







<p>Unit: NEA 60%</p> <p>By the end of this unit of learning all students will be able to:</p> <p>2.1 The importance of nutrition In this topic learners will gain knowledge and understanding of the following areas: 2.1.1 Understanding the importance of nutrition 2.1.2 How cooking methods can impact on nutritional value</p> <p>2.2 Menu planning In this topic learners will gain knowledge and understanding of the following areas: 2.2.1 Factors affecting menu planning 2.2.2 How to plan production</p> <p>2.4 Evaluating cooking skills In this topic learners will gain skills knowledge and understanding of: 2.4.1 Reviewing of dishes 2.4.2 Reviewing own performance</p> <p>Practically students will be able to: 2.3 The skills and techniques of preparation, cooking and presentation of dishes In this topic learners will gain knowledge and understanding of the following areas: 2.3.1 How to prepare and make dishes 2.3.2 Presentation techniques 2.3.3 Food safety practices</p>		<p>Keywords:</p> <p>Macronutrient Micronutrient Special diets Nutritional value</p> <p>Menu planning Organoleptic Time plan Dovetailing Contingencies</p> <p>Commodities Cooking techniques Presentation techniques Food safety</p> <p>Evaluating Reviewing Development Success</p>
		<p>Vocational Course, no individual feedback allowed by class teacher to students for final NEA MOCK feedback can be given</p>
		<p>Knowledge Organiser</p>
<p>Unit: Exam Unit 40%</p> <p>By the end of this unit of learning all students will be able to:</p> <p>1.1 Hospitality and catering provision 1.1.1 Hospitality and catering providers 1.1.2 Working in the hospitality and catering industry 1.1.3 Working conditions in the hospitality and catering industry 1.1.4 Contributing factors to the success of hospitality and catering provision</p> <p>1.2 How hospitality and catering providers operate 1.2.1 The operation of the front and back of house 1.2.2 Customer requirements in hospitality and catering 1.2.3 Hospitality and catering provision to meet specific requirements</p> <p>1.3 Health and safety in hospitality and catering 1.3.1 Health and safety in hospitality and catering provision 1.3.2 Food Safety</p>		<p>Keywords:</p> <p>1.1: Commercial Non-Commercial Residential Non-residential Provision Attributes Roles Responsibilities</p> <p>1.2: Operation Front of house Back of house Customer Requirements</p> <p>1.3: Personal safety Food safety HACCP</p> <p>1.4: Allergy</p>

<p>1.4 Food safety in hospitality and catering 1.4.1 Food related causes of ill health 1.4.2 Symptoms and signs of food-induced ill health 1.4.3 Preventative control measures of food-induced ill health 1.4.4 The Environmental Health Officer (EHO)</p>		<p>Intolerance Legislation Visible Non-visible EHO Food poisoning</p>
		<p>Assessment: Mock exams x3 within school years Recap starters In class unit assessment tasks</p>
		<p>Knowledge Organiser</p>