

Year 9/10 Cafe Culture

Semester 2 Course Outline

Students will learn skills and knowledge necessary for working in the Hospitality industry. Focusing in depth on working in a Cafe setting. Students will cook, prepare and serve a variety of cafe menu items including breakfast, mains and desserts. Students will build their skills for industry including customer service, catering, cash handling, coffee preparation and waitressing. Students will have the opportunity to design a Cafe in which they will cook a menu item of their choice.

Learning Outcomes

Students will be assessed on the following Learning Outcomes:

- *Independently and collaboratively applies sequenced production and management plans when producing designed solutions, making adjustments to plans when necessary (Y9/10.993)*
- *Selects and uses appropriate technologies skilfully and safely to produce high-quality designed solutions suitable for the intended purpose (Y9/10.994)*
- *Establishes detailed criteria for success, including sustainability considerations, and uses these to evaluate ideas and designed solutions and processes (Y9/10.990)*
- *Explains how people working in design and technologies occupations consider factors that impact on design decisions and the technologies used to produce products, services and environments (Y9/10.986)*

Assessment Tasks

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

| Task | Week Due* |
|---|-----------|
| Cafe Research Task | Week 10 |
| Semester Test | Week 15 |
| Recipe Booklet | Week 15 |
| Classwork and Practical Observations (Cooking) | Ongoing |

Teacher/s: Kate Langenhorst

Executive Teacher: Jo Power and Claire Incher