

Year 10 Hospitality and Catering Level 1/2 Vocational Award

Learning Programme 5

<p>The LORIC skill focus for this LP is: COMMUNICATION.</p> <p>The Moral Virtues focus for this LP are: COURAGE and HUMILITY.</p> <p>Courage - Acting with bravery and overcoming fears.</p> <p>Humility - Having a modest view of oneself.</p>		<p>Literacy:</p> <ul style="list-style-type: none"> Capital letters must be used at the start of sentences and for the first letter of proper nouns Full stops must be used at the end of a sentence Question marks must be used at the end of a question Apostrophes should only be used for possession or omission Days of the week and months must be spelled correctly Key words must be spelled correctly
<p>What will I be learning about in this Learning Programme?</p> <p>How to complete a mock Unit 2 Assessment to prepare for the external assessment. The Unit 2 Assessment is to plan, prepare and cook a 2 course meal for two different types of clients to a given hospitality setting. The coursework will include the following pages: analysis of brief, recommended dishes, chosen dishes to include accompaniments to meet the brief clients, cooking methods on nutritional value, factors which affect the dishes, production plan, photographs of dishes, assessing the presented dishes, review of own performance.</p> <p>Where have I seen this learning before?</p> <p>During the year 10 curriculum, you have learnt about the nutritional needs of specific groups. This LP will be a retrieval of this knowledge as well as building on previous knowledge of nutrients and dietary needs from the key stage 3 curriculum.</p> <p>What could I use it for?</p> <p>You will be able to apply your knowledge to your final examination and apply your understanding in the externally set non-examined assessment.</p>		

In LP5.1, I will know:	13/05/24 - (WK 1)	Key Vocabulary	Homework
what the year 11 course entails and the expectations whilst studying Hospitality and Catering; how to analyse the mock assignment brief; how to assess whether the chosen dishes including accompaniments meets nutritional needs for the different types of clients (2.1.1); the impact of cooking methods on nutritional value of chosen dishes.		The importance of nutrition	Research the skills that will be observed for basic, medium and complex preparation, knife and cooking techniques for Unit 2 Assessment.
In LP5.2, I will know:	20/05/24 - (WK 2)	Key Vocabulary	Homework
what factors affect the choice of dishes selected; how to plan a time production for two dishes.		Menu planning	Complete the production plan ready to be printed.
In LP5.3, I will know:	03/06/24 - (WK 1)	Key Vocabulary	Homework
how to plan a time production for two dishes; how to apply the preparation techniques required to debone a fish; how to apply the preparation and cooking techniques to make a fish pie. Extended Task.		Debone	1. Write up the nutritional value for a fish pie include all ingredients, equipment, suitable customers, accompaniments and presentation of dish.
In LP5.4, I will know:	10/06/24 - (WK 2)	Key Vocabulary	Homework
how to apply the preparation techniques required to make pasta; how to apply the preparation and cooking techniques to make ravioli.		Pasta	1. Write up the nutritional value for a ravioli include all ingredients, equipment and suitable customers, accompaniments and presentation of dish.
In LP5.5, I will know:	17/06/24 - (WK 1)	Key Vocabulary	Homework
how to review the planned, prepared, cooked and presented dishes; how to review my performance in the production of the dishes.		Evaluating	1. The organoleptic and other qualities of what you made, how dish presented, food waste, improvements. 2. Strengths and weakness, dish choice, time management.
In LP5.6, I will know:	24/06/24 - (WK 2)	Key Vocabulary	Homework
how to apply the preparation techniques required to make filo pastry; how to apply the preparation and cooking techniques to make samosa. Extended Task.		Filo Pastry	1. Write up the nutritional value for a samosa include all ingredients, equipment and suitable customers, accompaniments and presentation of dish.
In LP5.7, I will know:	01/07/24 - (WK 1)	Key Vocabulary	Homework
how to review the planned, prepared, cooked and presented dishes; how to review my performance in the production of the dishes.		Evaluating	1. The organoleptic and other qualities of what you made, how dish presented, food waste, improvements. 2. Strengths and weakness, dish choice, time management.
In LP5.8, I will know:	08/07/24 - (WK 2)	Key Vocabulary	Homework
how to apply the preparation techniques required to make choux pastry; how to apply the preparation and cooking techniques to make profiteroles.		Choux Pastry	1. Write up the nutritional value for a samosa include all ingredients, equipment and suitable customers, accompaniments and presentation of dish.

<p>Resources to support learning:</p> <p>The following websites contain extensive revision material and information to increase Hospitality and Catering subject knowledge: www.food.gov.uk; www.bbc.co.uk/bitesize; www.foodfactoflife.org.uk; www.britishnutritionfoundation.co.uk; www.bbcgoodfood.co.uk</p>

<p>FFET Award Challenge for this Learning Programme:</p> <p>Create a health and safety poster that promotes one of the appropriate laws or legislations for an establishment.</p>
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