**TECHNOLOGY WITH CATERING AT PLECKGATE YEAR 11 LEARNING JOURNEY HOSPITALITY AND CATERING** 

**End of Year**

**Exam**

**YEAR**

**REVISE:**

The role and

responsibilities of an EHO Unit 1

**REVISE:** 

Symptoms and signs of food induced ill health

**REVISE:**

Food labelling laws & food safety legislation

**REVISE: **Food safety & HACCP

**12**

3.4 June

Sections 1.1.1, 1.1.2, 1.1.3, 1.1.4, 1.2.1, 1.2.2, 1.2.3, 1.3.1, 1.3.2, 1.4.1, 1.4.2, 1.4.3, 1.4.4

**HT5**

**Assessment**

**REVISE:** 

Preventative control measures of food induced ill health

**REVISE:**

Food allergies and intolerances



**REVISE:**

Food poisoning bacteria 



**REVISE:**

Food related causes of ill health

**REVISE:**

Health & Safety in

Hospitality & Catering

**REVISE:** Customer requirements

**Understand:**

How technology impacts the Hospitality & Catering industry

**REVISE:**

Hospitality &

Catering providers

**REVISE:**

Impact of media on Hospitality & Catering industry

**HT4**

**Assessment**

provision

**Understand:**

Risks to personal safety in hospitality & catering

Sections 1.1.1, 1.1.2, 1.1.3, 1.1.4, 1.2.1, 1.2.2, 1.2.3, 1.3.1, 1.3.2, 1.4.1, 1.4.2, 1.4.3, 1.4.4

**REVISE:**

**Understand:** Food labelling laws and food legislation

**Understand:** Food labelling laws and food legislation

**Understand:**

**REVISE:**

Customer needs

**REVISE:**

Working

conditions in the H&C industry

**REVISE:**

Food service

**REVISE:**

Residential service

**REVISE:**

Importance of ratings and standards

Meeting specific requirements of customers

**Understand:**

Provision to meet specific

requirements

Operation of the front and back of house 

**Understand:**

Personal attributes, qualifications and experience

**Review of performance**

**3 hour Practical Prepare, cook and present completed dishes**

**Prepare detailed**

**dovetailed** 

**production plan of**

**chosen recipes**

**Explain how chosen**

**methods of cooking**

Lead charity fundraising

Section 1.1.2 Working in Hospitality & Catering industry

**impact on nutrients** 

**Unit 2**

**HT3**

**Assessment**

**Know**:

about staffing, casual workers,



**Understand:**

Employment roles & responsibilities within the



**Review of dishes**

**HT2**

**Assess how dish meets nutritional requirements**

NEA : Catering in Action

**Introduce the NEA task**

seasonal workers

industry

**Assessment**

**Choose suitable 2 dishes with accompaniments**

Explain factors to consider

**HT1**

Customer needs when menu planning

**List potential dishes for**

Planning meals for different groups

when proposing dishes for menus

**Assessment Practical Lesson** Puff pastry

**clients**

Section 2.2 Understanding Menu Planning 

**Introduce &** 

**analyse brief**

**Explain**: how cooking methods

**Understand**: Factors when menu planning

**Revise:** Production

Plans

**Practical Lesson**

Making pasta

Environmental issues when menu planning

Seasonal Foods 

impact on nutritional value Cooking methods



Revise the nutritional needs 

of specific groups of people **Revise:** the characteristics of unsatisfactory nutritional

intake

Year

2.1.1 Understanding the Importance of Nutrition

Year

2.2.1 Factors Affecting Menu Planning Balanced diets and current

11

**Revise:**

7

Exam Question 

Practice

Assessment Curriculum content

nutritional advice NEA

**F**unction of nutrients in the human

body

This work is recapping and preparing for Unit 2 NEA