



The English Martyrs Catholic School and Sixth Form College

| Hospitality & Catering Year 11 | Module 1 Unit 2 Coursework 60% | Module 2 Unit 2 Coursework 60% | Module 3 Exam Preparation 40% |
|---|--|--|--|
| <u>Topic Theme and Intent</u> | Students will be introduced to unit 2 coursework. They will analyse the brief and complete each criterion AC1 – AC4. | Students will apply knowledge and understanding from year 10 to plan a menu based on the requirements of the brief. They should identify four different dishes and plan to produce two with accompaniments. Students will be required to present a dovetailed timeplan. | Students will be prepared in lessons for the exam unit 1. They will complete exam style questions, |
| <u>Knowledge</u> | <ul style="list-style-type: none"> AC1.1 describe functions of nutrients in the human body. AC1.2 compare nutritional needs of specific groups. AC1.3 explain characteristics of unsatisfactory nutritional intake. AC1.4 explain how cooking methods impact on nutritional value. | <ul style="list-style-type: none"> AC2.1 explain factors to consider when proposing dishes for menus. AC2.2 explain how dishes on a menu address environmental issues. AC2.3 explain how menu dishes meet customer needs. AC2.4 plan production of dishes for a menu. 3-hour practical exam | <ul style="list-style-type: none"> Revision techniques for unit 1 exam Knowledge organisers Mind maps Demonstrate knowledge with exam style questions including multiple choice. One- and two-mark questions |
| <u>Skills</u> | <ul style="list-style-type: none"> Apply knowledge and understanding of nutrients to address assessment criteria. Be able to apply the principles of nutrition and healthy eating when planning meals for specific groups. Demonstrate the skills learnt in a range of cooking methods and techniques to test dishes. | <ul style="list-style-type: none"> Understand and apply the principles of how commodities are cooked and served regarding dishes when planning. Understand how to choose suitable cooking methods when planning the menu. Demonstrate high level skills in preparation and cooking final dishes. | <ul style="list-style-type: none"> Revision techniques to prepare for unit 1 exam. Demonstrate knowledge by answering past exam style questions using knowledge organisers and min maps. |
| <u>Literacy Links</u> | <p>Reading – Students will read subject information on nutrients and unsatisfactory nutritional intake. Subject specific key words.</p> <p style="text-align: right;">Writing</p> <p>Students will demonstrate knowledge by writing up AC1.1 about function of nutrients. AC1.2, AC1.3 and AC1.4 Orally – class discussion, question and answer, structured discussion about coursework.</p> | <p>Reading – Students will read recipes and methods. Subject specific key words.</p> <p>Writing – Dove tailed time plan for two different dishes and accompaniments.</p> <p>orally – class discussion, question and answer, structured discussion on creating the timeplan.</p> | <p>Reading – Students will read text and information from the revision guide. Subject specific key words.</p> <p>Writing Answering exam style questions to demonstrate knowledge and understanding.</p> <p>orally – Use subject specific vocabulary to answer questions. Role play the role of the health and safety officer.</p> |
| <u>Essential Vocabulary</u> | Protein, Fats, Carbohydrate, Vitamins, Minerals, Calcium, Iron, Coagulated, Mise en place. | Gelatinisation, Coagulation, Braising, Steaming, Dextrin, Gluten, Julienne, Garnish, Portion control, Poultry. Dovetail. | Analyse, evaluate, explain, describe. |



The English Martyrs Catholic School and Sixth Form College

WJEC Vocational Award
Hospitality and Catering Level
1/2: Student book



BAKE: My Best Ever Recipes for the Classics



Jamie Oliver 5 Ingredients



Be-Ro Home Recipes

