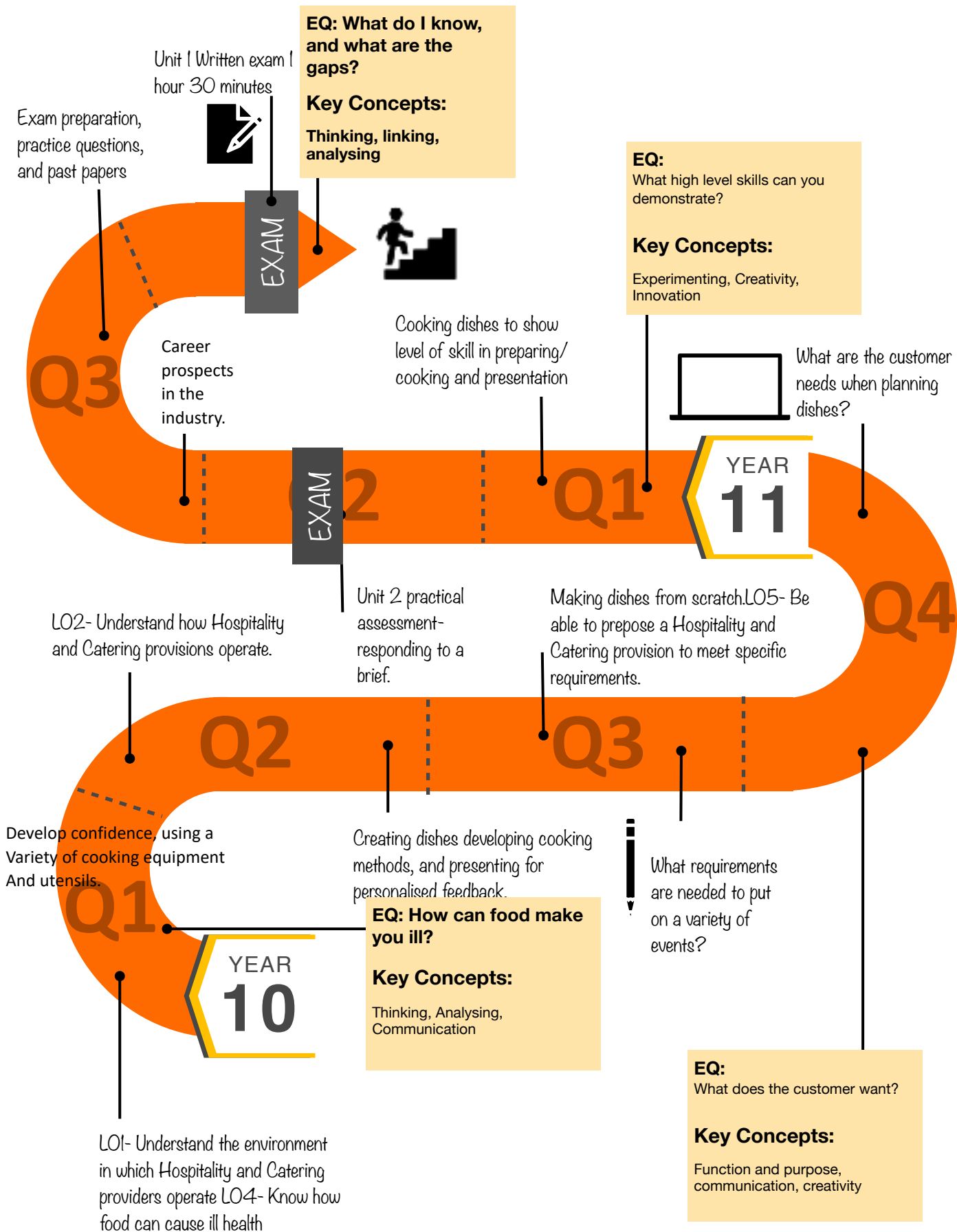


# Key Stage 4: What will I learn about in Food



# Year 9: What will I learn about in Hospitality and Catering

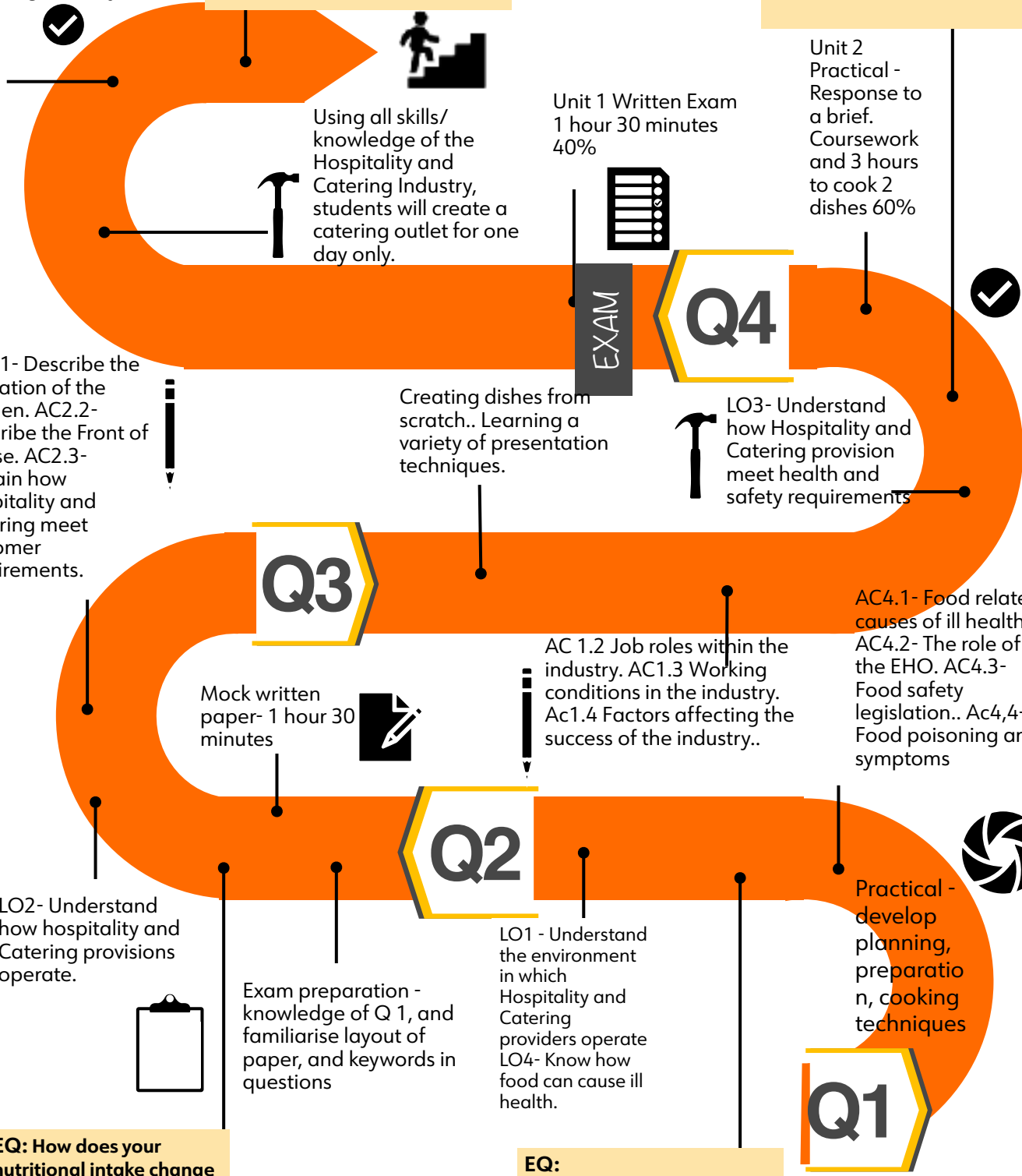
**EQ:**  
What makes a Hospitality and Catering establishment successful?

**Key Concepts:**  
Design, Function, Creativity

**EQ:**  
What makes a customer return?

**Key Concepts:**  
Innovation, Creativity, Communication

Career prospects in the Hospitality and Catering Industry



Using all skills/ knowledge of the Hospitality and Catering Industry, students will create a catering outlet for one day only.

Unit 1 Written Exam  
1 hour 30 minutes  
40%

Unit 2  
Practical -  
Response to  
a brief.  
Coursework  
and 3 hours  
to cook 2  
dishes 60%

AC2.1- Describe the operation of the Kitchen. AC2.2- Describe the Front of House. AC2.3- Explain how Hospitality and Catering meet customer requirements.

Creating dishes from scratch.. Learning a variety of presentation techniques.

LO3- Understand how Hospitality and Catering provision meet health and safety requirements

**Q3**

Mock written paper- 1 hour 30 minutes

AC 1.2 Job roles within the industry. AC1.3 Working conditions in the industry. AC1.4 Factors affecting the success of the industry..

AC4.1- Food related causes of ill health. AC4.2- The role of the EHO. AC4.3- Food safety legislation.. Ac4,4- Food poisoning and symptoms

**Q2**

LO2- Understand how hospitality and Catering provisions operate.

Exam preparation - knowledge of Q 1, and familiarise layout of paper, and keywords in questions

LO1 - Understand the environment in which Hospitality and Catering providers operate  
LO4- Know how food can cause ill health.

Practical - develop planning, preparation, cooking techniques

**Q1**

**EQ: How does your nutritional intake change through life and why?**

**Key Concepts:**  
Research, Experiment

**EQ:**  
How can food cause you to be ill ?

**Key Concepts:**  
Innovation, Hygiene, planning, preparation

# Key Stage 3: Why do we need food?

