



Home Economics

HC1201 Assessment Statement 2017

Year : 12

Course : Hospitality and Catering

Miss Given

Total Credits : 20

Unit standards maybe assessed prior to the deadline date depending on individuals progress. 167 is a vital part of the course and is a pre requisite of some of the other standards.

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	Test	2	End of term 2		
2	13285	5	2	2		Handle and maintain knives in a commercial kitchen	Test	2	End of term 2		
3	13276	5	2	2		Cook food items by grilling	Test	2	End of term 2		
4	13283	5	2	2		Prepare and present salads for service	Test	2	End of term 2		
5	13271	5	2	2		Cook food items by frying	Test	2	30th Oct		
6	13278	5	2	2		Cook food items by roasting	Test	2	30th Oct		
7	13280	5	2	2		Prepare fruit and vegetable cuts	Test	2	30th Oct		

School Assessment Procedures - You can view your rights and obligations under the school's assessment procedures 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	13281	6	2	2		Prepare and present basic sandwiches for service	Test	2	30th Oct		
9	13274	5	2	2		Cook food items by poaching	Test	2	39th Oct		

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