

Year 11 Hospitality and Catering Curriculum Map

	Project	What will I learn?
Term 1	<p>Knowledge gathered through a range of activities and tasks completed in the lesson.</p> <p>Covers unit 2 of the course.</p>	<p><u>Knowledge and theory - nutrition</u></p> <ul style="list-style-type: none"> • Functions of nutrients • Nutritional needs of specific groups of people • Unsatisfactory nutritional intake • the impact of cooking on nutritional values • menu planning • environmental issues and menu planning • menu planning to meet the needs of a customer • The production of dishes for a menu • Commodities • Techniques used to prepare commodities. • Cooking methods • preparation techniques
Term 2	<p>Unit 2 assessment controlled assessment task, which is set by the exam board.</p>	<p><u>CAT practical</u></p> <ul style="list-style-type: none"> • Analysis of LAB <p><u>Task 1 Produce a written proposal</u></p> <p><u>Assessment criteria 1</u></p> <ul style="list-style-type: none"> • describe the function of nutrients • compare nutritional needs of specific groups • explain the characteristics of unsatisfactory nutritional intake • impact of cooking on nutritional needs <p><u>Assessment criteria 2</u></p> <ul style="list-style-type: none"> • explain factors to consider when planning a dish • how does the dish address environmental issues • how does dish meet customer needs <p><u>Task 2 annotated plan Assessment criteria 3</u></p> <ul style="list-style-type: none"> • Plan production of dishes for chosen menu (dove tail planning) <p><u>Task 3 completion of practical work</u></p> <ul style="list-style-type: none"> • Use of techniques in preparation of commodities • assuring the quality of a product to be used in food preparation • cooking techniques • presentation of final dishes • use of food safety practices.
Term 3	<p>Revision for the Summer Exam</p>	<p><u>Revision if needed for the resit.</u></p> <ul style="list-style-type: none"> • The hospitality industry • Job requirements • factors affecting the success of hospitality • operation in the kitchen • operation front of house • meeting customer requirements • Health and safety • Risk and control measures • food related illness • food allergies and intolerances • food safety legislation • environmental health officer