

Hospitality Kitchen Operations and Hospitality Food and Beverage Cluster A Assessment Task Getting Ready For Work



Units of Competency:

SITXWHS101: Participate in safe work practices

SITXFSA101: Use hygienic practices for food safety

Student Name: _____

Date of Issue: Week 6 - 06.03.15 @ recess Room 25

Due Date: Week 10 - 30.03.15 @ recess Room 25

I declare that the work submitted is my own and has not been copied from another person or source

Student signature _____

Please Note: An electronic version of Cluster A is available for re-printing on EDMODO.

Cluster A: 'Getting Ready For Work' ASSESSMENT TASK

STUDENT NAME: _____

Date of Issue: Week 6, Friday 06.03.15 @ Recess, Room 25

Name of VET Course	Hospitality – Kitchen Operations Hospitality – Food and Beverage
Qualification Code and Name	SIT20312 Certificate II in Kitchen Operations SIT20213 Certificate II in Hospitality
Assessor Name(s):	Mrs Donna Sarcia
Name of Task	Cluster A: Getting Ready For Work

Units of Competency Assessed	SITXWHS101: Participate in safe work practices SITXFSA101: Use hygienic practices for food safety
Pre-requisite units	Nil
Context for Assessment	Simulated work environment Individual assessment
Resources Required for Assessment	Class notes, Textbooks, Internet sites including: http://www.safework.sa.gov.au/contentPages/Industry/Hospitality/Resources/VirtualKitchen.htm http://www.safework.sa.gov.au/contentPages/EducationAndTraining/ActivitiesAndTests/VirtualHotel/parts/vhotelframe.htm http://www.workcover.nsw.gov.au/formspublications/publications/Documents/hazpak_making_your_workplace_safer_guide_0228.pdf

Students must complete knowledge and skills development activities which prepare for and may contribute to assessment of competence.

Assessment Method	Units of Competency	Due Date
Part A: Written Task	SITXWHS101: Participate in safe work practices SITXFSA101: Use hygienic practices for food safety	Week 10 Monday 30.03.15 @ Recess in Room 25
Part B: Scenario	SITXWHS101: Participate in safe work practices SITXFSA101: Use hygienic practices for food safety	Week 10 Monday 30.03.15 @ Recess in Room 25
Part C: Case Study	SITXFSA101: Use hygienic practices for food safety	Week 10 Monday 30.03.15 @ Recess in Room 25
Part D: Observation of Practical Work	SITXWHS101: Participate in safe work practices SITXFSA101: Use hygienic practices for food safety	All practical lessons undertaken in March, 2015. 5 consecutive practical lessons

Foundation skills	<input checked="" type="checkbox"/> Literacy	<input type="checkbox"/> Numeracy		
Employability skills	<input checked="" type="checkbox"/> Initiative and enterprise	<input checked="" type="checkbox"/> Learning	<input type="checkbox"/> Communication	<input type="checkbox"/> Cross-cultural understanding
<input checked="" type="checkbox"/> Self-management	<input type="checkbox"/> Teamwork	<input type="checkbox"/> Planning and organising	<input type="checkbox"/> Problem solving	<input checked="" type="checkbox"/> Technology

Please refer to the hard copy of Cluster A distributed in class, for additional information required for the completion of this task.