

OUR LEARNING JOURNEY Hospitality and Catering KS4

Transition

Transition research booklet in preparation for KS5 Food Science and Nutrition

Term 6

Unit 1 Mock assessment

LO 5 Propose a hospitality and catering provision to meet specific requirements

Unit 1 External assessment - 2nd and final attempt (June)

Science/bact

improvements to Health, Safety & Hygiene in a range Understand how hospitality Describe the structure of the Hospitality of settings

To be able to suggest

and catering provision

Research

homework meal.

task

& Catering industry including job requirements & working conditions

LO4 Food Poisoning Term 5 Self/peer assessment

task homework LO3 Health & Safety Legislation

Business insurance/liability

LO2 Operations Business - employment LO1 Industry legislation

3.1-3.4 Production of

brief - Assessment

Advanced use complex kitchen equipment and utensils

Nutritional submission May 1st needs/special

Presentation techniques Review of

Term 4

3.1-3.4 Production of brief - Mock Maths-timing, Assessment 2.4 Cooking to a

Research task homework

Unit 2 Planning & Cooking to a brief AC1.1-1.4 Nutrition. AC2.1-2.2 Dish Proposal

independently to

produce 2 course

research, plan and

Self/peer Menu & assessment planning

making/suggest

proportion & costing.

weights &

measures.

brief - planning and production

Unit 1 External assessment - 1st attempt (June)

techniques

Intro to high skill dishe Deboning, filleting

Research task homework Self/peer

Pasta/noodle Pastry Skills,

Menu & Time planning

AC 2.3 Customer needs

Term 3

making

LO2 OperationsLO1 Industry

Term 2

AC 2.2 Environment

AC 2.1 Dish LO4 Food **Proposal Poisoning** Science

LO3 Health & Safety Legislation

Research task

Operations test Nutritional needs/special

diets

Ac1.2 Special Diets

Industry&

assessment

Rusiness AC 1.3 Poor

Nutrition/excesses

& deficiencies

Nutrition Test AC1.4 Impact of cooking methods

Self/peer

Term

Hygiene and food safety. Knife skills.

Ac1.1 Nutrition

homework

Veg /fruit preparation & cooking, soups, sauces and accompaniments

High skills-tuille, assessment sugar & chocolate work & meringue

Transition booklet/research task

Yr 9 Design task Cooking to a brief