

FOOD & HOSPITALITY LEARNING JOURNEY



- Unit 1:
 - The Environmental Health Officer
 - Customer Requirements
 - Hospitality & Catering Provision to Meet Specific Requirements
 - Revision
 - Written Exam
- Unit 2:
 - Preparation for Controlled Assessment
 - Controlled Assessment



- Unit 1:
 - Hospitality & Catering Providers
 - Food Safety & Food Related Causes of Ill Health
 - Symptoms & Signs of Food-induced Ill Health
 - Preventative Control Measures for Food-induced Ill Health
 - Health & Safety in Hospitality & Catering Provision
 - Working Conditions & Working in the Hospitality & Catering Industry
 - Contributing Factors to the Success of Hospitality & Catering Provision
 - Operation of Front & Back of House
- Unit 2:
 - Understanding the Importance of Nutrition
 - Fish/Poultry Cookery
 - Pastry Cookery
 - Menu Planning
 - Evaluating Cooking Skills
 - Producing Full Meals



- Health & Safety
- Food Hygiene
- Nutrition
- Food Origin and Adaptation
- Food Preparation



- Health & Safety
- Food Hygiene
- Nutrition
- Food Preparation
- Food Origin - Adaptations and Choices



- Health & Safety
- Food Hygiene
- Kitchen Equipment
- Food Origin
- Sensory Analysis
- Nutrition

