



Hospitality

12HOS Assessment Statement 2019

Year : 12

Course : Hospitality

Mrs S Jones

Total Credits : 21

No	Standard Number	Version	Level	Credits	Lit / Num	Full Title	Method of Assessment	Assessment Opportunities Offered	Approximate Date	Grade	Teacher Signature
1	167	8	2	4		Practise food safety methods in a food business under supervision	Practical	1	term 1 week 7		
2	13344	6	2	3		Demonstrate knowledge of the characteristics of cookery methods and their applications in commercial catering	Test	1	term 4 week 3		
3	13274	5	2	2		Cook food items by poaching	Practical	1	term 2 week 8		
4	13276	5	2	2		Cook food items by grilling	Practical	1	term 3 week 4		
5	13272	5	2	2		Cook food items by baking	Practical	1	term 3 week 8		
6	13271	5	2	2		Cook food items by frying	Practical	1	term 2 week 4		
7	13285	5	2	2		Handle and maintain knives in a commercial kitchen	Practical	1	term 3 week 4		

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	17285	9	2	4		Demonstrate knowledge of commercial espresso coffee equipment and prepare espresso beverages under supervision	Practical	1	term 4 week 2		

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