

# VCE VET Hospitality: Kitchen Operations

## Written examination – End of year

### Examination specifications

#### Overall conditions

The examination will be sat at a time and date to be set annually by the Victorian Curriculum and Assessment Authority (VCAA). VCAA examination rules will apply. Details of these rules are published annually in the *VCE and VCAL Administrative Handbook*.

There will be 15 minutes reading time and 1 hour and 30 minutes writing time.

The examination will be marked by a panel appointed by the VCAA.

The examination will contribute 34 per cent to the study score.

#### Content

The VCE VET Hospitality: Kitchen Operations examination will be based on the assessment requirements and the following compulsory units of competency from Units 3 and 4:

- |              |  |           |          |
|--------------|--|-----------|----------|
| • SITHCCC006 | Prepare appetisers and salads                        | Release 1 | 25 hours |
| • SITHCCC007 | Prepare stocks, sauces and soups                     | Release 1 | 35 hours |
| • SITHCCC008 | Prepare vegetable, fruit, egg and farinaceous dishes | Release 1 | 45 hours |
| • SITHCCC011 | Use cookery skills effectively                       | Release 1 | 50 hours |
| • SITHCCC012 | Prepare poultry dishes                               | Release 1 | 25 hours |

The weighting of marks on the examination will approximately reflect the proportion of nominal delivery hours of each unit of competency that is examinable for this program.

The examination will focus on an understanding of the performance and knowledge evidence, as described in the elements and performance criteria, and the assessment conditions set out in the assessment requirements document for each unit of competency.

Foundation skills are incorporated in the performance criteria that are required for competent performance.

## Format

The examination will be in the form of a question and answer book.

The examination will consist of two sections.

**Section A** will consist of 25 multiple-choice questions worth 1 mark each and will be worth a total of 25 marks.

**Section B** will consist of short-answer and extended-answer questions that may include multiple parts, and will be worth a total of 95 marks.

Questions may include short scenarios and/or a variety of stimulus material. Individual questions may assess more than one unit of competency.

All questions will be compulsory. The total marks for the examination will be 120.

Answers to Section A are to be recorded on the answer sheet provided for multiple-choice questions.

Answers to Section B are to be recorded in the spaces provided in the question and answer book.

## Approved materials and equipment

Pens, pencils, highlighters, erasers, sharpeners and rulers

## Relevant references

The following publications should be referred to in relation to the VCE VET Hospitality: Kitchen Operations examination:

- *VCE VET Hospitality Program Booklet – Extract* (published January 2017)
- *VCE VET Assessment Guide* (published February 2010)
- *VCAA Bulletin*

## Advice

A separate document containing sample questions has been published on the 'Hospitality (Kitchen Operations) (VCE VET) – Exams and Examination Reports' page on the VCAA website.

Teachers and students should refer to the sample questions and past examinations for an indication of the types of questions that can be expected.

The sample questions relate to the unit of competency SITHCCC012 Prepare poultry dishes.

Answers to multiple-choice questions are provided on page 4 of the sample questions document.

Answers to other questions are not provided.

Past examinations have examples of questions from units of competency that are equivalent to the following:

- SITHCCC006 Prepare appetisers and salads
- SITHCCC007 Prepare stocks, sauces and soups
- SITHCCC008 Prepare vegetable, fruit, egg and farinaceous dishes
- SITHCCC011 Use cookery skills effectively