**** Please email [julie@educationiskey.com.au](mailto:julie@educationiskey.com.au) with the information below.

ABN: 46661921464

Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Order Number: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

School: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Total Order $\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

VICTORIAN - SCORED ASSESSMENT TASKS (SATs)

All SATs cover each of the Units of Competency, mapping, various formats of assessment.

**Cookery**

Covering each of the UoC including mapped recipes $450.00

**Hospitality**

Covering each of the UoC including mapping $400.00

**BRAND NEW 2024**

Order individually $80.00 (please tick units required) Set of 5 $370.00

Individual Unit practice revision exam, each individually covers the Unit of competency, marked out if 80

|  |  |  |  |
| --- | --- | --- | --- |
| **Hospitality – Individual exams for each unit** | Tick to purchase | **Cookery – individual exams for each unit** | Tick to purchase |
| Prepare and serve non-alcoholic beverages |  | Prepare vegetables, fruit, eggs and farinaceous |  |
| Clean and Tidy Bar |  | Work effectively in a commercial kitchen |  |
| Serve food and beverage |  | Prepare appetisers and salads |  |
| Provide advice on food |  | Prepare stocks, sauces and salads |  |
| Process financial transactions |  | 80 Multiple choice questions |  |
| Full set |  | Full Set |  |

2023 BRAND NEW Practice Exams–Exams are $90 each or $160.00 for two.

Each covering the Units of competency and following the same model as the VCAA examination

|  |  |  |
| --- | --- | --- |
|  | Revision Exam A | Revision Exam B |
| Cookery |  |  |
| Hospitality |  |  |

**Knowledge Pantry Enrolment**

**Teacher Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**School Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Units available within the pantry – create your own class pantry.**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **UNITS OF COMPETENCY** | **UNIT DESCRIPTION** | **Tick for access** |  | **UNITS OF COMPETENCY** | **UNIT DESCRIPTION** | **Tick for access** |
| SITHCCC029 | Prepare stocks, sauces and soups |  |  | SITXFSA005 | Use hygienic practices for food safety |  |
| SITHCCC028 | Prepare appetisers and salads |  |  | SITXWHS005 | participate in safe work |  |
| SITHCCC030 | Prepare vegetable, fruit, egg and farinaceous dishes |  |  | BSBTWR201 | Work effectively with others |  |
| SITHFAB022 | Clean and tidy Bar |  |  | SITHIND006 | Source and use information |  |
| SITHCCC034 | Work effectively in a commercial kitchen |  |  | SITXCCS011 | Interact with customers |  |
| SITXFIN007 | Process financial transactions |  |  | SITHCCC023 | Use food preparation equipment |  |
| SITHFAB024 | Prepare and serve non-alcoholic beverages |  |  | SITHCCC027 | Prepare dishes using basic methods of cookery |  |
| SITHFAB025 | Prepare and serve espresso coffee |  |  | SITHKOP009 | Clean kitchen premises and equipment |  |
| SITHFAB027 | Serve food and beverage |  |  | SITXFSA006 | Participate in safe food handling practices |  |
| SITHFAB036 | Provide advice on food |  |  | SITHCCC025 | Prepare and serve sandwiches |  |
|  |  |  |  | SITHCCC024 | Prepare simple dishes |  |
|  |  |  |  | SITHCCC026 | Package prepared foodstuffs |  |

|  |  |  |  |
| --- | --- | --- | --- |
| **Speciality Items** | **Description** | **Cost** | **Tick to purchase** |
| Australian Guide to healthy eating posters | Set of 5 posters representing each food group in detail (postage included) | $45.00 |  |
| Digestion and Absorption posters | Set of 5 posters representing each process of digestion/ absorption/utilisation in the body – where/ when/how and what. (postage included) | $45.00 |  |
| Science of Food | Set of A4 posters – Aeration, Caramelisation, Coagulation, Dextrinisation, Emulsifying, Gelatinisation, Denaturing and Milliard Reaction (emailed)(8) | $70.00 |  |
| Cookery Methods | Set of A4 posters – Principal of heat transfer methods, effects on properties of food- dry and moist cooking, electromagnetic radiation, mechanical action and enzymes and changes to pH. (emailed) (6) | $50.00 |  |

**All assessment tasks and resource prices are ex GST.**