

PITTWATER HIGH SCHOOL

Teaching and Assessment Strategy SCOPE AND SEQUENCE FOR YEAR 12 2018 HOSPITALITY

Term 3 – YEAR 12 2018 HOSPITALITY KITCHEN OPERATIONS Scope and Sequence

1	2	3	4	5	6	7	8	9	10										
THEORY																			
Working in the Hospitality Industry							REVISION AND RE-ASSESSMENT OF COMPETENCIES												
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<p>Students will continue to complete required classwork and assessment tasks, including Cluster F. This will be concurrent with weekly class practical work as listed below.</p>							Stream												
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<p>PRACTICAL LESSONS TERM 3: Week 2 Churros Week 3 Fettucine Week 4 Massaman Curry Week 5 Pizza Week 6 Mini Quiche Week 7 Specialty Chocolate Cake</p>																			