KS4 Hospitality and catering

Learning Journey

Terminal exam
June TBC

Mock exam

Level 3 Hospitality and catering

THE HOSPITALITY AND CATERING INDUSTRY
From January to June we will be recapping all of the knowledge required for the external exam. This will include a range of theory and practical lessons.
We will also be doing numerous past papers questions.

Coursework hand in date TBC
December

Courework
Scenario will be released in September

2.1 THE IMPORTANCE OF NUTRITION
2.1.1 Understanding the importance of nutriti
2.1.2 How cooking methods can impact on nutritional value

2.2 MENU PLANNING
2.2.1 Factors affecting menu planning
2.2.2 How to plan production

2.3 THE SKILLS AND TECHNIQUES OF PREPARATION, COOKING AND PRESENTATION OF DISHES
2.3.1 How to prepare and make dishes
2.3.2 Presentation techniques
2.3.3 Food safety practices

Year 11

This last half term we are making our own fruit jam and using it in our own Victoria sandwich cake

1.4 FOOD SAFETY IN HOSPITALITY AND CATERING
1.4.1 Food related causes of ill health
1.4.2 Symptoms and signs of food-induced ill health
1.4.3 Preventative control measures of food-induced ill health
1.4.4 The environmental health officer (EHO)





1.3 HEALTH AND SAFETY IN HOSPITALITY AND CATERING
1.3.1 Health and safety in hospitality and catering provision
1.3.2 Food safety

1.2 HOW HOSPITALITY AND CATERING PROVIDERS OPERATE
1.2.1 the operation of the front and back of house
1.2.2 Customer requirements in hospitality and catering
1.2.3 Hospitality and catering provision to meet specific requirements

Shortbread biscuits
Hungarian forked biscuits
Lemon iced biscuits
Cheese biscuits/straws

Pizza
Tuna fishcake
Sausage casserole
Jambalaya

This half term we are looking at different types of pastry and will be making profiteroles with choux pastry, apple pies with shortcrust pastry, fruit tartlets with pate sucree, and puff pastry for cheese and onion pies

Lasagne with roux sauce
Stir fry
Chicken nuggets and wedges

Year 10

This half term we are portioning a whole chicken and will be making BBQ wings, Kiev, pie and casserole from the meat

No bake cheesecake
Chelsea buns
Scones

1.1 HOSPITALITY AND CATERING PROVISION
1.1.1 Hospitality and catering providers
1.1.2 Working in the hospitality and catering industry
1.1.3 Working conditions in the hospitality and catering industry
1.1.4 Contributing factors to the success of hospitality and catering provision

