VCE VET Hospitality: Cookery

Written examination – End of year

Examination specifications

Overall conditions

The examination will be sat at a time and date to be set annually by the Victorian Curriculum and Assessment Authority (VCAA). [VCAA examination rules](https://www.vcaa.vic.edu.au/assessment/vce-assessment/Pages/ExaminationRules.aspx) will apply. Details of these rules are published annually in the VCE and VCAL Administrative Handbook.

There will be 15 minutes of reading time and 1 hour and 30 minutes of writing time.

The examination will be marked by a panel appointed by the VCAA.

The examination will contribute 34 per cent to the study score.

Content

The VCE VET Hospitality: Cookery examination will be based on the assessment requirements and the following compulsory units of competency from Units 3 and 4:

* SITHCCC028 Prepare appetisers and salads Release 1 25 hours
* SITHCCC029 Prepare stocks, sauces and soups Release 1 35 hours
* SITHCCC030 Prepare vegetable, fruit, egg and   
   farinaceous dishes Release 1 50 hours
* SITHCCC034 Work effectively in a commercial kitchen Release 1 60 hours

The weighting of marks on the examination will approximately reflect the proportion of nominal delivery hours of each unit of competency that is examinable for this program.

The examination will focus on an understanding of the performance and knowledge evidence, as described in the elements and performance criteria, and the assessment conditions set out in the assessment requirements document for each unit of competency.

Foundations skills are incorporated in the performance criteria that are required for competent performance.

Format

The examination will be in the form of a Question and Answer Book.

The examination will consist of two sections.

Section A will consist of 25 multiple-choice questions worth 1 mark each and will be worth a total of   
25 marks.

Section B will consist of short-answer and extended-answer questions that may include multiple parts and will be worth a total of 95 marks.

Questions may include short scenarios and/or a variety of stimulus material. Individual questions may assess more than one unit of competency.

All questions will be compulsory. The total marks for the examination will be 120.

Answers to Section A are to be recorded on the answer sheet provided for multiple-choice questions.

Answers to Section B are to be recorded in the spaces provided in the Question and Answer Book.

Approved materials and equipment

* Regular stationery requirements (pens, pencils, highlighters, erasers, sharpeners and rulers)
* One scientific calculator

Relevant references

The following publications should be referred to in relation to the VCE VET Hospitality: Cookery examination:

* VCE VET Hospitality Program Booklet
* VCE VET Scored Assessment Guide (published 2021)
* VCAA Bulletin

Advice

A separate document containing sample questions will be published on the VCE VET Hospitality (Cookery) ‘[Examination specifications, past examinations and examination reports](https://www.vcaa.vic.edu.au/assessment/vet-assessment/past-examinations/Pages/VCEVETHospitalityKitchenOperations.aspx)’ page on the VCAA website.

Teachers and students should refer to the sample questions and past examinations for an indication of the types of questions that can be expected.

The sample questions relate to the units of competency:

* SITHCCC030 Prepare vegetable, fruit, egg and farinaceous dishes
* SITHCCC034 Work effectively in a commercial kitchen

Answers to multiple-choice questions are provided on page 10 of the sample questions document.

Answers to other questions are not provided.

Past examinations have examples of questions from units of competency that are equivalent to the following:

* SITHCCC028 Prepare appetisers and salads
* SITHCCC029 Prepare stocks, sauces and soups
* SITHCCC030 Prepare vegetable, fruit, egg and farinaceous dishes