



External Exam (worth 40%)

Exam on the theory covered in Unit 1.

1 hour 20 mins – 80 marks



Practical Skills:

A range of practical lessons that focus on a mix of basic, medium and complex techniques.

These skills will help plan and implement the practical assessment in Year 11

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Unit 2 – Hospitality and Catering in action

Theory: Gain knowledge and understanding of the importance of nutrition and how to plan nutritious menus for a range of individual circumstances.

Coursework (NEA) (worth 60%)

Applying the knowledge gained from Unit 1 and Unit 2 theory to a brief, and plan, cook and present a range of dishes to a high level



Mini NEA Project

Completion of a mini NEA project to prepare for Unit 2 assessment in Year 11

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Unit 1 – The Hospitality and Catering Industry

Theory: Gain comprehensive knowledge and an understanding of the hospitality and catering industry including types of provision, health and safety and food safety



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Food Science:

Continued exploration of food science during demonstrations and practical lessons with a focus on sensory testing and nutritional analysis.

World Foods Developing the knowledge surrounding food choice, looking at, culture, religion and allergens whilst exploring food from around the world



Practical Skills:

Increasing practical skills with a range of more complex dishes with a focus on practical pace, presentation and cross contamination



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Food Science:

An introduction to food science through the practical lessons, e.g. the role of gluten in bread making

Keeping Food Safe

Developing the knowledge surrounding safety and hygiene, with a focus on micro-organisms and cross contamination.

Food Science

Continued exploration of food science during demonstrations and practical lessons including the role of gluten in pasta making, aeration and raising agents.



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Practical Skills

Increased practical skills with a focus on multi-tasking and practical pace



Farm to Fork

Food choice – why do we choose the food we eat? Provenance – where does our food come from?

Eat a Rainbow: Healthy Eating vs Nutrition

Expand on previous knowledge of healthy eating with the exploration of nutrients and the function within the body



Practical Skills

An introduction to the food room. How to use the various equipment safely and effectively to produce a range of dishes



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welcome