

Hospitality and Catering

Practical Skills- Unit 2

Hospitality Industry- Unit 1

Health and Nutrition- Unit 2

Planning Menus- Unit 1 and 2

- *Develop an understanding of considerations when planning a menu*
- *Develop a broad understanding of the hospitality and catering sector*
- *Develop knowledge which spans the entire vocational sector and related industries*
- *Demonstrate knowledge of food nutrition, it's sources and role in the human body*
- *Demonstrate food preparation, cooking and presentation skills*

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3D Design & Print

Solve, reformulate, innovate,
function, form, CAD, maths, PLA,
ABS, technologies

Art Collections

Natural forms, mixed media,
observational drawings, museum
collections, ceramics

Recipe Development

Nutrition, health, plan, varied diet,
prepare, design, cook, seasonal
ingredients, sources.

The Design Business

Entrepreneurship, risk, creativity,
target market, product life cycle,
sustainability

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Food Safety

Basic practical skills
Types of contamination
Food preservation

Food Hygiene

Medium Level
practical skills
Food Storage
HACCP
The EHO

Balanced diets

Nutrient functions
Dietary requirements
Dietary choices
Allergies/intolerances

Meeting Customer Requirements

Nutritional needs
Customer needs
High level practical
skills

Mock Controlled Assessment Task

Nutrients needs for
age groups
Factors affecting
menu planning
How to plan
production

Mock Controlled Assessment Task

Cooking two dishes
Evaluating cooking
skills

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LO1

Hospitality and
catering providers
Working Conditions
Job Roles

LO2

How hospitality and
catering provisions
operate
Front and Back of
house

Unit 2 Controlled Assessment Task

Plan, cook and review
two dishes according to
a brief.

LO3

Health and safety in
hospitality and
catering
Risk assessments
Accident forms
HACCP

LO4

Food Safety
Signs and Symptoms
of food-induced ill
health
The EHO