### Food and Beverage Services

Students will:
- Explore the impact of changing dining trends including the obesity epidemic on hospitality establishments.
- Trial a selection of savoury and sweet foods suitable for a fork style buffet.
- Plan, prepare and present a fork buffet service for approximately 60 customers.
- Perform food and beverage service techniques.
- Produce a range of coffee styles using an espresso coffee machine.
- Follow policies and procedures for the safe and independent use of kitchen utensils and machinery. Workplace health and safety will be adhered to in all aspects of food and beverage production and service.

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<tr>
<th>Main Ideas</th>
<th>Duration (weeks)</th>
<th>Assessment Item</th>
<th>Due Date</th>
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<tbody>
<tr>
<td>Students will:</td>
<td>18</td>
<td>Exam (1.5 hours)</td>
<td>Term 3, Week 7 Friday 25th August 2017</td>
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**Assessment Dates**
- Exam: Term 3, Week 7 Friday 25th August 2017
- Practical: Term 4, Week 3 Thursday 19th October 2017
- Assignment: Term 4, Week 7 Friday 17th November 2017

**Literacy Components**
- Speaking and Listening: Students will follow instructions, answer questions orally, communicating ideas and providing feedback and class ideas.
- Reading & Viewing: Students will read and comprehend handouts, record written information and observe practical demonstrations.
- Writing & Designing: Students will complete detailed written reflections / activities and class assignments and set written class activities as well as creatively present food items.

**Numeracy Components**
- Number: Students will use ratios, fractions and percentages when working on portion sizes and when making larger quantities of each recipe.
- Algebra:
- Measurement: Students measure ingredients according to recipe instructions.
- Space: Attractively positioning design elements to create the best visual presentation of food items.
- Chance & Data:

**ICT/Technology Components**
- Select and use ICTs in the processes of inquiry and research: Students will use of range of internet sites to inquire and research for their selected topic.
- Select and use ICTs to create a range of responses to suit the purpose and audience: Students will generate a written reflection that incorporates a range of visual evidence.
- Select and use ICTs to collaborate and enhance communication for an identified purpose and audience:
- Develop and apply ethical, safe and responsible practices when working with ICTs: Students will learn and understand how to appropriately research in a safe and ethical manner.
- Use a range of advanced ICT functions and applications: