

My Food Learning Journey

Students will gain a good foundation of knowledge, understanding and skills that are required by the Hospitality and Catering industry which is a major employer of people in the UK and other countries. They will have opportunities to develop a variety of skills, including food preparation and cooking techniques, organisation, time management, planning, communication and problem solving.



Professional Cookery & Food & Beverage Service Level 1 and Level 2. Advanced Professional Hospitality Supervision Level 3. Advanced Technical Diploma in Professional Cookery – Level 3.

Year 10-11 a range of savoury and sweet dish will be produced along side theory

Level 1 / 2 Vocational Qualification

Revision

HACCP Risk Assessment
Hygiene Ratings
EHO
Food Temperatures
Allergens
Food Intolerance
Chemical Poisoning
Bacteria
Risk Assessment
Food Poisoning
Health & Safety
PAT Tested

YEAR 11

The Skills and Techniques of Preparation, Cooking and Presentation of Dishes

Evaluating Cooking Skills Mock NEA

120 Marks
 Assignment Brief
 Analytical Skills
 Planning
 KEEP CALM AND COMPLETE YOUR CONTROLLED ASSESSMENT

MACRO Nutrients
Food Presentation
Eatwell Guide
Menu Planning
Allergens
Food Intolerance
Chemical Poisoning
Bacteria
Risk Assessment
Food Poisoning
Health & Safety
PAT Tested

Menu Planning

KS4 – Hospitality & Catering

Boiling Grilling Poaching Evaluation Star Profile
 Frying
 Roasting Baking Stir Frying Cost

12 HOURS
 Comic Sans
 Handwritten or Typed
 Add Images
 12 Font Size

Year 7 - 9 a range of savoury and sweet dish will be produced along side theory

The Importance of Nutrition
Food Safety in Hospitality and Catering
Health and Safety in Hospitality and Catering.
How Hospitality and Catering Provision Operate.
Hospitality and Catering Provision

The Importance of Nutrition

Food Safety in Hospitality and Catering

Health and Safety in Hospitality and Catering.

How Hospitality and Catering Provision Operate.

Hospitality and Catering Provision

YEAR 10

During KS3 students learn how to cook and apply the principles of nutrition and healthy eating..

Front of House
Standards and Ratings
Kitchen Brigade
AA Rosette award for culinary excellence
5 Star Hotels
Mobile Food Van
First Aid
Large Scale Equipment

Food Service
Restaurant & Bistro
5 Star Hotels
Mobile Food Van
Standards and Ratings
Kitchen Brigade
AA Rosette award for culinary excellence
5 Star Hotels
Mobile Food Van

Vending Machine
Boarding School
Cruise Ship
College Armed Forces
Hospice
Hospital
Motel
Hotel

How Hospitality and Catering Provision Operate.
Hospitality and Catering Provision
Residential
Commercial
Bed & Breakfast
Fast Food
Non Residential
Guest House

Hospitality and Catering Provision
Residential
Commercial
Bed & Breakfast
Fast Food
Non Residential
Guest House

YEAR 10
During KS3 students learn how to cook and apply the principles of nutrition and healthy eating..
Takeaway
Cafe
Pubs & Bars
Guest House