FOOD & HOSPITALITY LEARNING JOURNEY

Y11

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

Y10

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

Y9

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

Y8

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

Y7

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

Y6

- Cooking & Nutrition
- Chunky Chili
- As designers, create and refine recipes that demonstrate a range of baking and cooking techniques, applying previously learned skills.

Y5

- Cooking & Nutrition
- Making bread / bread rolls
- As designers, scale up or down a recipe, having accurately calculated ratios of carefully measured ingredients.

Y4

- Cooking & Nutrition
- BlackBerry Fool
- Follow a recipe, using appropriate utensils and measuring ingredients to the nearest gram accurately to prepare food.

Y3

- Cooking & Nutrition
- Scones
- Research a scone and compare to different types (Cheese, raisin scone) Follow a recipe using appropriate utensils measuring skills accurately prepare and bake scones evaluate own scones.

Y2

- Cooking & Nutrition
- Children will be learning about fruit and vegetables:
- Fruit and vegetables tasting
- Knife skills
- Preparing and cutting our own fruit salad
- Evaluating a fruit salad we have made

Y1

- Cooking & Nutrition
- Children will be researching pizzas and popular toppings. assemble ingredients to prepare food
- Using simple tools to cut, peel or grate safely and hygienically.
- Prepare and cook pizzas.
- Eat and evaluate our pizzas

EYFS

Food not taught in EYFS.

CHRIST'S COLLEGE
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