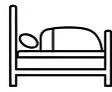


Design & Technology Department

- Hospitality & Catering



Written Exam 40%

NEA (Coursework) 60%

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Mock NEA

The importance of nutrition
How cooking methods can impact on nutritional value
Factors affecting menu planning
How to plan production
How to prepare and make dishes
Presentation techniques
Food safety practices
Reviewing of dishes
Reviewing own performance

Dish and Accompaniments linked to the given brief, Presentation

Basis, Medium, Complex skills

Preparing for Unit 2

Factors affecting menu planning

How to plan production

Presentation techniques including Portion control

Provisioning to meet specific requirements (Catering)

Meat

Fish

Poultry

Theoretical Content

Practical Skill Development

Food-related ill health

Food labelling laws & Hygiene

Food poisoning causes

Allergies & Intolerances

Visible & Non-visible Symptoms

Cross-contamination, Temperatures, physical, biological (microbial), chemical and allergenic

Dairy

Pastry / Pasta / Yeast doughs

HACCP, Health & Safety

COSHH, RIDDOR, PPER

HASAWA, MHOR

Risk Assessments

Accident forms

Knife skills e.g. vegetable cuts

EHO

Environmental Health Officer
• Role
• Responsibilities

Application to scenarios

Vegetarian alternatives

Nutrition

The importance of nutrition for the body and health

Nutrition for different groups e.g. age, activity level, medical conditions, religious beliefs, ethical/moral choices

Dairy

Cooking Methods

How cooking methods can impact on nutritional value (ingredients & commodities)

Presentation techniques

Eggs

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Control Measures

Cross-contamination

Key Temperatures

Types of Contamination

Environmental Health Officer
• Role
• Responsibilities

Food-related ill health

Allergies

Bacteria

Chemicals

Intolerances

Visible & Non-visible Symptoms

Meat

Fish

Poultry

Nutrition

Macro & Micro nutrients

Life stages & Dietary needs

Impact of Cooking Methods on nutritional value

Eggs

Dairy

Vegetarian alternatives

Working in H&C

Front/Back of House

Personal attributes

Qualifications & Experience

Contracts, Hours & Benefits

Standards & Ratings

Hotel (stars), Restaurant: AA Rosette, Michelin, Hygiene

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Food Safety Practices

- The Food Safety Act 1990
- HACCP
- Responsibilities of food handlers

Knife skills e.g. soups, salads, vegetable cuts

Types of Provider

Commercial providers (residential & non-residential)

Non-commercial providers (residential & non-residential)

Pastry

Types of Service

Food service e.g. counter, table, buffet, personal

Residential service e.g. rooms, refreshments, facilities

Methods of cake making

Yeast doughs