## HOSPITALITY AND CATERING Communicate Serve food and drink positively in to customers, using routine situations Year 11: safe and hygienic Catering Developing food with customers practices and given and prioritise knowledge and skills by service equipment in a some activities creating a business and selected service style, offering a service within when providing following routine the school community food and drink instructions service. End **End of Year** assessment **Start Business** Produce Review: The Investigate and final Compare development of Explore: Dietary groups in compare similar business nutritional needs of the Catering society and nutritional business concepts Level 2: Food specific groups businesses requirements Hygiene Assessment certificate task Unit HT6 Review: Investigate: The Hospitality Understanding Complete Food Hygiene industry and explore Use legislation and Catering dishes using techniques in enterprise skills in presentation business preparation Hospitality business Social media project techniques proposal and of different design job roles Developing pupil led Hospitality recipes Starting a and business Catering businesses Market Research: Review of the Trips to cafes and restaurants Kitchen: Developing The Hospitality practical skills Health and Safety and Catering industry and job Evaluate: roles How was your End of final product? Understanding How can you Assessment the industry improve your skills? Use food Explain factors to consider Create a plan: safety when proposing dishes for Explain how dishes What skills, equipment and practices meet customer menu Complete ingredients do you need? needs dishes using Assessment presentation PREPARATION techniques Unit HT5 **Practical** Review of the Assessment Kitchen: Health and Safety Evaluate: Food groups and What makes a good food Evaluate: nutritional product? How can you What are different Development of improve your skills? requirements seasoning seasonings used to Why do groups of make food dishes? people eat different meals? **Nutritional** goes balance of into a Why are there dishes meal? multicultural variations in food? Explanation of What food traditions macro and are celebrated around Foods micronutrients from Preparation of Year 10: in the diet different different pastries Hospitality: Review: Jse food safety cultures Developing Cooking skills, and doughs practices skills of a chef techniques, Skills in and demonstrating Health and the Safety in the kitchen good food Kitchen hygiene and Classification of safety practices Introduction to ingredients: Fruits Preparation of Seasoning of the Kitchen: and vegetables making sauces and different foods Baseline Assessment: Health and Fried foods, shallow Safety What do you already Preparation of fried and deep fried know about food vegetables foods tech?