

## Overview (Key Stage 4)

Year	Year 11 Hospitality and Catering					
<b>Foci</b>	Learning about different types of providers, legislation, food safety and the roles and responsibilities within the sector and develops learners' practical skills for planning, preparing, cooking and presenting nutritional dishes meeting the client's needs.					
<b>Time</b>	HT1	HT2	HT3	HT4	HT5	HT6
<b>Project</b>	Health and wellbeing	Menu planning	Controlled Assessments	Controlled assessments	Theory revision for re sits	Theory exam revision for re sits
<b>Subject</b>	Nutrition	Menu planning and considerations	Planning for NEA	Planning for NEA	Theory Revision	Theory Revision
<b>Key Idea</b>	Nutrition/Health	Factors/considerations	Research and planning	Trialling dishes	Revision strategies	To revise all topics
<b>Spec. Ref</b>	Unit 2-LO1	Unit 2-LO2	Unit 1-LO3	N/A	N/A	All
<b>Driving Question</b>	How do I understand the importance of nutrition when planning menus	How can I understand menu planning	How can cook dishes successfully and safely	How will I trial dishes and use my knowledge and skills	What revision strategies will I use if I am re taking my theory exam	How can I be successful in my theory exam
<b>Topics</b>	Functions of nutrients in the human body, Protein, Fats, Carbs, vitamins, , minerals, water, fibre, life stages, special diets, medical conditions,	Factors to consider when planning menus, times of year, seasons,skills of staff,equipment available, time available, types of provision,	Techniques in preparation of commodities, weighing and measuring, chopping and slicing, , knife skills, working with poultry,	Costings, time plans, nutritional info, sensory info, researching and planning portfolio.	Seneca, E books for theory revision, flash cards, group discussions	All

	<p>activity levels, unsatisfactory nutritional intake, cooking methods effects on nutrition value.</p>	<p>finance, client base, environmental issues, ingredients, packaging, sustainability, meeting customer needs, senses, cost, sequencing, timing,</p>	<p>meat, fish, eggs, dairy products, cereals, flour, rice and pasta, fruits and vegetables, alternative proteins, food quality and storage, creative techniques and presentation, using food safety practise, use of kitchen equipment.</p>			
<p><b>Assessment</b></p>	<p><b>Ongoing formative assessment and summative assessment termly-controlled NEA practical exam/coursework portfolio-teacher assesses and externally moderated.</b></p>					