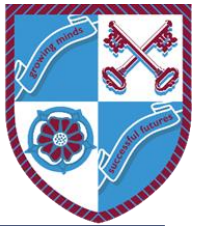


MY FOOD JOURNEY



Unit 2 LO3



Be able to cook dishes

AC3.1
Use techniques in preparation of commodities

AC3.2
Assure quality of commodities to be used in food preparation

AC3.3
Use techniques in cooking of commodities

AC3.4
Complete dishes using presentation techniques

AC3.5
Use food safety practices

Be able to cook dishes



Unit 2 LO3

Where?



AC2.1
Explain factors to consider when proposing dishes for menus

When?

AC2.2
Explain how dishes on a menu address environmental issues



AC2.4
Plan production of dishes for a menu



LO1 LO2 LO3



Unit 2 NEA

Non Exam Assessment

Post-16 Destinations

Apprenticeship

University

Professional H & C Routes

Who?

LO2

Understand menu planning

LO2

AC2.3
Explain how menu dishes meet customer needs



LO1

Understand the importance of nutrition when planning menus



AC1.2
Compare nutritional needs of specific groups

AC1.1
Describe functions of nutrients in the human body



REVISE



AC5.2
Recommend options for hospitality provision

AC1.4
Explain how cooking methods impact on nutritional value



AC1.3
Explain characteristics of unsatisfactory nutritional intake



Research, plan and cook a meal for a specific provision

Unit 1 EXAM
June

Revision

Propose provisions to meet specific needs



AC5.1
Review options for hospitality and catering provision

KS4 – Hospitality and Catering



AC3.2
Risks to personal safety in hospitality and catering



YEAR 10

Understand how hospitality and catering provision operates

LO2

Understand how hospitality and catering provision meets health and safety requirements

LO3

AC3.3
Options for hospitality and catering provision

AC4.5
The symptoms of food induced ill health



LO4

Know how food can cause ill health

AC4.2
The role and responsibilities of the environmental health officer (EHO)



AC1.3
Working conditions of different job roles across the hospitality and catering industry



AC1.1
The structure of the hospitality and catering industry

Year 9 - 11 a range of savoury and sweet dish will be produced along side theory

AC4.4
Common types of food poisoning



LO4

Know how food can cause ill health

AC4.1
Food related causes of ill health



AC1.4
Factors affecting the success of hospitality and catering providers



AC1.2
Job requirements within the hospitality and Catering industry



YEAR 9

In Year 8 learners will develop confidence of cooking a range of dishes and make informed decisions about food choice.

YEAR 8

Nutrition

Food Poisoning

Food Choice

Culinary skills



Seasonal foods/food miles (recap)

Special Diets and religion

Food choice

Food safety in the kitchen

Practical routine (recap)

Macronutrient

Fats and Sugars

Food Bacteria

Food poisoning

Food Labelling

Year 7 - 8 a range of savoury and sweet dish will be produced along side theory

I'm swelling up

Food Science

Gluten

Organic Farming

Cooking terms

Sensory Analysis

Convection

Health and Safety within the kitchen and food



YEAR 7

Gelatinise –sauces

Commodities

Seasonal Foods

Food Miles

Raising agents

Conduction

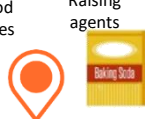
Rubbing in method

Enzyme Browning

The '4' C's Bacteria and Hygiene

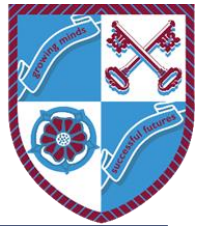


In Year 7 learners will develop basic understanding of nutrition and culinary skills.



MY FOOD JOURNEY

Hospitality and Catering



Unit 2 LO3



Be able to cook dishes

AC3.1 Use techniques in preparation of commodities

AC3.2 Assure quality of commodities to be used in food preparation

AC3.3 Use techniques in cooking of commodities

AC3.4 Complete dishes using presentation techniques

AC3.5 Use food safety practices

Be able to cook dishes



Unit 2 LO3

Where?



AC2.2 Explain how dishes on a menu address environmental issues



AC2.4 Plan production of dishes for a menu



LO1 LO2 LO3



AC2.1 Explain factors to consider when proposing dishes for menus

When?

Who?

What?

LO2



AC2.3 Explain how menu dishes meet customer needs



Unit 2 NEA

Non Exam Assessment



Post 16 Destinations



LO1



Understand the importance of nutrition when planning menus

AC1.2 Compare nutritional needs of specific groups



AC1.1 Describe functions of nutrients in the human body



REVISION



AC5.2 Recommend options for hospitality provision

AC1.4 Explain how cooking methods impact on nutritional value



AC1.3 Explain characteristics of unsatisfactory nutritional intake



Unit 1 NEA mock



Unit 1 EXAM June

Revision

LO5 LO3 LO1

Propose provisions to meet specific needs

AC5.1 Review options for hospitality and catering provision

YEAR 10



LO2

Understand how hospitality and catering provision operates



AC 2.1 The operation of the kitchen



AC 2.2 The operation of front of house



HSE Health & Safety Executive

AC3.2 Risks to personal safety in hospitality and catering



RECOMMENDED

AC3.3 Options for hospitality and catering provision

LO4

Know how food can cause ill health

AC 4.5 The symptoms of food induced ill health

AC 4.4 Common types of food poisoning

AC 4.3 Food Safety legislation

AC 4.2 The role and responsibilities of the environmental health officer (EHO)

AC 4.1 Food related causes of ill health

AC 2.3 How hospitality and catering provision meets customer requirements

AC 1.3 Working conditions of different job roles across the hospitality and catering industry

AC 1.1 The structure of the hospitality and catering industry

AC 1.2 Job requirements within the hospitality and Catering industry

AC 1.4 Factors affecting the success of hospitality and catering providers

Unit 2 LO3 - Be able to cook dishes

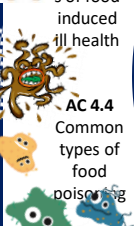
Year 9 - 11 a range of savoury and sweet dish will be produced along side theory

YEAR 9

LO1

Understand the environment in which hospitality and catering providers operate

Unit 1



SUCCESS

