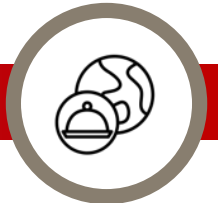


Year 10



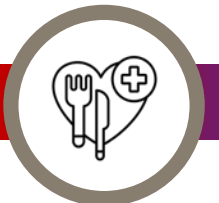
Hospitality & Catering Provision

- 1.1.1 Hospitality & catering providers
- 1.1.2 Working in the hospitality & catering industry
- 1.1.3 Working conditions in the hospitality & catering industry
- 1.1.4 Contributing factors to the success of hospitality & catering provision



International Foods

Practical dishes based on around the world



How Hospitality & Catering Provisions Operate

- 1.2.1 The operation of the front & back of house
- 1.2.2 Customer requirements in hospitality & catering
- 1.2.3 Hospitality and catering provision to meet specific requirements



Afternoon Tea

Practical dishes based on what you would find on an afternoon tea



Health & Safety

- 1.3.1 Health & safety in hospitality & catering provision
- 1.3.2 Food Safety



Summertime

Practical dishes based on summer themed foods

Year 11



Practical Exam

3 hours to produce your examination dishes



NEA Research & Planning

Investigation into the theme from the exam board, trialling different dishes and plan for final practical exam



NEA

Hospitality and catering in action



Food Safety

- 1.4.1 Food related causes of ill health
- 1.4.2 Symptoms & 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)

- Literacy**
- Nutrition
 - Food Safety
 - Hospitality Industry
 - Catering Operations
 - Health and Safety
 - Menu Planning
 - Cooking Techniques

- Careers**
- Chef
 - Hotel Manager
 - Event Coordinator
 - Restaurant Manager
 - Catering Assistant
 - Barista or Bartender
 - Food Technologist



Exam Preparation

Revisiting key areas of the exam specification



1.1 Hospitality & Catering Provision



How Hospitality & Catering Provisions Operate



Health & Safety



Food Safety



Final Written Exam

