<table>
<thead>
<tr>
<th>Week</th>
<th>Assignment</th>
<th>Activity</th>
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</thead>
<tbody>
<tr>
<td>Term 1</td>
<td>1</td>
<td>Course outlines and expectations. Assessment methods. Discuss Special Study component – Formative practical – knife skills and safety</td>
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<tr>
<td>2</td>
<td></td>
<td>Formative practical – plate presentation</td>
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| 3 | **Practical 1** | Action plan: 
Practical: Preparation and presentation of a range of tapas suitable for wine cellar door venue 
Evaluation: 500 words |
| 4 | **Tapas** | Research: ‘Local Foods as basis for menu development and selection 
Prac: 2 dishes incorporating locally produced specialty food ingredients within a budget 
Evaluation: 500 words |
| 5 | **Research/Practical 2** | Research: Discussion of Investigation and Establish Topics – need to have for wk 9 T 2 |
| 6 | **Regional Signature Food** | Action plan: 
Preparation and presentation of a range of tapas suitable for wine cellar door venue 
Evaluation: 500 words |
| **Week Assignment** | **Activity** |
| **Term 2** | 1 | **Group 1** | Action plan: preparation and presentation of suitable bulk foods 
Collaborative planning and documentation 600 words 
Prac: Café 
Evaluation: Individual 500 words |
| 2 | Canteen Fast Food Product | Developing the Investigation – topics ready to go for Wk 9 start. Development of own topic in question or hypothesis |
| 3 | | **Research/Practical 3** | Prac: Prepare and present a training package for a new food worker at your establishment. (Teach appropriate skills, with handouts, to 2 fellow students) 
Evaluation: 500 words |
| 4 | | “Training for junior casual food workers is inadequate” | Research/opinion: Investigate and develop opinion regarding training needs of junior hospitality staff. 500 words prepared in exam using notes and provided support articles. |
| **EXAM WEEK** | **8** | | Conduct research relating to the food and hospitality industry in Australia. Written report of 2000 words with bibliography. 
8 x 100 minute blocks = 800 minutes = 13:20 hours (Draft required for validation in wk 1 T3) |
| **Term 3** | 1 | **Investigation** | Action Plan/Practical 4 – Food Safety – Gourmet Esky | Group action plan – presented orally with supporting planning and process documentation PRIOR TO CATERING EVENT 
Practical as developed by group 
Individual evaluation: 500 words |
| 2 | **Group 2 School Centenary** | Action Plan: application of food safety and hygiene and use of technology in preparation, storage and presentation of “Danger” food 500 words 
Prac: prepare and present Picnic Basket of suitable foods – using appropriate storage/heating containers and presentation. 
Evaluation: 500 words |
| **This plan is based on completing this course by the end of term 3. Allows extra time for Research Project and unforeseen events** |