King James I Academy Interactive Learning Journey

Use this interactive learning journey to access tasks, resources, videos, exemplar work and more which will help you on your journey through Hospitality and Catering

FOOD & COOKERY - YEAR 10

HALF TERM 5

CA6 - RECIPE AMENDMENT. **DEVELOPMENT AND EVALUATION**

Amend recipes to make the suitable for varying nutritional, cultural and medical needs. Evaluate the effectiveness and suitability of menus and develop new dishes.

HALF TERM 6

CA7 - MENU AND ACTION PLANNING FOR COMPLETED DISHES

CA5 - FOOD PREPARATION. COOKING SKILLS AND TECHNIQUES

Consolidate practical learning on food preparation and cooking skills from the previous year to design, plan and execute high skilled dishes and menus which are suitable for specific audiences. Design dove-tailed time plans and produce dishes to a given brief.

YEAR 11





HALF TERM 3

and deficiencies.

KEY ICONS













RECIPES

CURRICULAR



VIDEO LINKS



EXEMPLAR



INFORMATION



FOOD







Cheesecake

YEAR 10

HALF TERM 4

CA4 - FACTORS AFFECTING FOOD CHOICE

HALF TERM I

Investigate the different reasons we choose to eat a range of foods. Evaluate the specific needs of different groups of people and the factors which affect their choices including age, gender, location, medical status, work life, hobbies and more.



















CA3 - FOOD GROUPS. KEY NUTRIENTS AND A BALANCED DIET

Categorise foods into different groups. Explain the sources and functions of a range of macro and micronutrients. Describe the consequences of unsatisfactory nutritional intake including excesses





HALF TERM 2

CA2 - FOOD LEGISLATION AND FOOD PROVENANCE

Outline the laws which are in place to protect food establishments and consumers. Explain where different foods come from and evaluate how your food choices affect the environment.





the cooking environment.

CAI - HEALTH AND SAFETY IN COOKING

Describe the food related causes of ill health. Investigate common types of food poisoning and the symptoms of food-induced ill health.

Explain how to work safely and hygienically in



























ACTIVITIES

