

Hospitality & Catering KS4 Learning Journey



Unit 1 - Recap and revision food safety, health and safety in the industry, working in and the conditions.

Unit 1 - Recap and revision operations of front and back of house, customer requirements and meeting needs.

Unit 1 Exam

Unit 2 NEA

Unit 1 -Revision for PPE's Unit 2 - Recap Eatwell guide, life stages and nutrients. Impacts of cooking methods on nutritional value. **NEA Assessment.** Practical - using high risk foods

11

Unit 1 & Unit 2 - Understanding a timeplan, creating one and completing a full Mock NEA

Unit 1 -Unit 1 -Food related causes of ill health, signs & symptoms and preventative control. The role of the environmental officer. Unit 2 - Practical skills including accompaniments

Unit 1 Operation of front and back of house, customer requirements and how to meet customer needs. Unit 2 -Building preparation and cooking skills and Practical skills - Dough making, pastry.

Unit 1 -Health and safety in the industry and food safety. Unit 2 - Factors that affect dish choices - Practical skills - Dough making, pastry.

Unit 1 Working in/and conditions in the industry and factors to success. Unit 2 - Impacts of cooking methods on nutritional value. Practical skills - Dough making, pastry.

Unit 1 - Hospitality and catering providers. Unit 2 - Eatwell guide, life stages and nutrients. Practical skills - vegetable preparation, sauce making and piping using these skills to make whole dishes.

10