

OTUMOETAI COLLEGE
NCEA HOSPITALITY LEVEL 2 (L2HOSPB) 2018

HOSPITALITY – L2HOSPB						(TIC: Mrs May)
<i>Course Relationship to the National Vocational Pathways</i>						
Construction & Infrastructure	Manufacturing & Technology	Primary Industries	Services Industries	Social & Community Services	Creative Industries	
0	0	0	20	0	0	
Course Entry	Have completed a course in Level 1 Hospitality or achieved 12 credits in Level 1 Literacy and/or Numeracy and at the discretion of the HOD.					
Course Overview	<p>This course provides a comprehensive learning tool for students wanting to gain knowledge of the hospitality industry or wanting to improve their career options. Students will learn introductory practical cookery skills, how to comply with relevant health and safety legislation, provide customer service and prepare and serve food for purchase in a commercial situation.</p> <p>Students will also learn a range of interpersonal, personal, literacy, numeracy and teamwork skills that are required by workers wanting to enter the hospitality industry. This course is separate to L2HOSPA and students are assessed using a different set of Unit Standards.</p>					
Assessment	This course offers up to 20 Unit Standard credits at Level 2 from Service IQ - the Hospitality Training Organisation. Both theory and practical skills are assessed.					
Cost Materials	Food Supplies that may be consumed or taken home					\$180.00

Aim
 This course recognises the competence, knowledge, and skills required for cooking routine food dishes in a commercial kitchen. Students will be able to demonstrate a range of foundation cookery methods and a limited range of preparation techniques, using pre-prepared and ready prepared products, under supervision.

Assessment Programme
 This course offers up to 20 Unit Standard credits at Level 2 from Service IQ – the Hospitality Training Organisation. Both theory and practical skills are assessed.

Unit No.	Title	Level	Credits	Version
167 v 8	Practice food safety methods in a food business	2	4	6
13271 v 5	Cook food by frying in a commercial kitchen	2	2	3
13278 v 5	Cook food by roasting in a commercial kitchen	2	2	3
13281 v 6	Prepare and present basic sandwiches for service in a commercial kitchen	2	2	4
13272 v 4	Cook food by baking in a commercial oven	2	2	4
13334 v 4	Prepare and cook jams	2	2	4
13275 v 3	Cook food by steaming	2	2	3
14443 v 4	Pack food and beverage orders for takeaway in a commercial Hospitality environment	2	2	4

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.