The Ellesmere Port C of E College

Part of the Frank Field Education Trust

Year 11 Hospitality & Catering Learning Programme 2

The LORIC skill focus for his 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.

What will I be learning about in this Learning Programme?
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.

Where have I seen this learning before?
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.

What could I use it for?
You will be able to apply your knowledge in your final examination and apply your understanding in the externally set non-examined assessment.

Literacy:
- 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

In LP2.1, I will know: 19/10/26 - (WK 2)	Key Vocabulary	Homework
how to plan the presentation of my final two dishes so that they meet the needs of the customers and the establishment in the brief; how to work safely and to follow correct food safety and hygiene practices.	Complex Skill	REVISION: Preparation techniques.
In LP2.2, I will know: 02/11/26 - (WK 1)	**Key Vocabulary**	**Homework**
how to prepare and cook the dishes, demonstrating a variety of basic, medium, and complex preparation and knife techniques; how to present my dishes so they meet the needs of the customer.	Presentation	REVISION: Cooking techniques.
LP2 RLW, I will: 09/11/26 - (WK 2)		
review my learning, recalling and applying key knowledge, and focus on closing any gaps in my knowledge.	Revise	Use revision techniques to prepare for summative assessment.
In LP2.3, I will know: 16/11/26 - (WK 1)	**Key Vocabulary**	**Homework**
how to highlight the skills that I have demonstrated in my practical assessment; how to assess the production of my presented dishes for a young adult; how to assess the production of my presented dishes for an older adult. Extended Task.	Organoleptic	REVISION: Preparation for Mock Exam.
In LP2.4, I will know: 23/11/26 - (WK 2)	**Key Vocabulary**	**Homework**
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 25th November.	Deadline	REVISION: Preparation for Mock Exam.
In LP2.5, I will know: 30/11/26 - (WK 1)	**Key Vocabulary**	**Homework**
that hospitality and catering provisions are categorised as commercial and non-commercial; that hospitality and catering provisions are categorised as residential and non-residential.	Provisions	REVISION: Hospitality & catering providers.
In LP2.6, I will know: 07/12/26 - (WK 2)	**Key Vocabulary**	**Homework**
that hospitality and catering provider operations are divided into front-of-house (FOH) and back-of-house (BOH). Extended Task.	Operations	REVISION: Hospitality & catering operations.
In LP2.7, I will know: 14/12/26 - (WK 1)	**Key Vocabulary**	**Homework**
how hospitality and catering providers ensure health & safety through practice and regulation.	HACCP	REVISION: Health & safety.

PRT Task 1

PRT Task 2

Resources 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; www.bbcgoodfood.co.uk.

FFET Award Challenge for this Learning Programme:
Create a revision resource to help you prepare for your Hospitality exam in January.