

Week	Lesson 1	Lesson 2	Lesson 3	Lesson 4
Term 1 1	Quiz - Am I suited to the Hospitality Industry <i>Mr Bean @ Restaurant</i>	The Basics Knife Skills Garden Salad	Stove Control Chipolatas & Onions	Research - Industry Overview poster Structure of a hotel
2	Poster/ Industry Overview	Measuring Carrot Muffins	Oven Control Cook & decorate	Research - Poster/ notes DVD- The Kitchen Job
3	Chef's Toolkit Terms to know	Grilling & Blanching Bruschetta	Grilling Grilled peach & Custard Sauce	Computer Research - Hotels in WA
4	Industry Principles Have Your Say <i>Gordon Ramsay</i>	Steaming Steamed Ginger Fish & Vegetables	Steaming Steamed Golden Pudding	Grooming Standards <i>Gordon Ramsay</i>
5	Hospitality Laws Responsibilities & Conditions	Frying & Coating Chicken Schnitzel	Stir-Frying Stir fry on Pappadums	Assessment book <i>Use Hygienic practices... Food Safe</i>
6	Assessment book <i>Use Hygienic practices... Video - Contamination</i>	Roasting Roast Chicken Thighs	Roasting Orange & Walnut Roast Apple	Assessment book <i>Use Hygienic practices... Video -Food Safe</i>
7	Front of House Notes <i>Video - Food Contamination</i>	Boiling Potato, Bacon & Egg Salad	Boiling Fettuccine	Assessment book <i>Use Hygienic practices... DVD-</i>
8	Work ethics /Duty of care Notes	Baking Bread	Baking Bread	Assessment book <i>Participate in safe work practices</i>
9	Assessment book <i>Participate in safe work practice</i>	Poaching Poached Egg on Toast	Poaching Poached pear & Chocolate Sauce	Assessment Book <i>Participate in safe work practices</i>
10	Assessment book <i>Participate in safe work practices DVD- No Reservation</i>	Stewing/Casseroling Beef Hot Pot	Stewing Stewed Apple Parfait	Assessment book <i>Participate in safe work practices DVD- No Reservation</i>

1	Computer Work - Courses in a menu	Courses of a Menu Appetisers Dem making stock Appetisers	Soup Winter Broth & Cheese Croutons	Assessment Book <i>Work Effectively</i> DVD- <i>The Kitchen Job</i> <i>Toby's</i>
2	Assessment Book <i>Work Effectively</i> <i>with Others</i>	Entrée Cook Your own Pasta	Main Meal Thai Poached Chicken	Assessment Book <i>Work Effectively</i> <i>with Others</i>
3	Skills for communicating Video - Serving	Main Meal - Accompaniments Baked Vegetable Salad	Dessert Sticky Date Pudding & Caramel Sauce	Assessment Book <i>Work Effectively</i> DVD- <i>Heston</i>
4	Personal Presentation DVD- <i>Heston</i>	Cheese & Bread Tasting	To serve with Coffee Shortbread Biscuits	Assessment Book <i>Work Effectively</i> <i>with Others</i>
5	Assessment Book <i>Work Effectively</i> <i>with Others</i>	After Dinner Mints	Complimentary Biscuits Cinnamon Rounds	Assessment Book <i>Work Effectively</i> <i>with Others</i>
6/7	Work Experience	Work Experience	Work Experience	Work Experience