Hospitality & Catering Learning Journey

International Hospitality Management BA (Hons) Degree
Hospitality Level 3
Armed Forces
Chef
Event Planner
Front of house
Travel – i.e. Cruise ships
Manager
Cabin Crew
Baker

Techniques
Weighing and measuring
Chopping
Shaping
Peeling
Whisking
Melting
Rub-in
Sieving
Segmenting
Slicing
Hydrating
Blending Commodities
Poultry
Meat
Fish
Eggs
Dairy products
Cereals, flour, rice, pasta
Vegetables
Fruit
Soya products

- Boiling
- Blanching
- Poaching
- Braising
- Steaming
- Baking
- Roasting
- Grilling (griddling)
- Frying
- Chilling
- Cooling
- Hot holding

All subject GCSE's start

LO5
LO4
Understanding exam style questions
LO3
LO1
LO2

AC3. 2 assure quality of commodities to be used in food preparation

AC3.3 use techniques in cooking of commodities

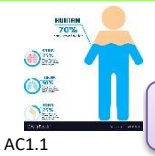
AC3.4 Complete dishes using presentation techniques

AC3.5 using food safety practices

EXAM REVISION STARTS

LO3 be able to cook dishes

3.2 Quality of commodities – smell, dates, sight, touch, stored, packaged



AC2.4 plan production of dishes for a menu.

AC2.3 How menu dishes meet customer needs

LO2 understand menu planning

AC1.2 Specific groups and their needs: age, diets, medical, activity

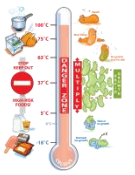
AC1.1 Functions of nutrients

START OF UNIT 2

Controlled Assessment

AC4.4&4.5 Food poisoning & Symptoms of food induced ill health

5.1 & 5.2 Review & recommend options for hospitality and catering provision



AC4.2& 4.3 Food safety legislation and the Environmental Health Officer

AC4.1 Food related causes of ill health

AC2.2 explain how dishes address environmental issues.

Cooking skills for controlled assessment

YEAR 11

AC2.1 Factors to consider when proposing dishes for menus.

Time of the year
Staff skill
Equipment
Time
Provision
Client

AC1.4 How cooking methods impact on nutritional value

Ac1.3 Unsatisfactory intake of nutrients.

LO1 understand the importance of nutrition when planning menus

LO5 Be able to propose a hospitality and catering provision to meet specific requirements

COSHH

Head chef
Sous chef
Pastry chef
Larder chef
Sauce chef
Vegetable chef

LO1 Understand the environment in which hospitality and catering providers operate

Ac1.3 Working conditions

LO2 Understand how hospitality and catering provision operates

AC2.3 explain how hospitality and catering provision meet customer requirements

LO4 Know how food can cause ill health

AC3.2 & 3.3 Risks to personal safety and control measures. Employees & Employers

AC3.1 Personal safety responsibilities in the workplace, of employees & employers

YEAR 10

Developing individual skills
Using spices, herbs and seasoning

Time planning

Team working

Presentation and Garnish

Pi

High level skills
Knife skills
Enriched doughs
Reduction sauces

Developing Brands

AC1.1 & 1.2 Structure of the industry. Careers, pay, training, qualifications

Packaging labelling

Ac1.4 Factors for success for H&C industry

Environmental issues

AC2.1 & 2.2 Operation of the kitchen & front of house
Layout, stock, staff, dress code
Safety & Security

Menu design

Developing cooking skills

LO3 Understand how hospitality and catering provision meets health and safety requirements

Afternoon Tea

YEAR 9

Planning your practical's

Eggs

Design brief and context

Step Up to GCSE

Design Brief Analysis

Planning for specific dietary needs

Street Foods

Pastry types

Service styles

End of year test
What have I learnt?

Hazards, Risks, Control Measures

Cultural foods

Functions of nutrients

Price comparison

4 C's and Food Poisoning

Fair trade

Food miles

Environmental issues

YEAR 8

World Foods

Functions of ingredients

Staple foods

Labelling

The Good Life

Seasonal Food

Illnesses related to diet

Sources of nutrients

Religion and diet

Commodities, where does our food come from?

Introduction nutrients

Sensory Analysis

Eat well guide

Health, Safety & Hygiene

A Healthy Start

YEAR 7

Meet your teacher

Special dietary needs

Balanced diet

Lifestyles

Design Brief and Target markets

Measuring and weighing

Equipment & hygiene
Knife skills – **Bridge & Claw**

Baseline Test
What do you already know?