

TERM	Unit Code	Units Of Competency	AQF CORE / ELECTIVE	BOSTES STATUS	HSC INDICATIVE Hrs.	Assessment Task Cluster & Methods of Assessment	Prelim and HSC Exam weightings to total 100%**
6 PRELIMINARY UOCs							
Term 1	SITXFSA101 SITXWHS101	Use hygienic practices for food safety	C	M*	10	Cluster A : Getting Ready for Work Written task, Observation of practical work, Internet research, Case study Additional component: Third Party evidence	240 hours over 2 years 35 hrs Work placement
		Participate in safe work practices	C	M*	15		
Term 2	SITHKOP101 SITHCCC101	Clean kitchen premises and equipment	C	S*	10	Cluster B: Intro to the Commercial Kitchen Observation of Practical work, written task Additional component: Third Party evidence	40% Preliminary Yearly Exam
		Use food preparation equipment	C	S*	20		
Term 3	SITHCCC202 SITXINV202	Produce appetisers and salads	E	E	25	Cluster C: Quality Café Meals Observation of practical work, Scenario/Role play (for testing temperatures), written task, Preliminary course: Portfolio of evidence	35 hrs Work placement
		Maintain the quality of perishable items	C	E	5		
7 HSC UOCs							
Term 4 - 5	SITXFSA201 SITHCCC201	Participate in safe food handling practices	E	S*	15	Cluster D: Preparing and Cooking Food Safely Observation of practical work, Case Study, written questioning HSC course: Portfolio of evidence	60% Trial HSC Exam
		Produce dishes using basic methods of cookery	C	S*	40		
Term 5-6	BSBSUS201A	Participate in environmentally sustainable work practices	E	E	15	Cluster E : Going Green Case study, Scenario, written task, internet research, observation of practical work HSC course: Portfolio of evidence	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.
	SITHCCC204	Produce vegetable, fruit, egg and farinaceous dishes	E	E	35		
	SITHCCC203	Produce stocks sauces and soups	E	E	25		
Term 6-7	SITHCCC207	Use cookery skills effectively	C	E	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, Self-Assessment HSC course: Portfolio of evidence	
	BSBWOR203B	Work effectively with others*	C	M*	15		
	SITHIND201	Source and use information on the hospitality industry	E	M*	20		
BOSTES requires students to study a minimum of 240 hours to meet Preliminary and HSC requirements.			Total Hours 235 or 245		Units of competency from the HSC focus areas will be included in the optional HSC examination.		

