

Hospitality & Catering KS4 Learning Journey



Unit 1 - Recap and revision to include the hospitality and catering industry, working conditions, structure and successes. Health and safety, food ill-health and legislation.

Unit 1 - Recap and revision to include operations front of house and back of house, EHO, risk & control measures.

**Unit 1
Exam**

**Unit 2
NEA**

Unit 2 - recap why nutrition is important. Unit 2 - Building further higher practical skills including creating whole dishes which include accompaniments and presentation techniques

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Unit 1 - recap ready for Mock written exam. Unit 2 - Building further higher practical skills including creating whole dishes which include accompaniments and presentation techniques

Unit 1 - Health and safety in hospitality and catering provision. Unit 2 - Mock NEA and Reviewing of dishes and own performance and Practical skills - using high risk food

Unit 1 - Hospitality and catering provisions to meet requirements. Unit 2 - Building preparation and cooking skills and Practical skills - Dough making, pastry.

Unit 1 - Symptoms and signs of food-induced illness and preventative measures. Unit 2 - Practical skills - Dough making, pasta and bread.

Unit 1 - Hospitality and catering provisions to meet requirements. Unit 2 - Building preparation and cooking skills and Dough making, pastry.

Unit 1 - HACCP forms and food-induced ill health. Unit 2 - Why nutrition is important Practical skills - vegetable preparation, sauce making and piping using these skills to make whole dishes.

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