

OTUMOETAI COLLEGE
NCEA HOSPITALITY LEVEL 3 (L3HOSP) 2018

HOSPITALITY – L3HOSP		(TIC: Mrs May)
Course Entry	It is ESSENTIAL that students have achieved US167 through either L2HOSPA or L2HOSPB and at the discretion of the HOD.	
Course Overview	<p>This course is a direct follow on from L2HOSPA with students completing a range of Level 3 Unit Standards in Hospitality. It also provides a pathway to tertiary study in the Hospitality sector.</p> <p>Level 3 Hospitality recognises the competence, knowledge and skills required to successfully prepare and present food and beverage in a commercial kitchen. This course offers both practical and theoretical application of knowledge and skills required in the hospitality industry. The students will demonstrate their ability to comply with health and safety legislation, handle and maintain knives, practical cookery skills and a range of interpersonal, presentation, numeracy and literacy skills that are required by workers in the hospitality industry. As part of the course students will complete Barista Training at Level 3 where they will run a weekly café during the school day.</p>	
Assessment	This course offers Unit Standard credits at Level 3 from Service IQ – the Hospitality Training Organisation. Both theory and practical skills are assessed. Credits gained in this course align to one or more national qualification.	
Cost Materials	Food supplies that may be consumed or taken home	\$180.00

Assessment Programme	
This course offers Unit Standard credits at Level 3 from Service IQ – the Hospitality Training Organisation. Both theory and practical skills are assessed.	
13282 V3	Prepare, assemble and present complex sandwiches for service in a commercial kitchen <i>4 Credits</i>
17284 V4	Demonstrate knowledge of coffee origin and production <i>4 Credits</i>
17288 V4	Prepare and present Espresso beverages for service <i>4 Credits</i>
18497 V4	Demonstrate knowledge of culinary products and terms <i>8 Credits</i>

Assessment Opportunity
Students are expected to complete assessment activities on or before the date they are due. A further assessment opportunity will only be offered to classes where practicable. The final decision for this rests with the Head of Faculty. In some instances, the on-going collection of evidence by the teacher of the students' knowledge or skills may provide sufficient evidence. Such evidence, for example, may be collected by the teacher in conferencing with individual students.

Derived Grades
Derived grades are not applicable in Hospitality, as all assessments are internally assessed.

Work Deadlines and Lateness
Teachers will set a date by which all internally assessed qualification tasks must be completed and handed to the teacher. Late work will not be accepted. Any extension must be negotiated 48 hours before the due date for the completion of the work. You will require evidence to support your request for extra time. The classroom teacher will only grant an extension in the case of genuine illness or other exceptional circumstances.

How to Appeal a Grade
Appeals against internally assessed grades awarded should be made following the procedure outlined in the school policy on appeals. Students wishing to appeal a grade must do so within 48 hours of receiving notification of their assessed grade.

Storage of Student Work

The Technology Department will retain all student assessment material until it is no longer required by NZQA for moderation purposes.

Authenticity

Except where specified for some group tasks, all work is to be your own work and all assessment tasks will require a signed statement of authenticity from students.

Marking and Moderation

Students' work will be marked by their subject teacher following NCEA assessment schedules. For marking consistency, some assessment tasks may be marked by the same teacher for all classes, or two or more teachers may be given a different section of the assessment to mark for all students. Moderation will take place at the beginning and end of each assessment as per Otumoetai College specification.

Resources and Texts

Generally, all text resources, and practical equipment will be supplied by the Technology/Hospitality Department. If students wish to use additional texts, resources or equipment, this is permissible.

Codes of practice and OSH requirements

- Codes of Practice for students working in the Food Technology/Hospitality Room are posted in the room.
Codes of Practice include:
 - Personal Hygiene
 - Cross Contamination
 - Time Temperature Controls
 - Handling Knives
 - Chemicals
 - Wet Floors
 - Running in the Room
- Students must understand and sign Codes of Practice before starting practical work.