



<b>Task Number</b>	1	<b>Task Name</b>	Task 1 – Working in the kitchen
<b>Course</b>	Hospitality	<b>Faculty</b>	TAS
<b>Teacher</b>	L. Godden	<b>Head Teacher</b>	L. Godden
<b>Issue date</b>	10th May 2024	<b>Due date</b>	27 <sup>th</sup> September 2024
<b>Focus (Topic)</b>	Working in the kitchen	<b>Task Weighting</b>	N/A

**Outcomes/Units of Competency**

SITXFSA005 Use hygienic practices for food safety  
 SITXWHS005 Participate in safe work practices  
 SITHCCC025 Present and prepare sandwiches  
 SITXFSA006 Participate in safe work food handling practices

**Task description**

**Students must complete all requirements for Task 1 to gain Competency in the above Units of Competency as outlined below:**

**Task 1: Written and/or oral questioning:** Including ALL quizzes for cycles 1-4 (12 quizzes on Evidence Central (Ongoing until complete))

**Task 1: 2a - Simulated Emergency** Simulation 2a, WHS Incident Report form, Observation Checklist (**Wk 8, Term 2**)

**Task 1: 3A - Product based Food safety program booklet** Instructions for food probe calibration, 2/4-hour rule (**Wk 1, T3**)

**Task 1 3: Direct observation** Practical sandwiches (5 sandwiches across 3 practical lessons)

**Term 3 Weeks 3 & 5 (A Week) Thursday 8<sup>th</sup> August & Thursday 22<sup>nd</sup> August,**

**Term 3 Week 6 (B) Monday 26<sup>th</sup> August (Prep), Wednesday 28<sup>th</sup> August Final Sandwich Assessment**

- All Assessment Documents, equipment and ingredients for practical Assessments will be provided to students.
- It is a Mandatory requirement for students to be in full Hospitality uniform (Either black Hospitality shirt or plain black shirt, pants and leather shoes) to participate in Practical Assessments.
- Time will be provided for students to complete simulated role plays and Assessment Documents.