

Hospitality & Catering

2.3 The skills and techniques of preparation, cooking and presentation of dishes

- 2.3.1 How to prepare and make dishes
- 2.3.2 Presentation techniques
- 2.3.3 Food safety practices

2.1 The importance of nutrition

- 2.1.1 Understanding the importance of nutrition
- 2.1.2 How cooking methods can impact on nutritional value

1.3 Health and safety in hospitality and catering

- 1.3.1 Health and safety in hospitality and catering provision
- 1.3.2 Food Safety

1.1 Hospitality and catering provision

- 1.1.1 Hospitality and catering providers
- 1.1.2 Working in the industry
- 1.1.3 Working conditions in the hospitality and catering industry
- 1.1.4 Contributing factors to the success of provision

2.4 Evaluating cooking skills

- 2.4.1 Reviewing of dishes
- 2.4.2 Reviewing own performance

2.2 Menu planning

- 2.2.1 Factors affecting menu planning
- 2.2.2 How to plan production

1.4 Food safety in hospitality and catering

- 1.4.1 Food related causes of ill health
- 1.4.2 Symptoms and signs of food-induced ill health
- 1.4.3 Preventative control measures of food-induced ill health
- 1.4.4 The Environmental Health Officer (EHO)

1.2 How hospitality and catering provisions operate

- 1.2.1 The operation of the front and back of house
- 1.2.2 Customer requirements in hospitality and catering
- 1.2.3 Hospitality and catering provision to meet specific requirements

