



Level 2 Hospitality : (L2HOS)

NCEA Level: Level 2
 Primary Qualification: NCEA
 Primary Learning Area: Technology
 Date: 2020
 Teachers: Ms Tracey Cooke

THE CUSTOMER MAY NOT ALWAYS BE RIGHT, BUT THEY ARE ALWAYS THE CUSTOMER. So, LET THE CUSTOMER BE WRONG WITH DIGNITY AND RESPECT.
 SHEP HYKEN



Standards on Offer

NCEA Level	Standard Number	Standard Descriptor	Credits	Assessment	Literacy	Numeracy	Vocational Pathways
2	US13271 05	Cook food items by frying	2	Internal	No	No	SI
2	US13272 05	Cook food items by baking	2	Internal	No	No	SI
2	US13273 05	Cook food items by boiling	2	Internal	No	No	SI
2	US13274 05	Cook food items by poaching	2	Internal	No	No	SI
2	US13276 05	Cook food items by grilling	2	Internal	No	No	SI
2	US13278 05	Cook food items by roasting	2	Internal	No	No	SI
2	US13280 05	Prepare fruit and vegetable cuts	2	Internal	No	No	SI
2	US13281 06	Prepare and present basic sandwiches for service	2	Internal	No	No	SI
2	US13283 05	Prepare and present salads for service	2	Internal	No	No	SI
2	US13285 05	Handle and maintain knives in a commercial kitchen	2	Internal	No	No	SI
2	US22234 05	Compare characteristics of international dishes and prepare and present international dishes	4	Internal	No	No	SI
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)
US13285 (2 weeks) US13280 (3 weeks) US13281 (3 weeks) US13276 (3 weeks)	US13271 (3 weeks) US13272 (3 weeks) US22234 (3 weeks) US13278 (3 weeks)	US14462 (3 weeks) US13274 (3 weeks) US13283 (3 weeks)	US13273 (3 weeks)
KEY DATES: Week 4: Assessment Week 7: Assessment Week 9: Assessment		KEY DATES: Week 1: Assessment Week 4: Assessment Week 7: 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. Attendance needs to be above average.

Entry Criteria

Entry is by 14 credits at Level 1, 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.