



Year 11, Hospitality (Cookery)

Practical Assessment

Due Date: 11HOS1 Friday 26th June 2026

11HOS2 Tuesday 16th June 2026

Task Distributed: 02.06.2026

Unit: SITHCCC025 – Prepare and present sandwiches;
Embedded units: SITXFSA005, SITXFSA006,
SITXWHS005

Task Type: Practical Observation

Outcomes:

- SITXFSA005
- SITXFSA006
- SITXWHS005

Task Description

You will be examined on your knowledge of understanding of the course content covered so far in class, including:

- Cold sandwiches:
 - 1 x flatbread - Mexican Wrap
 - 2 x filled sandwiches - Pullman (Curried Egg) Sandwich & Turkey Roll
- Hot sandwiches:
 - 1 x club sandwich
 - 1 x pressed chicken sandwich - Focaccia Bread Grilled Chicken and Pesto Sandwich
- Cafe foods:
 - 1 x spinach and cheese gozleme
 - 1 x bruschetta

You will be assessed on your ability to:

- prepare cold sandwiches safely and hygienically
- follow food safety and WHS practices at all times
- work independently and in an organised way
- present food suitable for café service

Details of Submission

The successful completion of this task requires the student to complete the practical tasks allocated to them on the day of the assessment. Students must be dressed in their full chef's uniform throughout the day whilst cooking.

Teacher Feedback and Student Self-Reflection

The student will be deemed competent or not yet competent on the day of the practical assessment.

How does this link to my learning?

- This assessment task will build on practical concepts discussed in class and allow students to consolidate their learning in a creative and meaningful way.
- Students will have the opportunity to develop their independent practical skills and their ability of plating dishes to industry standards.

Assessment Procedures

All students should be fully aware of the School Assessment Procedures for their year group. These were provided at the beginning of the school year and are available off the school website under the Learning Tab for each year group.