



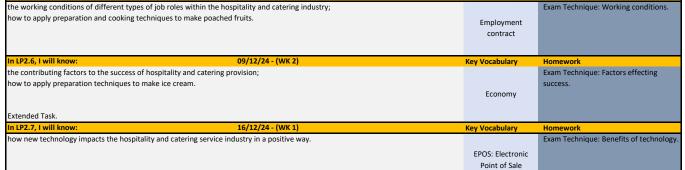
Exam Technique: Revision for

assessment.

Organoleptic

Year 10 Hospitality & Catering			
Learning Programm	ne 2		
The LORIC skill focus for his LP is: ORGA	Literacy:		
The Moral Virtues focus for this LP are:	Capital letters must be used at the star-		
compassion - the quality of feeling pity and concern for the sufferings of misfortunes of others.			of sentences and for the first letter of
Honesty - the quality of being truthful.			proper nouns
What will I be learning about in this Learnin	g Programme?		 Full stops must be used at the end of a sentence
The structure of the hospitality and catering industry, to understand types of providers and their characteristics of preparation and service and how their			Question marks must be used at the
awarded standards and ratings. The job requirements, personal attributes, qualification and experiences for a range of front and back of house job roles. The			end of a question
factors that effect the success of establishments and how technology can aid and support their success of the establishment and how to effectively use high			Apostrophes should only be used for
Where have I seen this learning before?			possession or omission
During key stage 3 you have learnt about the basic job roles in the kitchen and have applied personal and food hygiene procedures when preparing and			Days of the week and months must be
cooking.			spelled correctly
			Key words must be spelled correctly
What could I use it for?			
You will be able to apply your knowledge in your Year 11 Level 2 Hospitality examination and apply this knowledge to your non-examined assessment when you begin your externally set NEA in September of Year 11.			
you begin your externally set NEA III septem	bei di real 11.		
In LP2.1, I will know:	21/10/24 - (WK 2)	Key Vocabulary	Homework
the different types of catering and hospitalit	y establishments;		Exam Technique: Types of
the different types of service within the hospitality and catering industry.			establishments and services.
		Residential	
In LP2.2, I will know:	04/11/24 - (WK 1)	Key Vocabulary	Homework
the impact of standards and ratings on the s	uccess of hospitality and catering providers;		Evaluate vegetable samosa practical.
how to apply preparation and cooking techn	how to apply preparation and cooking techniques to make vegetable samosas.		
		Portion	
LP2 RLW, I will:	11/11/24 - (WK 2)		
			Use revision techniques to prepare for
review my learning, recalling and applying ke	ey knowledge, and focus on closing any gaps in my knowledge.	Revise	summative assessment.
In LP2.3, I will know:	18/11/24 - (WK 1)	Key Vocabulary	Homework
the job roles and requirements within the hospitality and catering industry;			Exam Technique: Personal attributes,
how to apply preparation and cooking techniques to make meringue kisses.		Attributes	qualifications and experience for a job role.
		Attributes	Tole.
Extended Task.			







esources to support learning

The following websites contain extensive revision material and information to increase Cooking & Nutrition subject knowledge: www.food.gov.uk;

www.foodafactoflife.org.uk;

www.britishnutritionfoundation.co.uk;

FET Award Challenge for this Learning Programme:

Create an interactive learning resource to explain about 'hospitality & catering job roles and responsibilities'.

my strengths and areas for development from my learning so far, by completing a summative assessment;

now to apply preparation and cooking techniques to make mini quiches.