

**OTUMOETAI COLLEGE**  
**NCEA HOSPITALITY LEVEL 1 (L1HOSP) 2018**

<b>HOSPITALITY – L1HOSP</b>						(TIC: Mrs May)
<i>Course Relationship to the National Vocational Pathways</i>						
<b>Construction &amp; Infrastructure</b> <b>3</b>	<b>Manufacturing &amp; Technology</b> <b>3</b>	<b>Primary Industries</b> <b>3</b>	<b>Services Industries</b> <b>18</b>	<b>Social &amp; Community Services</b> <b>3</b>	<b>Creative Industries</b> <b>3</b>	
<b>Course Entry</b>	Entry is open, but at the discretion of the HOD.					
<b>Course Overview</b>	A course for people planning to work in the Hospitality industry. It focuses on the theory and practical applications of food preparation and presentation, hygiene and safety in the food industry and terminology associated with these topics.					
<b>Assessment</b>	This course offers up to 20 Unit Standard credits at Level one from Service IQ – the Hospitality Training Organisation. Both theory and practical skills are assessed.					
<b>Cost Materials</b>	Food Supplies that may be consumed or taken home					<b>\$170.00</b>

<b>Assessment Programme</b>	
This course offers up to 20 Unit Standard credits at Level 1 from Service IQ – the Hospitality Training Organisation. Both theory and practical skills are assessed.	
497 V8	Demonstrate knowledge of workplace health and safety requirements <i>3 Credits</i>
15900 V5	Prepare and present meat in the Hospitality industry <i>4 Credits</i>
21059 V4	Demonstrate knowledge of knife care, use, storage, and carrying for the Hospitality industry <i>2 Credits</i>
15892 V5	Demonstrate knowledge of terminology used for food and recipes in commercial cookery <i>2 Credits</i>
15921 V5	Prepare and cook a cake, a sponge and a batch of scones in the Hospitality industry <i>3 Credits</i>
19770 V4	Prepare and present egg and cheese dishes in the Hospitality industry <i>2 Credits</i>
15919 V5	Prepare and present hot finger food <i>2 Credits</i>

<b>Assessment Opportunity</b>
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.

<b>Derived Grades</b>
Derived grades are not applicable in Hospitality, as all assessments are internally assessed.

<b>Work Deadlines and Lateness</b>
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.