

Hospitality & Catering: Year 11



Unit Two: Mock exam

- Students given a timed mock assessment to complete a Unit 2 style assessment:
- Functions of nutrients, nutritional needs of specific groups, characteristics of unsatisfactory nutritional intake, how cooking methods impact on nutritional value.
- Menu planning, factors to consider when planning menus, how menus meet customer needs, planning production of dishes for a menu.



Unit Two: Written preparation:

- Functions of nutrients in the body.
- Nutritional needs of specific groups.
- Characteristics of unsatisfactory nutritional intake.
- How cooking methods impact on nutritional value.
- Menu planning.
- Production planning.



Practical assessment:

- 3 to 4 hour practical assessment.
- plating and presenting dishes.
- hygiene and safety.
- organoleptic.



Practical

- Underpinning the above will be practical lessons which practice dishes with high level skills.
- Combining skills in dishes.

