VCE VET Hospitality (Kitchen Operations) Assessment Plan − 2022

Assessment Plan Template: Kitchen Operations

SIT20416 CERTIFICATE II IN KITCHEN OPERATIONS (Release 1)

|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Student Number:** |  |  |  |  |  |  |  |  |  |

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Assigned to:  VASS data entry no: | | | **Work Perf. (1st)** | **Work Perf. (2nd)** | **Industry Project (1st)** | **Industry Project (2nd)** | **Product (1st)** | **Product (2nd)** | **Portfolio (1st)** | **Portfolio (2nd)** |
| 01 | 02 | 03 | 04 | 05 | 06 | 07 | 08 |
| SITHCCC006 | Prepare appetisers and salads | 25 |  |  |  |  |  |  |  |  |
| SITHCCC007 | Prepare stocks, sauces and soups | 35 |  |  |  |  |  |  |  |  |
| SITHCCC008 | Prepare vegetables, fruit, eggs and farinaceous dishes | 45 |  |  |  |  |  |  |  |  |
| SITHCCC011 | Use cookery skills effectively | 50 |  |  |  |  |  |  |  |  |
| SITHCCC012 | Prepare poultry dishes | 25 |  |  |  |  |  |  |  |  |
| *Allocation of nominal hours:* | | |  |  |  |  |  |  |  |  |

Assessment Plan Samples: Hospitality (Kitchen Operations)

SAMPLE 1: SIT20416 CERTIFICATE II IN KITCHEN OPERATIONS

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Student Number:** | ***1*** | ***2*** | ***3*** | ***4*** | ***5*** | ***6*** | ***7*** | ***8*** | ***9*** |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Assigned to: | | | **Work Perf. (1st)** | **Work Perf. (2nd)** | **Portfolio (1st)** |
| VASS data entry no: | | | 01 | 02 | 07 |
| SITHCCC006 | Prepare appetisers and salads | 25 | ✓ |  |  |
| SITHCCC007 | Prepare stocks, sauces and soups | 35 |  | ✓ |  |
| SITHCCC008 | Prepare vegetables, fruit, eggs and farinaceous dishes | 45 | ✓ |  |  |
| SITHCCC011 | Use cookery skills effectively | 50 |  |  | ✓ |
| SITHCCC012 | Prepare poultry dishes | 25 |  | ✓ |  |
|  | *Allocation of nominal hours:* | | **70** | **60** | **50** |

SAMPLE 2: SIT20416 CERTIFICATE II IN KITCHEN OPERATIONS

|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Student Number:** | ***1*** | ***2*** | ***3*** | ***4*** | ***5*** | ***6*** | ***7*** | ***8*** | ***9*** |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Assigned to: | | | **Work Perf. (1st)** | **Portfolio (1st)** | **Portfolio (2nd)** |
| VASS data entry no: | | | 01 | 07 | 08 |
| SITHCCC006 | Prepare appetisers and salads | 25 |  |  | ✓ |
| SITHCCC007 | Prepare stocks, sauces and soups | 35 |  |  | ✓ |
| SITHCCC008 | Prepare vegetables, fruit, eggs and farinaceous dishes | 45 |  | ✓ |  |
| SITHCCC011 | Use cookery skills effectively | 50 | ✓ |  |  |
| SITHCCC012 | Prepare poultry dishes | 25 |  | ✓ |  |
|  | *Allocation of nominal hours:* | | **50** | **70** | **60** |

SAMPLE 3: SIT20416 CERTIFICATE II IN KITCHEN OPERATIONS

|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Student Number:** | ***1*** | ***2*** | ***3*** | ***4*** | ***5*** | ***6*** | ***7*** | ***8*** | ***9*** |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Assigned to: | | | **Work Perf. (1st)** | **Portfolio (1st)** | **Portfolio (2nd)** |
| VASS data entry no: | | | 01 | 07 | 08 |
| SITHCCC006 | Prepare appetisers and salads | 25 | ✓ |  |  |
| SITHCCC007 | Prepare stocks, sauces and soups | 35 |  | ✓ |  |
| SITHCCC008 | Prepare vegetables, fruit, eggs and farinaceous dishes | 45 | ✓ |  |  |
| SITHCCC011 | Use cookery skills effectively | 50 |  |  | ✓ |
| SITHCCC012 | Prepare poultry dishes | 25 |  | ✓ |  |
|  | *Allocation of nominal hours:* | | **70** | **60** | **50** |

Notes:

1. You need to select three tasks to cover all units of competency. Reading down the columns, the ticks indicate which task each unit of competency has been assigned to.
2. You may select two tasks of the same type, but not three. For example, a student could complete two Work Projects but could not do a third Work Project.
3. The assessment of a unit of competency cannot be split between two tasks.
4. Decide on task allocation after considering the units of competency and the scoring criteria for each task. This will help you to choose the task type that gives students most scope for demonstrating their achievement of the units of competency.
5. The allocation of nominal hours across tasks should be as equally weighted as possible.
6. **No task for VCE VET Hospitality (Kitchen Operations) may account for more than 105 total nominal hours in the student’s Units 3 and 4 sequence. A task accounting for more than 105 hours will not be acceptable.**
7. The VASS data entry number appears on the VASS screen where the Assessment Plan is entered. These numbers help identify the task against which the results are to be entered.
8. Refer to the current program structure for VCE VET Hospitality (Kitchen Operations) for the release numbers associated with the examinable units of competency in VCE VET Hospitality (Kitchen Operations). This is available on the VCAA website.