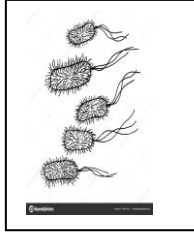


Hospitality & Catering Year 9

1. Food related causes of ill health.

- Allergies, bacteria, chemicals, intolerances
- Types of bacteria
- Food allergies
- Food labelling & Food safety regulation.



2. Symptoms and signs of food induced ill health

- Visible signs e.g. bloating, diarrhea.
- Non Visible signs e.g. stomach ache, painful joints
- Preventative measures e.g. cross contamination
- The Environmental Health Officer



Assessment
Window 1: Exam
question practice.



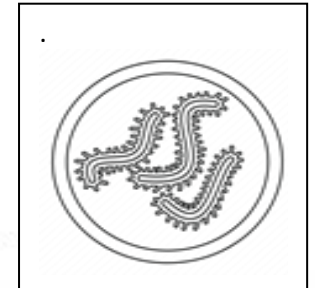
4. Health & Safety

- Health & Safety at work.
- Accident forms and risk assessments.
- HACCP



3. Hospitality and Catering Providers

- Commercial & non- commercial
- Residential and non- residential.
- Types of Food service
- Standards and ratings



Assessment Window 2:
Exam question practice.



Practical Skills:

Stir frying, scones, cooking with eggs, scones, creaming method, whisking method, bread making.

Melting method, shortcrust pastry, puff pastry, choux pastry, batter, jointing a chicken, making stock, white sauce

6. Factors affecting the success of Hospitality & Catering

- Costs and profit.
- New technologies
- Environmental issues.
- Impact of the media.



Assessment window 3: End of
Year exam, covering all topics
completed this year.