



Level 3 Hospitality : (L3HOS)

NCEA Level: Level 3
 Primary Qualification: NCEA
 Primary Learning Area: Technology
 Date: 2020
 Teachers: Ms Tracey Cooke



Standards on Offer

NCEA Level	Standard Number	Standard Descriptor	Credits	Assessment	Literacy	Numeracy	Vocational Pathways
3	US13282 05	Prepare, assemble and present complex sandwiches for service in a commercial kitchen	2	Internal	No	No	N/A
3	US13293 05	Prepare and cook vegetable dishes in a commercial kitchen	6	Internal	No	No	N/A
3	US13310 05	Prepare and Produce basic hot and cold dessert items in a commercial kitchen	5	Internal	No	No	N/A
3	US13314 06	Prepare and cook egg dishes in a commercial kitchen	4	Internal	No	No	N/A
3	US13316 05	Prepare and cook basic pasta dishes in a commercial kitchen	3	Internal	No	No	N/A
3	US13325 05	Prepare and bake basic cakes, sponges and scones in a commercial kitchen	4	Internal	No	No	N/A
Total Available Credits			24				

Note: Courses are subject to change with the review of courses at the end of each year. Course is not endorsable.

Course Outline

Term 1 3 February - 9 April 2020 (10 weeks)	Term 2 28 April - 3 July 2020 (10 weeks)	Term 3 20 July - 25 September 2020 (10 weeks)	Term 4 12 October - early November 2020 (4 weeks)
US13282 (4 weeks) US13293 (7 weeks)	US13325 (5 weeks) US13314 (5 weeks)	US13316 (5 weeks) US13310 (5 weeks)	US13310 (4 weeks)
KEY DATES: Week 4: Assessment Week 7: Assessment	KEY DATES: Week 5: Assessment Week 10: Assessment	KEY DATES: Week 5: Assessment Week 10: Assessment	KEY DATES: Week 4: Assessment

What will I learn and how will I learn?

Senior students work towards achieving unit standards from the hospitality industry. Each standard is dedicated to a cooking technique or process and outlines a range of dishes to be taught. Students need to be assessed as competent in the practical dishes that are set for each assessment, students must attend all practical and theory lessons if they wish to pass this course.

Entry Criteria

Entry is by 14 credits at Level 2 or with approval from Teacher in Charge and/or Head of Learning Area.

Conditions of Assessment

Assessments will be completed within class time. This is to ensure authenticity, ie, that all work students submit is their own. It is important that students understand the conditions of assessment for these standards and that they direct any questions about when and how they are able to work on them to their teacher.

Submitting Internal Assessment

It is important that students take note of the due dates for their internal assessments. All internal assessments must be submitted on or prior to the due date, unless prior approval has been granted for special circumstances (refer to your NCEA guidelines or talk to their teacher about this). Assessments that are submitted after the due date, without prior approval, will receive a Not Achieved.

Resubmission and Further Assessment Opportunities

Resubmissions can only be offered once and only when small errors or omissions need to be corrected in their work in a short period of time. There is no further teaching available. Further assessment opportunities are not available in every standard.