FOOD and TEXTILE TECHNOLOGY FACULTY

Course: EVENTS AND HOSPITALITY

Course Overview: The course will be divided into two areas. In semester 1 the unit of work will be based on entertaining with the students becoming a celebrity chef. In semester 2 the focus will be on event management. Students will be working with a chef and event coordinators to plan a function which they will cater for.

Dear Parent/Caregiver

Requirements of Course

Theory:
- 1 x A4 exercise book
- 1 x USB Thumb Drive (minimum size 4 GB)
- Laptop Computer

Practical:

Food Practicals:
- Apron, tea towel, dishcloth/wettex
- These items need to be clearly labelled with student’s name and be clean for each practical lesson.

Subject Contribution

$60.00

We endeavour to keep contributions to a minimum. Subject contributions are a necessary part of this course to pay for food/materials and workbooks used by your child throughout the course. The principle of students paying for materials used in class is supported by the whole community ie P&C. Payment of the above amount can be made in instalments if that is more convenient to you, but, please note full payment will need to be completed mid semester.

Subject contributions are paid to the front office. Office hours for students are before school and at lunchtime. Parents may make payment between 8.30am and 3.15pm. Payments can only be made in cash or cheques made out to Newcastle High School.

Safety and Health Regulations:
The Department of School Education requires the following practices for safety:

- ✔ Long hair to be tied back
- ✔ Leather shoes to be worn in practical lessons

Thank you for the prompt payment of your subject contributions and for supporting your child in this subject.
UNIT: EVENTS AND HOSPITALITY
COURSE: SENIOR PREPARATION PROGRAM

COURSE OUTLINE

Unit One: Entertaining (10 Weeks)
Unit Two: Celebrity Chef (10 Weeks)
Unit Three: Event Management (10 Weeks)
Unit Four: Catering and Functions (10 Weeks)

ASSESSMENT FOR REPORTING

Half Yearly

**KNOWLEDGE/ UNDERSTANDING**

Lunch Analysis and Report /20
Book Work /10

**PRACTICAL SKILLS**

Practical /40

**INVESTIGATION/RESEARCH/COMMUNICATION**

Assessment Task Recipe File /30

Yearly

**KNOWLEDGE/ UNDERSTANDING**

Video Analysis and Report /20
Book Work /10

**PRACTICAL SKILLS**

Practical /40

**INVESTIGATION/RESEARCH/COMMUNICATION**

Class Activity Event Planning /30