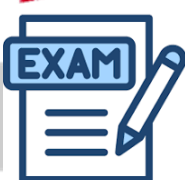




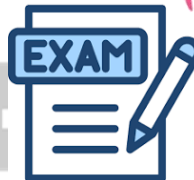
**REVISE**



**NEA:** Assess the production of the presented dishes. Review your own performance



**Core content:**  
Revise and practice exam papers in preparation for your final exam in Hospitality and catering



**NEA:** evaluating cooking techniques



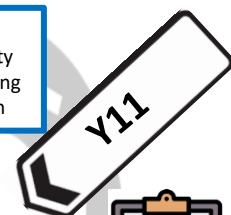
**NEA practical**  
Demonstrate how to work safely, follow correct food safety and hygiene practices and procedures in relation to the preparation and cooking of food and use of equipment and facilities and a wide range of skills  
(2 complex dishes in 3 hours)

**NEA:** produce a production plan to show how the practical preparation, cooking and presentation will be completed within the allocated time.

**NEA:** Discuss the factors which affected your choice of dishes.

**NEA:** Analyse the assignment brief and recommend one dish for each customer. Assess how the dish meets the nutritional needs of the customer.

**NEA:** Hospitality and catering in Action



**Knowledge:** Symptoms and signs of food induced ill health

**Knowledge:** Preventative control measures of food-induced ill health

**Knowledge:** The environmental Health Officer

**Knowledge:** Understanding the importance of nutrition

**Knowledge:** How cooking methods can impact on nutritional value

**Knowledge:** Factors affecting menu planning

**Practical skills:**  
Demonstrate how to work safely, follow correct food safety and hygiene practices and procedures in relation to the preparation and cooking of food and use of equipment and facilities and a wide range of skills



**Knowledge:** Food related causes of ill health



**Knowledge:** Food safety

**Knowledge:** Health and safety in hospitality and catering provision

**Practical skills:** Demonstrate how to work safely, follow correct food safety and hygiene practices and procedures in relation to the preparation and cooking of food and use of equipment and facilities and a wide range of skills



**Practical Skills:**  
Demonstrate how to work safely, follow correct food safety and hygiene practices and procedures in relation to the preparation and cooking of food and use of equipment and facilities and a wide range of skills

**Knowledge:** Contributing factors to the success of hospitality and catering provision

**Knowledge:** The operation of the front and back of house

**Knowledge:** Customer requirements in hospitality and catering

**Knowledge:** Hospitality and catering provision to meet customer requirements



**Knowledge:** Working conditions in the hospitality and catering industry

**Knowledge:** Working in the hospitality and catering industry

**Knowledge:** What are Hospitality and catering providers?

**Your Y10 Catering and Hospitality journey starts here**