



CANBERRA HIGH SCHOOL - Learning overview for Semester 1 - 2022

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

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10	Prepare and Present Sandwiches - Section 1	Freshness Stock Rotation FIFO Focaccia Sandwich
11	Prepare and Present Sandwiches - Section 2	Mise en Place Logical Processes for Preparation Chicken Caesar Wrap
12	Prepare and Present Sandwiches - Section 2	Equipment Selection and Safety Hygienic Use of Equipment Production Line Layout Made to Order Turkey, Brie & Cranberry Sandwiches Roasted Capsicum, Pesto Spinach Sandwiches
13	Prepare and Present Sandwiches - Section 2	Maintaining Food Safety Portion and Food Wastage Ham Cheese Tomato Toastie



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14	Prepare and Present Sandwiches - Section 3	Food Presentation and Serviceware Cold vs Hot Food Presentation Steak Sandwich
15	Prepare and Present Sandwiches - Section 3	Accompaniments, Garnishes, Appeal Consumption Considerations Club Sandwich
16	Practical Cooking Task	Two course - Sandwich and Dessert
17	Prepare and Present Sandwiches - Section 3	Food Handling Processes Storage of Food Summer Burger
18	Cafe for Staff	Students to Prepare food for sale to staff
19	Cafe for Staff	Students to Prepare food for sale to staff
20	End of Semester	Evaluation of Semester Outdoor Cooking