2021 Course Report

Hospitality Examination (Kitchen Operations and Cookery)

| S | State Distribution | The typical examination performance in this band: |
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| | | 100 Demonstrates extensive knowledge and understanding of the HSC mandatory focus areas including Hygiene, Safety and Working in the hospitality industry and workplace. Demonstrates extensive knowledge and understanding of one HSC stream focus area - Food and Beverage or Kitchen Operations and Cookery. Communicates in a coherent, succinct and logical manner. Uses industry terminology accurately and appropriately. Supports responses with relevant workplace examples. |
| | | 90 Demonstrates thorough knowledge and understanding of the HSC mandatory focus areas including Hygiene, Safety and Working in the hospitality industry and workplace. Demonstrates thorough knowledge and understanding of one HSC stream focus area - Food and Beverage or Kitchen Operations and Cookery. Communicates in an effective and organised manner. Uses industry terminology appropriately. Supports responses with workplace examples. |
| | | 80 Demonstrates sound knowledge and understanding of the HSC mandatory focus areas including Hygiene, Safety and Working in the hospitality industry and workplace. Demonstrates sound knowledge and understanding of one HSC stream focus area - Food and Beverage or Kitchen Operations and Cookery. Communicates in an organised manner. Uses some industry terminology appropriately. Includes some workplace examples in responses. |
| | | 70 Demonstrates basic knowledge and understanding of the HSC mandatory focus areas including Hygiene, Safety and Working in the hospitality industry and workplace. Demonstrates basic knowledge and understanding of one HSC stream focus area - Food and Beverage or Kitchen Operations and Cookery. Communicates in a basic manner. Uses some industry terminology. |
| - | | 60 Demonstrates elementary knowledge and understanding of the HSC mandatory focus areas including Hygiene, Safety and Working in the hospitality industry and workplace. Demonstrates elementary knowledge and understanding of one HSC stream focus area - Food and Beverage or Kitchen Operations and Cookery. Uses generalisations and non-industry specific terminology. |
| ┝ | | 50 A mark in this band indicates that the student has achieved below the minimum standard expected. |
| | | 0 The candidature of this course was 2,186. |
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