



MOSSMAN STATE HIGH SCHOOL

Semester 2, 2019 - Course Outline – HPJ112A - Mrs. Gard

Unit Name	Main Ideas	Duration (weeks)	Assessment Item	Due Date
2. Changing Dining Trends	Students will: <ul style="list-style-type: none"> • Examination of how eating patterns and dining trends have evolved in Australia. • Exploration of sustainable and waste reducing measures. • Appraisal of local menus. • Completion of an Extended Written assignment. • Trialling a selection of soups to determine the most appropriate choices based on specific criteria. • Planning, preparing and presenting a variety of soups with accompaniments for sale to staff and students. • Performing food and beverage service techniques. • Following policies and procedures for the safe and independent use of kitchen utensils and machinery. • Adhering to workplace health and safety practices throughout all aspects of food and beverage production and service. 	18	Performance (Soup Production)	Term 3, Week 4: Thursday 8 th August 2019
			Assignment (Soup Production Written Planning Document) 400 – 700 words	Term 3, Week 7: Draft - Monday 26 th August 2019 Term 3, Week 8: Final - Monday 2 nd September 2019
			Assignment (Extended Response) 400 – 700 words	Term 4, Week 6: Draft - Monday 11 th November 2019 Term 4, Week 7: Final - Monday 18 th November 2019