

## Year 11 Hospitality & Catering Learning Programme 2

<p>The LORIC skill focus for this LP is: ORGANISATION The Moral Virtues focus for this LP are: COMPASSION and HONESTY Compassion - the quality of feeling pity and concern for the sufferings or misfortunes of others. Honesty - the quality of being truthful.</p> <p><b>What will I be learning about in this Learning Programme?</b> How to complete Unit 2 Externally set assessment. The nutritional needs of specific groups, their similarities and differences; how cooking methods impact on the nutritional value of foods. How to produce a dovetailed production plan for my dishes. How to prepare and cook medium to high level dishes for my practical assessment. How to present my dishes in a professional manner for assessment.</p> <p><b>Where have I seen this learning before?</b> During the year 10 curriculum you have learnt about the nutritional needs of specific groups. You have also learnt how to plan, prepare and cook a range of dishes to demonstrate medium and high level skills. 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><b>What could I use it for?</b> You will be able to apply your knowledge in your final examination and apply your understanding in the externally set non-examined assessment.</p>		<p><b>Literacy:</b></p> <ul style="list-style-type: none"> <li>• Capital letters must be used at the start of sentences and for the first letter of proper nouns</li> <li>• Full stops must be used at the end of a sentence</li> <li>• Question marks must be used at the end of a question</li> <li>• Apostrophes should only be used for possession or omission</li> <li>• Days of the week and months must be spelled correctly</li> <li>• Key words must be spelled correctly</li> </ul>
<p><b>In LP2.1, I will know:</b> 21/10/24 - (WK 2)</p> <p>how to demonstrate the preparation and cooking techniques required for my two practical assessment dishes; how to present my dishes so that they meet the needs of the customers outlined in the brief.</p>	<p><b>Key Vocabulary</b></p> <p>Complex skills</p>	<p><b>Homework</b></p> <p>REVISION: Preparation techniques.</p>
<p><b>In LP2.2, I will know:</b> 04/11/24 - (WK 1)</p> <p>how to highlight the skills that I have demonstrated in my practical assessment; how to assess the production of my presented dishes for a child; how to assess the production of my presented dishes for an adult.</p>	<p><b>Key Vocabulary</b></p> <p>Presentation</p>	<p><b>Homework</b></p> <p>REVISION: Cooking techniques.</p>
<p><b>LP2 RLW, I will:</b> 11/11/24 - (WK 2)</p> <p>review my learning, recalling and applying key knowledge, and focus on closing any gaps in my knowledge.</p>	<p><b>Key Vocabulary</b></p> <p>Revise</p>	<p><b>Homework</b></p> <p>Use revision techniques to prepare for summative assessment.</p>
<p><b>In LP2.3, I will know:</b> 18/11/24 - (WK 1)</p> <p>how to review my own performance from my practical assessment and identify areas for development; to submit my completed Unit 2 by the deadline on Wednesday 20th November.</p> <p>Extended Task.</p>	<p><b>Key Vocabulary</b></p> <p>Organoleptic</p>	<p><b>Homework</b></p> <p>REVISION: Preparation for Mock Exam.</p>
<p><b>In LP2.4, I will know:</b> 25/11/24 - (WK 2)</p> <p>how to apply my knowledge during the Hospitality Mock Exam; about different hospitality &amp; catering provisions.</p>	<p><b>Key Vocabulary</b></p> <p>Provision</p>	<p><b>Homework</b></p> <p>REVISION: Preparation for Mock Exam.</p>
<p><b>In LP2.5, I will know:</b> 02/12/24 - (WK 1)</p> <p>my strengths and areas for development from my learning so far.</p>	<p><b>Key Vocabulary</b></p> <p>Review</p>	<p><b>Homework</b></p> <p>Revision: Hospitality &amp; catering providers.</p>
<p><b>In LP2.6, I will know:</b> 09/12/24 - (WK 2)</p> <p>how hospitality and catering providers operate; how hospitality and catering providers ensure health &amp; safety through practice and regulation.</p> <p>Extended Task.</p>	<p><b>Key Vocabulary</b></p> <p>HACCP: Hazard Analysis and Critical Control Points</p>	<p><b>Homework</b></p> <p>REVISION: Health &amp; safety.</p>
<p><b>In LP2.7, I will know:</b> 16/12/24 - (WK 1)</p> <p>what must be considered to ensure food safety in the hospitality and catering industry.</p>	<p><b>Key Vocabulary</b></p> <p>Cross-contamination</p>	<p><b>Homework</b></p> <p>REVISION: Food safety.</p>
<p><b>Resources to support learning:</b> The following websites contain extensive revision material and information to increase Cooking &amp; Nutrition subject knowledge: <a href="http://www.food.gov.uk">www.food.gov.uk</a>; <a href="http://www.foodfactoflife.org.uk">www.foodfactoflife.org.uk</a>; <a href="http://www.britishnutritionfoundation.co.uk">www.britishnutritionfoundation.co.uk</a>; <a href="http://www.bbcgoodfood.co.uk">www.bbcgoodfood.co.uk</a>.</p>		
<p><b>FFET Award Challenge for this Learning Programme:</b> Create a revision resource to help you prepare for your Hospitality exam.</p>		

