessary
- **9/10.994** Selects and uses appropriate technologies skilfully and safely to produce high-quality designed solutions suitable for the intended purpose
- **9/10.1085** Applies decision-making and problem-solving skills when taking action to enhance own and others' health, safety and wellbeing

### Assessment Tasks

Students will be assessed on their participation and completion of classwork and assessment tasks. The following assessment tasks

Task	Week Due*
Practical Kitchen Skills	Ongoing - with weekly cooking opportunities
Safe Food Handling Theory Tasks	Weeks 4 and 5 - Term 1
Culminating Assessment - Planning a meal to share	Week 6 - Term 2

\*Due dates are an estimate only

**Teachers:** Kay Paten

**Executive Teacher:** Claire Incher and Jo Power