

Year 11 Curriculum Overview Plan: Eduqas Hospitality and Catering

Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
<p>Key Theme: Unit 2 LO2 Menu planning Unit 3 LO3 Cooking dishes</p> <p>Key Concepts, Knowledge & Skills to be Embedded:</p> <p>Factors to consider when proposing dishes for menus. How dishes on a menu address environmental issues. How menu dishes meet customer needs. Plan the production of dishes for a menu.</p> <p>Links to Prior Learning:</p>	<p>Key Theme: Unit 2 LO3 Cooking Dishes</p> <p>Key Concepts, Knowledge & Skills to be Embedded:</p> <p>Techniques in preparation of commodities. Assure quality of commodities to be used in food preparation. Use techniques in cooking of commodities. Complete dishes using presentation techniques. Use food safety practices.</p>	<p>Key Theme: Unit 2 LO1 The importance of nutrition when planning menus Unit 2 LO2 Menu planning Unit 2 LO3 Cooking dishes</p> <p>Key Concepts, Knowledge & Skills to be Embedded:</p> <p>Plan and deliver a two course meal for a specific client meeting specific nutritional and dietary requirements. Functions of nutrients in the human body. Characteristics of unsatisfactory nutritional intake. How cooking methods impact on nutritional value. Factors to consider when proposing dishes for menus. How dishes on a menu address environmental issues. How menu dishes meet customer needs. Plan the production of dishes for a menu. Techniques in preparation of commodities. Assure quality of commodities to be used in food preparation. Use techniques in cooking of commodities. Complete dishes using presentation techniques. Use food safety practices.</p> <p>Links to Prior Learning:</p> <p>Function of nutrition, planning nutrition, cooking</p> <p>Key Assessment Pieces:</p>			

<p>nutrition</p> <p>Key Assessment Pieces:</p> <p>Kitchen Working Practices Cooked Dishes External Exam Controlled Assessment</p> <p>Tier 3 Vocabulary Vault:</p> <p>Factors, Time of year, seasonality, commodities, Equipment, provision, service, location, size, standards, Finance, costs, customer needs, Client base, Dishes, Preparation, Ingredients, Packaging Environmental issues, Conservation, energy, water, Reduce, reuse,</p>	<p>Links to Prior Learning:</p> <p>Nutrition, menu planning</p> <p>Key Assessment Pieces:</p> <p>Kitchen Working Practices Cooked Dishes External Exam Controlled Assessment</p> <p>Tier 3 Vocabulary Vault:</p> <p>Techniques, Weighing, measuring, Chopping, Shaping, Peeling, Whisking, Melting, Rub-in, Sieving, Segmenting, Slicing, Hydrating, Blending, Commodities, Poultry, Meat, Fish, Eggs, Dairy, Cereals, flour, rice, pasta,</p>	<p>Kitchen Working Practices Cooked Dishes External Exam Controlled Assessment</p> <p>Tier 3 Vocabulary Vault:</p> <p>Nutrients, Protein, Fat, Carbohydrate, Vitamins, Minerals, Water, Dietary fibre (NSP), Specific groups, life stages, Childhood, Adulthood, Later adulthood, Special diets, Medical conditions, Activity levels, Characteristics, Visible, Non-visible, Unsatisfactory, Nutritional deficiencies, Nutritional excesses, Cooking methods, Boiling, Steaming, Baking, Grilling, Stir-fry, Roasting, Poaching.</p> <p>Factors, Time of year, seasonality, commodities, Equipment, provision, service, location, size, standards, Finance, costs, customer needs, Client base, Dishes, Preparation, Ingredients, Packaging Environmental issues, Conservation, energy, water, Reduce, reuse, recycle, Sustainability, food miles, provenance, Needs, Nutritional, Organoleptic, Cost, premium, value, Plan, Sequencing, Timing, Mise en place, Cooking, Cooling, Hot holding, Completion, Serving (presented as if to be served), Waste, Equipment, Commodity quantities, Tools, Contingencies, Health, safety and hygiene, Quality points, Storage</p> <p>Techniques, Weighing, measuring, Chopping, Shaping, Peeling, Whisking, Melting, Rub-in, Sieving, Segmenting, Slicing, Hydrating, Blending, Commodities, Poultry, Meat, Fish, Eggs, Dairy, Cereals, flour, rice, pasta, Vegetables, Fruit, Soya products, Quality, Smell, Aroma, Touch, Sight, Storage, Packaging, Boiling, Blanching, Poaching, Braising, Steaming, Baking, Roasting, Grilling (griddling), Frying, Chilling, Cooling, Hot holding, Presentation, Portion control, Position on serving dish, Garnish, Creativity</p> <p>Reading Exposure:</p>
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<p>recycle, Sustainability, food miles, provenance, Needs, Nutritional, Organoleptic, Cost, premium, value, Plan, Sequencing, Timing, Mise en place, Cooking, Cooling, Hot holding, Completion, Serving (presented as if to be served), Waste, Equipment, Commodity quantities, Tools, Contingencies, Health, safety and hygiene, Quality points, Storage.</p> <p>Reading Exposure:</p> <p>Case Studies Hospitality and Catering reviews and reports Recipes Technical Instruction Coursework Exemplars</p>	<p>Vegetables, Fruit, Soya products, Quality, Smell, Aroma, Touch, Sight, Storage, Packaging, Boiling, Blanching, Poaching, Braising, Steaming, Baking, Roasting, Grilling (griddling), Frying, Chilling, Cooling, Hot holding, Presentation, Portion control, Position on serving dish, Garnish, Creativity</p> <p>Reading Exposure:</p> <p>Case Studies Hospitality and Catering reviews and reports Recipes Technical Instruction Coursework Exemplars</p> <p>Strategies to enable new concepts,</p>	<p>Case Studies Hospitality and Catering reviews and reports Recipes Technical Instruction Coursework Exemplars</p> <p>Strategies to enable new concepts, knowledge & skills to embed in long-term memory:</p> <p>Application and recall of Key Concepts, knowledge and Skills in a practical environment Practicing and Demonstrating Food preparation, cooking and presentation techniques</p>
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<p>Strategies to enable new concepts, knowledge & skills to embed in long-term memory:</p> <p>Application and recall of Key Concepts, knowledge and Skills in a practical environment Practicing and Demonstrating Food preparation, cooking and presentation techniques</p>	<p>knowledge & skills to embed in long-term memory:</p> <p>Application and recall of Key Concepts, knowledge and Skills in a practical environment Practicing and Demonstrating Food preparation, cooking and presentation techniques</p>	
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