

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 2 - Recap Eatwell guide, life stages and nutrients. Impacts of cooking methods on nutritional value. **NEA Assessment.** Practical - using high risk foods

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Unit 2.2 - Menu planning and understanding a timeplan, creating one and completing a full Mock NEA

Unit 2.1 - Eatwell guide, life stages and nutrients. Practical skills including accompaniments

Unit 1.1 - Hospitality and catering provisions and Working in/and conditions in the industry and factors to success. Unit 2.3 -Building further preparation and cooking skills. 2.4 - Evaluating cooking skills.

Unit 1.2 - Operation of front and back of house, customer requirements and how to meet customer needs. Unit 2.3 - Factors that affect dish choices - Practical skills - high risk foods. 2.4 - Evaluating cooking skills

Unit 1.3 -Health and safety in the industry and food safety. Unit 2.3- Practical skills - Dough making, pastry. 2.4 - Evaluating cooking skills.

Unit 1.4 -Food related causes of ill health, signs & symptoms and preventative control. The role of the environmental officer. Unit 2.3- Practical skills - vegetable preparation, sauce making and piping using these skills to make whole dishes. 2.4 - Evaluating cooking skills.

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