

KS4 Hospitality & Catering: LEARNING JOURNEY

Unit 2-2.1.1 Understanding the importance of nutrition

Unit 2-2.1.1 Nutrition at different life stages & special dietary needs

Unit 2-2.1.2 How cooking methods can impact on nutritional value

Unit 2-2.2.1 Factors affecting menu planning

Unit 1-1.1.3 Working conditions in the hospitality and catering industry

Unit 1-1.2.2 Customer requirements

Unit 1-1.3.2 Food safety

Unit 1-1.4.2 Symptoms and signs of food-induced of ill-health

Practical- Homemade ravioli, Chicken liver pate, Profiteroles, Pavlova

Unit 2-2.3.3 Food safety practices

Unit 2-2.4.1 Reviewing of dishes

Unit 2-2.4.2 Reviewing own performance

Unit 1-1.4.1 Food related causes of ill health

Unit 1-1.4.3 Preventative control measures of food-induced of ill-health

Practical-

Cheese souffle

Laminating pastry sausage roll

Stir fry with homemade noodles

Chicken Ballentine – deboning

Unit 2- 2.2.2 How to plan production

Unit 2-2.3.1 Practical skills and techniques

Unit 2-2.3.2 Presentation techniques

Unit 1-1.2.3 Hospitality and catering provision to meet specific requirements

Unit 1-1.3.1 Health and safety in hospitality and catering provisions

Practical –

Deboning chicken (curry)

Filleting fish in batter

Chocolate souffle

Poached pears in sweet sauce

Unit 1-1.1.1 Types of Hospitality and catering provisions

Unit 1-1.1.1 Types of service in commercial and non-commercial provisions

Unit 1-1.1.1 Standards and ratings

Unit 1-1.1.2 Types of employment roles and responsibilities within the industry

Unit 1-1.1.2 Personal attributes, qualifications and experience

Unit 1-1.1.4 Contributing factors to the success of hospitality and catering provision

Unit 1-1.1.4 Positive and negative uses of media

Unit 1-1.2.1 The operation of the kitchen

Unit 1-1.2.1 The operation of the kitchen: Equipment

Unit 1-1.4.1 Hospitality and catering and the law

Unit 1-1.4.2 Symptoms and signs of food-induced of ill-health

FINAL UNIT 2 PRACTICAL EXAM END OF TERM 1

Unit 1-1.4.3 Preventative control measures of food-induced of ill-health

Unit 1-1.4.4 The Environmental Health Officer

FINAL UNIT 1 WRITTEN EXAM MAY/JUNE TERM 3