



# Café Culture 2024

Thursday, 13 April 2023

11:41 AM

<b>Year 9/10  Stage 5  Café Culture</b>	<b>Teacher: Kolesnyk</b>	<b>Class: 9/10</b>
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## Term 1

### Food Truck Wars - 25hrs

1	2	3	4	5	6	7	8	9	10	11
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**CC5-1, CC5-2, CC5-3, CC5-4, CC5-5**

Food service and catering are important areas of the food industry. They provide people with both food and employment. Students examine food service and catering ventures in particular café venues and their ethical operations across a variety of settings and investigate employment opportunities. Students plan and prepare safe and appealing foods and beverages appropriate for catering for small groups or people on the run.

**Assessment Term 1 - Research Task 1 Weeks 8-9 and Practical Skills 1 Weeks 2-9**

## Term 2

### Food Truck Wars - 25hrs

1	2	3	4	5	6	7	8	9	10	
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**CC5-1, CC5-2, CC5-3, CC5-4, CC5-5**

Food service and catering are important areas of the food industry. They provide people with both food and employment. Students examine food service and catering ventures in particular café venues and their ethical operations across a variety of settings and investigate employment opportunities. Students plan and prepare safe and appealing foods and beverages appropriate for catering for small groups or people on the run.

**Assessment Term 2 - Practical Skills 2 Weeks 2-9**

**Term 3****Simulated Cafe - 25hrs**

1	2	3	4	5	6	7	8	9	10	
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**CC5-1, CC5-2, CC5-3, CC5-4, CC5-5**

The health of communities is related to the way food is stored and handled when being prepared. Students will examine the role of food safety and develop the understanding and ability to identify and eliminate hazards that may pose a risk to a customer's well-being. Students investigate food safety programs and undertake a food safety online certificate course. They then use the understanding developed to, plan and prepare safe and nutritious foods to reflect hygienic food standards in accordance to food safety standards.

**Assessment Term 3 - Practical Skills 3 Weeks 2-9****Term 4****Simulated Cafe - 25hrs**

1	2	3	4	5	6	7	8	9	10	
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**CC5-1, CC5-2, CC5-3, CC5-4, CC5-5**

The health of communities is related to the way food is stored and handled when being prepared. Students will examine the role of food safety and develop the understanding and ability to identify and eliminate hazards that may pose a risk to a customer's well-being. Students investigate food safety programs and undertake a food safety online certificate course. They then use the understanding developed to, plan and prepare safe and nutritious foods to reflect hygienic food standards in accordance to food safety standards.

**Assessment Term 4 - Practical Skills 4 Weeks 2-4****Evaluation**