<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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</table>
| Harmony in the work place    | Students will:  
  • Learn about positive interactions with colleagues and customers as well as effective teamwork in the work place.  
  • Prepare and serve espresso coffee and a suitable food item rotating and organising in groups.  
  • Complete a research assignment.  
  • 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. | 18               | Assignment (Planning Document)              | Term 3, Week 5: Monday 7th August 2017        |
|                              |                                                                                                                                                                                                            |                  | Practical (short cook menu Production)      | Term 3, Week 8: Monday 28th August 2017        |
|                              |                                                                                                                                                                                                            |                  | Assignment (Research)                        | Term 4, Week 5: Monday 30th October 2017 (DRAFT) |
|                              |                                                                                                                                                                                                            |                  |                                             | Term 4, Week 7: Monday 13th November 2017 (FINAL) |

**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:** Students will learn and understand how to appropriately research in a safe and ethical manner.
- **Use a range of advanced ICT functions and applications:**