

Hospitality and Catering



What do I know?

The examination will allow you to demonstrate your learning at the end of this course as you make your choices for the next destination within the Hospitality and Catering industry.

Year 11

As part of this course you will undertake a timed NEA that will involve you recalling key knowledge following a set design brief.

Year 11

You will revisit aspects to of nutrition when planning menus. You will consider factors when planning a menu, whilst also understanding environmental issues.

Year 10

Testing your knowledge through in class tests and assessments will allow you to demonstrate your understanding.

Year 10

In your practical lessons you will be expected to work independently and prepare a wide range of dishes that help you understand cooking methods and techniques from the Hospitality industry

Year 10-11 Learning journey



Baseline test

You will be assessed at the start of each year on previous knowledge based on kitchen safety, hygiene and food groups.

Year 11

You will design and make a menu as part of the practical NEA which will be timed and under supervision. You will be expected to prepare a two course meal and present to restaurant standard.

Year 11

Your lessons will be a balance of theory and practical. In your practical lessons you will be working independently and trialling your final recipe choices for your NEA menu, whilst developing a timed plan.

Year 11

Understanding the Hospitality and Catering industry is an integral part of the course where you will learn the difference between commercial and non-commercial establishments.

Year 10

During your theory based lessons you will describe food related causes of ill health and understand the role and responsibilities of the Environmental Health Officer and UK safety legislation.

Year 10

During initial Year 10 lessons you will learn about food types and the importance of nutrition, this will link directly to your practical sessions.

