



You will work through the following units as part of Food and Hospitality Enterprise

Unit 1: Safety and Hygiene

Learn essential hygiene, food safety, proper storage, cleaning procedures, and compliance with industry standards.

Unit 2: Dietary Needs

Understand food allergies, accurate labelling, and allergen prevention. Explore dietary preferences, menu planning, and modifying recipes for diverse needs like vegetarian, halal, and organic.

Unit 3: Food and Beverage Service

Develop skills in food and drink presentation, garnishing, portion control, temperature management, and appropriate tableware selection. Prepare and serve non-alcoholic beverages.

Unit 4: Menu and Service Styles

Explore different menu styles, from à la carte to buffets, and service methods like table service, fast food, and catering for events.

Unit 5: Product and Service Drivers

Examine how seasonal availability, ethics, consumer trends, technology, and economic factors shape food production and service.

Unit 6: Food Processing

Discover food processing techniques for local ingredients, including niche products and case studies of local food businesses.

Unit 7: Career Pathways

Learn about career opportunities in hospitality, industry standards, key skills, and training pathways, including self-employment options.

How you'll be assessed:

Common types of internal assessments are:

- Practical cookery lessons
- Written work sheets and booklets

To be successful in Food and Hospitality Enterprise students must:

Develop knowledge, skills and understanding to create food products and services through two contexts:

- Hospitality events
- Food product development

COMPLETION OF WORK POLICY

Assessment due dates are provided in the Program of Learning and on Canvas. Work must be submitted by the due date unless an approved extension has been granted. Unapproved late submissions will incur penalties as outlined in the *Completion of Work Policy*. Students needing extensions should contact their subject teacher before the due date with valid reasons, such as illness or unforeseen circumstances.

For more details refer to the Launceston College: [Completion of Work Policy](#).

ACADEMIC INTEGRITY

All senior secondary students in Tasmania are expected to uphold academic integrity, meaning they complete their work honestly and fairly. This includes properly referencing any ideas, images, or information borrowed from others, allowing teachers to distinguish between original and sourced content.

Assignments will be submitted through Canvas, email, hard copy as directed in the task sheet.

For more details, refer to the Launceston College: [Academic Integrity Policy](#).

COURSE DOCUMENT

The TASC website provides considerable information about the course. [Food and Hospitality Enterprise - TASC](#)

OTHER COURSE REQUIREMENTS

Food and Hospitality Enterprise students must use the commercially licensed kitchen at Launceston College and consequently they must abide by the rules as set out by the Launceston City Council.

These are:

- Students must wear a hair net.
- Students must wear a top/shirt with sleeves and which covers the midriff section.
- Students must wear shoes that are covered at the heels and toes.
- Students must not have nail polish or any form of jewellery on their hands.

For theory lessons, students must have a display book in this subject in order to build a record of their work for assessment purposes.

Week	Date	Program of Learning 2025	Notes / Assessments
1	6 Feb	<u>Unit 1 : Safety and Hygiene:</u> Kitchen familiarisation, hygiene requirements and routines	<i>Yr 11s and 12's return February 8 (Thursday)</i>
2	10 Feb	Food Hygiene: Safe food handling	
3	17 Feb	Knife skills – chopping techniques	
4	24 Feb	Introduction to bar service, tools and equipment	<i>Wed 26 Feb – Launceston Cup</i>
5	3 Mar	<u>Unit 2: Dietary Needs</u> Recipes – reading, conversions and re-writing	
6	10 Mar	Introduction to product design – platters	<i>Mon 10 Mar – Public Holiday</i>
7	17 Mar	Food for special needs - allergies and intolerances	
8	24 Mar	modifying recipes for intolerances and allergies	
9	31 Mar	Special dietary needs, preferences and culture - Halal,	
10	7 Apr	Cleaning	
Term 1 break – Saturday 12 April – Sunday 27 April			
1	28 Apr	<u>Unit 4: Menu and Service Styles</u> Introduction to menu and service styles	
2	5 May	Mocktail design and catering savouries	
3	12 May	<u>Unit 5: Product and Service Drivers</u> Consumer factors – environmental, social, technological, budget/economic	
4	19 May	Café operations – prepare espresso coffee, slices / biscuit planning	
5	26 May	Research new savouries. Cornish pastie sale.	
6	2 June	Introduce High Tea Buffett event	
7	9 June	High Tea planning and preparation	<i>Mon 9 June – Public Holiday</i>
8	16 June	High Tea Planning and Preparation	
9	23 June	High Tea event	Mid-Year Assessments Level 3 & 4
10	30 June	Cleaning	Mid-Year Assessments Level 3 & 4
Term 2 break – Saturday 5 July – Sunday 20 July			
1	21 July	<u>Unit 6: Food Processing</u> Food labelling , local food production	
2	28 July	Research Tasmanian produce/exports	
3	4 Aug	Catering for school production	
4	11 Aug	Tassie product tasting	
5	18 Aug	Introduce – Product Development Design Folio - design own product highlighting a Tasmanian ingredient	
6	25 Aug	Recipes and costing for own design product Test kitchen 1 for own	
7	1 Sep	Research and product analysis. Test kitchen 2	
8	8 Sep	Labelling and packaging of own product	
9	15 Sep	Final product cook and assessment	
10	22 Sep	All assessments due. Cleaning	
Term 3 break – Saturday 27 September – Sunday 12 October			
1	13 Oct	<u>Unit 7: Career Pathways</u> Hospitality careers research task Christmas Pudding sales development	
2	20 Oct	Christmas puddings	
3	27 Oct	Christmas sweet boxes	<i>Fri 31 Oct - Moderation Day (LC students work from home)</i>
4	3 Nov	Final assessments due and cleaning	<i>Mon 3 Nov – Public Holiday</i>
Exams begin (Monday 10th November) - Exams end (Thursday 20th November)			

NB. Unit 3 – “Food and Beverage Service” will be integrated throughout all practicals across the year

ASSESSMENT

Criterion-based assessment helps students see how well they're meeting course outcomes at the end of their study. While there is continuous feedback to guide learning, final assessments focus on showing what students have achieved by the end. Ratings are given as 'A', 'B', or 'C', based on course standards. A 't' indicates partial achievement below a 'C', and a 'z' means no evidence provided.

Schools follow TASC's quality assurance to keep standards consistent. More details are on the [TASC website](#). Final awards are based on both internal and TASC-supervised external assessments.

Criteria

1. identify dietary needs in hospitality contexts
2. identify consumer factors that impact on hospitality contexts
3. follow food safety and hygiene procedures
4. produce and present food and beverages
5. use food and beverages service skills
6. outline food and hospitality sectors, industry expectations and pathways
7. plan, implement and review hospitality services and products
8. communicate and work with clients and team members

Award Requirements

The minimum requirements for an award in Food and Hospitality Enterprise Level 2 are as follows:

EXCEPTIONAL ACHIEVEMENT (EA)

6 'A' ratings, 2 'B' ratings

HIGH ACHIEVEMENT (HA)

3 'A' ratings, 4 'B' ratings, 1 'C' rating

COMMENDABLE ACHIEVEMENT (CA)

4 'B' ratings, 3 'C' ratings

SATISFACTORY ACHIEVEMENT (SA)

6 'C' ratings

PRELIMINARY ACHIEVEMENT (PA)

4 'C' ratings

A learner who otherwise achieves the ratings for a CA (Commendable Achievement) or SA (Satisfactory Achievement) award but who fails to show any evidence of achievement in one or more criteria ('z' notation) will be issued with a PA (Preliminary Achievement) award.