



Hospitality

11HOS Assessment Statement 2019

Year : 11

Course : Hospitality

Mrs S Jones

Total Credits : 28

No	Standard Number	Version	Level	Credits	Lit / Num	Full Title	Method of Assessment	Assessment Opportunities Offered	Approximate Date	Grade	Teacher Signature
1	20666	6	2	2		Demonstrate basic knowledge of contamination hazards and control methods used in a food business	Test	1	Term 1 Week 5		
2	21058	5	1	2		Identify career pathways in the hospitality industry	Test	1	Term 4 Week3		
3	15919	5	1	2		Prepare and present hot finger food in the hospitality industry	Practical	1	Term 3		
4	15921	5	1	3		Prepare and cook a cake, a sponge and a batch of scones in the hospitality industry	Practical	1	Term 3 Week 10		
5	21059	4	1	2		Demonstrate knowledge of knife care, use, storage, and carrying for the hospitality industry	Test	1	Term 1 Week 10		
6	19770	4	1	3		Prepare and present egg and cheese dishes in the hospitality industry	Practical	1	Term 2 Week 4		
7	15901	5	1	3		Prepare and present fruit and vegetables in the hospitality industry	Practical	1	Term 1 Week 10		

School Assessment Procedures - You can view your rights and obligations under the school's assessment procedures either on the NZQA notice board in the quad, or on the schools intranet.

Qualifications - You can see what qualifications the school offers and what qualification(s) this course leads towards on the schools Intranet. Also you can see the courses, pathways, requirements for certificate endorsement, exclusion list of standards, and details on credit inclusion.

NZQA - For a range of information on the National Certificate of Educational Achievement, University Entrance, and Scholarship go to <http://www.nzqa.govt.nz/ncea/index.html>

Assessment Opportunities Offered - In addition to what is listed above, other authentic standard specific evidence may be used instead of a formal assessment event. see your teacher for details.

Record your internal grades on this sheet and ask your teacher to sign it off as correct. You can then use this as evidence of your achievement.



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8	15900	5	1	4		Prepare and present meat in the hospitality industry	Practical	1	Term 3 Week 2		
9	15920	5	1	2		Prepare and present sauce and soup in the hospitality industry	Practical	1	Term 2 Week 7		
10	15892	5	1	5		Demonstrate knowledge of terminology used for food and recipes in commercial cookery	Test	1	Term 3 Week 10		

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