

VCE Exam Revision Guidelines

Subject:	VET Hospitality: Kitchen operations		
Exam type:	Written	Aural & Written	
Reading time:	15 minutes		
Writing time:	90 Minutes		

Structure of exam:

Section (e.g. A, B)	Format (e.g. Multiple choice, short answer etc.)	Number of questions	Number of marks
a	Multiple choice	25	25
b	Short and long answer	24	95

Materials supplied (highlighted items only):

Q & A book (exam)	Script book	Data book	Multiple-choice answer sheet
Other:			

Allowed materials (highlighted items only):

Unmarked dictionary	1 x bound book	CAS calculator	Scientific calculator
Sketching aids	1 x cheat sheet	Water-based markers	Coloured pencils

REVISION GUIDELINES

1) Name of topic/s and topic areas to be covered-

- Vegetable, egg and farinaceous products
- Stocks, soups and sauces
- Cook and preparing food for services
- Food hygiene
- Poultry
- Appetisers and salads
- Contemporary and cultural dishes
- Preparation techniques
- Food preparation equipment
- Food storage and stock rotation
- Portion controls and quantities
- Methods of cookery

2) Location of revision information- All exam sections:

- Didasko resource (online moodle)
- Handouts from class and from exam revision day in holidays
- Google classroom

3) Revision format:

- Summarise and memorise techniques, definitions and procedures
- Know French terminology and hospitality Jargon
- Completion of all Didasko worksheets
- Past practice exams (link on google classroom)
- Attendance at revision classes and all year 12 classes in term 4 would be advisable