







<p>Unit: NEA 60%</p> <p>By the end of this unit of learning all students will be able to:</p> <ul style="list-style-type: none"> • AC1.1 describe functions of nutrients in the human body • AC1.2 compare nutritional needs of specific groups • AC1.3 explain characteristics of unsatisfactory nutritional intake • AC1.4 explain how cooking methods impact on nutritional value • AC2.1 explain factors to consider when proposing dishes for menus • AC2.2 explain how dishes on a menu address environmental issues • AC2.3 explain how menu dishes meet customer needs • AC2.4 plan production of dishes for a menu <p>Practically students will be able to:</p> <ul style="list-style-type: none"> • AC3.1 use techniques in preparation of commodities • 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 use food safety practices 		<p>Keywords:</p> <p>AC1's Nutrients Functions Excess Deficiency Nutritional value</p> <p>AC2's Factors Environmental Menu planning Dovetailing</p> <p>AC3's Commodities Cooking Presentation Food safety Preparation</p>
		<p>Vocational Course, no individual feedback allowed by class teacher to students</p>
		<p>Knowledge Organiser Link</p>
<p>Unit: Exam Unit 40%</p> <p>By the end of this unit of learning all students will be able to:</p> <ul style="list-style-type: none"> • LO1 Understand the environment in which hospitality and catering providers operate • LO2 Understand how hospitality and catering provision operates • LO3 Understand how hospitality and catering provision meets health and safety requirements • LO4 Know how food can cause ill health • LO5 Be able to propose a hospitality and catering provision to meet specific requirements 		<p>Keywords:</p> <p>LO1 Job requirements Working Conditions Factors Commercial Non-Commercial Residential Non-residential</p> <p>LO2 Operation Front of house Catering provision Requirements</p> <p>LO3 Personal safety Risk Control Regulations Responsibilities</p> <p>LO4 Allergy Intolerance Legislation Visible Non-visible</p>

		<p>EHO Food poisoning</p> <p>LO5 Provision Suggest Justify</p>
		<p>Assessment:</p> <p>Mock exams x2 within school year</p> <p>Recap starters</p> <p>In class LO assessment tasks</p>
		<p>Knowledge Organiser Link</p>