<table>
<thead>
<tr>
<th>Unit Name</th>
<th>Main Ideas</th>
<th>Duration (weeks)</th>
<th>Assessment Item</th>
<th>Due Date</th>
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| Kitchen production  | Students will:  
• Investigate and evaluate hygienic food handling procedures in the local hospitality industry and make informed recommendations for improving best practice.  
• Complete a research assignment.  
• Trial a selection of savoury and sweet finger foods which satisfy specific parameters.  
• Plan, prepare and present a finger food production for approximately 50 guests attending the Pre-Anzac Day School Function.  
• Perform food and beverage service techniques.  
• Follow policies and procedures for the safe and independent use of kitchen utensils and machinery.  
• Adhere to workplace health and safety practices throughout all aspects of food and beverage production and service. | 21               | Assignment (Research)                                                           | Term 1, Week 8: Friday 16<sup>th</sup> March 2018 |
|                     |                                                                                                           |                  | Practical (Pre-Anzac Day Finger Food Production)                               | Term 2, Week 2: Tuesday 24<sup>th</sup> April 2018 |
|                     |                                                                                                           |                  | Assignment (Planning Document)                                                 | Term 2, Week 8: Friday 8<sup>th</sup> June 2018 |

**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.
- **Measurement:** Students measure ingredients according to recipe instructions.
- **Space:** Attractively positioning design elements to create the best visual presentation of food items.

**ICT/Technology Components**

- **Select and use ICTs in the processes of inquiry and research:** Students will use a 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:**