

## 3.4 Program details

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<b>Project 1</b>	<b>VHYPROJ1 Training</b>				
<b>Estimated duration</b>	3-4 weeks	<b>Outcome type</b>	<input type="checkbox"/> Interim <input checked="" type="checkbox"/> Final	<b>Assessment tools mapped on separate document</b>	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
<b>Assessment activity</b>		<b>Unit/s for which partial or complete evidence will be gathered</b>	<b>Evidence-gathering tools used</b>	<b>Tool code</b>	
<p>Students will attend a mock 'workplace induction' for the commercial kitchen, then complete a theory test to assess their knowledge. Students will participate in commercial kitchen event/catering preparation activities to demonstrate safe food practices and working safely in the commercial kitchen.</p> <p><i>If students are not yet competent in these units, they will be given additional opportunities to demonstrate the skills/knowledge during Project 2 activities to be found satisfactory on each task in project 1.</i></p>		<ul style="list-style-type: none"> <li>SITXWHS005 - Participate in safe work practice</li> <li>SITXFSA005 - Use hygienic practices for food safety</li> </ul>	Observation checklist	<input checked="" type="checkbox"/>	VHYOBS1
			Questions checklist	<input checked="" type="checkbox"/>	VHYQUES1
			Review of product/service against specifications	<input type="checkbox"/>	
			Review folio of work against specifications	<input checked="" type="checkbox"/>	VHYFOL1
			Third party report	<input type="checkbox"/>	
			Safety induction checklist	<input type="checkbox"/>	
<b>Project 2</b>	<b>VHYPROJ2 Events</b>				
<b>Estimated duration</b>	3-4 terms	<b>Outcome type</b>	<input type="checkbox"/> Interim <input checked="" type="checkbox"/> Final	<b>Assessment tools mapped on separate document</b>	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
<b>Assessment activity</b>		<b>Unit/s for which partial or complete evidence will be gathered</b>	<b>Evidence-gathering tools used</b>	<b>Tool code</b>	
<p>Students will cater a series of events (e.g. staff lunches, NAIDOC week morning tea, Melbourne Cup luncheon, Christmas sweet treats orders,</p>		<ul style="list-style-type: none"> <li>BSBTWK201 - Work effectively with others</li> </ul>	Observation checklist	<input checked="" type="checkbox"/>	VHYOBS2
			Questions checklist	<input checked="" type="checkbox"/>	VHYQUES2

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<p>etc). They will plan for the events, prepare the food, liaise with their customers, and review their event progress.</p>	<ul style="list-style-type: none"> <li>• SITXCCS009 - Provide customer information and assistance</li> <li>• SIRXPDK002 - Advise on food products and services</li> <li>• SITXCCS014 - Provide service to customers</li> </ul>	Review of product/service against specifications	<input checked="" type="checkbox"/>	VHYPROD2
		Review folio of work against specifications	<input checked="" type="checkbox"/>	VHYFOL2
		Third party report	<input type="checkbox"/>	
		Safety induction checklist	<input type="checkbox"/>	