

Food & Hospitality

Level 1 & 2 Hospitality & Catering

Summary of Assessment

Unit 1: The Hospitality & Catering Industry

- 40% (80 marks) are awarded through a written exam- 1 hour 20 minutes



The Written Exam (May/ June)



1.3. Health and safety in hospitality and catering provision
1.3.2 food safety

Grades available:
Level 1 pass
Level 1 Merit
Level 1 distinction
Level 1 distinction*
Level 2 pass
Level 2 Merit
Level 2 Distinction

Unit 2: Hospitality and Catering in Action

- 60% Non Examination assessment: internally assessed, externally moderated.
- 9 hours which includes a 3hours practical exam.
- Practical exam is a two course meal for two people with accompaniments.

Critique

2.3 The skills and techniques of preparation, cooking and presentation of dishes
2.3.2 Presentation techniques
2.3.3 Food safety practices
2.4 Evaluating cooking skills
2.4.1 Reviewing of dishes



The NEA: Analyse brief, choose dishes, plan, prepare, cook and evaluate against the set brief. (60% of grade)

Review

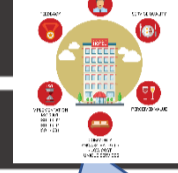
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Explain

Practical lessons are ongoing through 10/11 with a range of different recipes and technical skills

2.1 The importance of nutrition
2.1.2 How cooking methods can impact on nutritional value
2.2 Menu Planning
2.2.2 How to plan production

Recommend



Level 1 & 2 Hospitality & Catering objectives
By studying this award learners will be able to:

1. Demonstrate effective and safe cooking skills by planning, preparing and cooking a variety of different foods whilst using different cooking techniques and equipment.
2. Develop knowledge and understanding of the nutritional values and benefits of foods and drinks.
3. Understand the relationship between nutrition, diet and health.
4. Understand the economic, environmental and ethical influences on food availability, production processes and diet and health choices.
5. Understand and explore the hospitality and catering industry, the job roles and the different types of equipment used to support the industry.

1.1.1 Hospitality and Catering Providers
1.1.2 Working in the hospitality and a 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

1.4 Food safety in hospitality and catering
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

1.2 How hospitality and catering providers operate
1.2.2 Customer requirements in hospitality and catering
1.2.3 Hospitality and catering provision to meet specific requirements

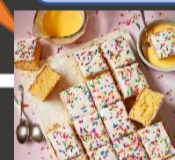
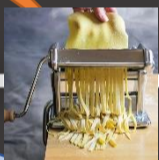
Homemade pasta

Time plans: How to write them and why they are important.

Old school sponge cake

The Hospitality Industry: an insight into the industry

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Evaluating projects: How well did your dish suit the brief and why?

Pastry making

Dish selection: Why we choose dishes and how they meet customer needs.

Design & make: An opportunity to practice planning, preparing, cooking an evaluating a dish against a brief.

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Sensory analysis: Why are the sensory qualities of food important?

Health & Safety in the kitchen: Why it is important to follow and understand?

Food Provenance: Why is it important to know where our food comes from?

Analyse

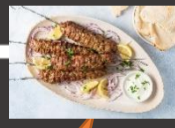
Food Safety: How do we make sure our food is safe to eat and why is this important?

Evaluations: Why is an effective evaluation important?

Bean Chili

Hygiene Practices: How do we ensure the food and our kitchen is clean?

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Trips will be made available through KS3 to enhance students understanding and cultural capital. Farms & markets are a big hit.

Lifestyle & diets: What diets need considering as a chef?



NHS Recommendations: What does the NHS recommend in relation to healthy eating?

Beef Koftas

Diets & allergies: What are the most common allergens and why are these important?

Southern Fried Chicken

All practical lessons in KS3 link to practical skills which will be used at GCSE and later in life.

Burgers

Menu Planning: What do we need to consider when planning menus?



Food Safety: How do we make sure our food is safe to eat?

Pizza

Job roles: What jobs are available in the industry and what attributes will you need.

Evaluate

Crudites & Hummus

Oracy and literacy & numeracy: Accurate measurement, opportunities to present ideas to peers, working as a group to effectively communicate ideas, recipes and scaling up costings.

Design

Industry Insight: What is the hospitality & catering industry?

Chow mein

The Eatwell Guide: What is it and why should we follow it?

Health & Safety in the kitchen: Why it is important and how do we follow it.

Annual events such as our Dementia café and open evenings allow our students to gain real world experiences.

Practical Skills

Core Knowledge

Transferrable skills

Practical Knowledge

START