



CANBERRA HIGH SCHOOL - Learning overview for Term 1 - 2021

Subject: Hospitality - Yrs 9/10

Week	Topic	Content/Activity/Tasks
1	Introduction to Hospitality	Safety and Hygiene Rules and Expectations
2	Use Hygienic Practices for Food Safety - Section 1 - Follow hygienic procedures and identify food hazards	Food Poisoning Food Safety Laws Food Standards Code
3	Use Hygienic Practices for Food Safety - Section 1 - Follow hygienic procedures and identify food hazards	The HACCP System Potential Hazards Food Storage and Temperature Control
4	Use Hygienic Practices for Food Safety - Section 2 - Report any Personal Health Issues	Airborne Diseases Food-borne diseases Infectious diseases
5	Use Hygienic Practices for Food Safety - Section 3 - Prevent Food Contamination	Personal Protection Equipment Preventing Unnecessary Contact with Food Cleaning and Sanitising
6	Use Hygienic Practices for Food Safety - Section 4 - Prevent Cross-Contamination by washing hands	Handwashing Procedures Worksheets Demonstrations and Practical Tasks
7	Prepare and Serve Espresso Coffee Prepare and Serve Cold Drinks	Worksheets Demonstrations Practical Tasks - Hot and Cold Drinks
8	Prepare and Present Sandwiches - Section 1	Selection of ingredients Pre prepared vs On Demand



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		Standard Recipes
9	Prepare and Present Sandwiches - Section 1	Compatibility Versatility Nutrition/Dietary Requirements