



Explain how dishes on a menu address environmental issues



Plan production of dishes for a menu



### PENTECOST TERM

External exam unit 2



Explain how menu dishes meet customer needs



Portion control and costings

Food safety recap



gourmet meals



Compare nutritional needs of specific groups



fx Describe functions of nutrients in the human body

Where?

Explain factors to consider when proposing dishes for menus

When?

Who?

What?



Presentation of food and garnish

Explain how cooking methods impact on nutritional value

Y11



Explain characteristics of unsatisfactory nutritional intake

Exam analysis/pre release materials

Unit 2



Understand the importance of nutrition when planning menus



Food safety & hygiene.

YEAR 11

External exam unit 1

EXAM

PENTECOST TERM

Research, plan and cook a meal for a specific provision



Costing and meal planning



Common types of food poisoning



HACCP for meal. Planning for event. Order plates etc

The operation of the kitchen



The operation of front of house

Stock control

Revision

The symptoms of food induced ill health



LO4



How hospitality and catering provision meets customer requirements



Personal safety control measures for hospitality and catering provision



The structure of the hospitality and catering industry  
Introduction to the course

The role and responsibilities of the environmental health officer (EHO)



Working conditions of different job roles across the hospitality and catering industry

Food safety & hygiene.



Costing out a recipe

Revision

ADVENT TERM



Food related causes of ill health



Factors affecting the success of hospitality and catering providers

SUCCESS

job roles



Job requirements within the hospitality and Catering industry

Unit 1

YEAR 10