

ULTIMO 90072
HOSPITALITY- FOOD AND BEVERAGE ASSESSMENT SCHEDULE
Preliminary Year 2015 – HSC 2016
 QUALIFICATION: SIT20213 Certificate II in Hospitality
 Training Package: SIT12 v2 Tourism, Travel and Hospitality

BOS course code
240 X 2 YR: 26501

TERM	Unit Code	Units Of Competency	AGF CORE/ ELECTIVE	BOSTES STATUS	HSC INDICATIVE Hrs.	Assessment Task Cluster & Method of Assessment	Prelim and HSC Exam weightings to total 100%**
6 PRELIMINARY UOCs							
Term 1	SITXFSA101 SITXWHS101	Use hygienic practices for food safety Participate in safe work practices	E C	M M	10 15	Cluster A: Getting Ready for Work Written task, observation of practical work, scenario, case study	240 hours over 2 years 35 hrs Work placement
Term 1-2	SITHACS101 SITHCCC101	Clean premises and equipment Use food preparation equipment	E E	E E	10 20	Cluster B: Introduction to Hospitality Observation of practical work, written task, self-assessment – cleaning schedule and case study/scenario	
Term 2-3	SITHFAB204 SITHFAB206	Prepare and serve espresso coffee Serve food and beverage	E E	S S	15 40	Cluster C: Café Culture Observation of practical work, written task, journal/log Preliminary Course: Portfolio of evidence NB Third Party evidence will also be collected during the Preliminary Course for evidence for the unit of competency SITHIND202 Use hospitality skills effectively	
9 HSC UOCs							
Term 4	SITXFSA201 SITHCCC103 BSBSUS201A	Participate in safe food handling practices Prepare sandwiches Participate in environmentally sustainable work practices	E E E	E E E	15 10 15	Cluster D: The Sandwich Artist Observation of practical work, written task including review of documents, problem solving exercise, scenario/case study – temperature checks, documenting resource usage, plans to improve resource efficiency HSC Course Portfolio of evidence	35 hrs Work placement 60% Trial HSC Exam The final estimate exam mark will only be used as the HSC exam mark in the advent of misadventure. This mark should be derived from two exams.
Term 5	SITHFAB203 SITXCCS202 SITXCOM201	Prepare and serve non-alcoholic beverages Interact with customers Show Social and Cultural Sensitivity	E C C	S S E	15 15 10	Cluster E: Service Skills Observation of practical work, written task, scenarios HSC Course Portfolio of evidence	
Term 6 - 7	SITHIND202 BSBWOR203B SITHIND201	Use hospitality skills effectively Work effectively with others Source and use information on the hospitality industry	C C C	E M M	20 15 20	Cluster F: Working Effectively with Others Third Party and direct observation of completion of a minimum of 12 service periods, including workplace journal(s), case study/scenario, written task HSC course: Portfolio of evidence	

<i>BOSTES requires students to study a minimum of 240 hours to meet Preliminary and HSC requirements.</i>	Total Hours 245	<i>Units of competency from the HSC focus areas will be included in the optional HSC examination.</i>
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