

# KS4: Design & Technology Learning Journey Level 2 Hospitality and Catering

Unit 2 LO3



**Be able to cook dishes**

**AC3.1**  
Use techniques in preparation of commodities

**AC3.2**  
Assure quality of commodities to be used in food preparation

**AC3.3**  
Use techniques in cooking of commodities

**AC3.4**  
Complete dishes using presentation techniques

**AC3.5**  
Use food safety practices

**Be able to cook dishes**



Unit 2 LO3

**Where?**  
**AC2.1**  
Explain factors to consider when proposing dishes for menus



**AC2.2**  
Explain how dishes on a menu address environmental issues



**AC2.4**  
Plan production of dishes for a menu



LO1 LO2 LO3



**When?**

**Who?**

**What?**



**AC1.4**  
Explain how cooking methods impact on nutritional value



**AC4.5**  
The symptoms of food induced ill health

**AC4.4**  
Common types of food poisoning

**AC4.3**  
Food Safety legislation



**AC4.1**  
Food related causes of ill health



**AC4.2**  
The role and responsibilities of the environmental health officer (EHO)

**AC4.3**  
Food Safety legislation

**AC4.4**  
Common types of food poisoning

**AC4.5**  
The symptoms of food induced ill health

**AC4.6**  
The symptoms of food induced ill health

**AC4.7**  
The symptoms of food induced ill health

**AC4.8**  
The symptoms of food induced ill health

**Understand menu planning** LO2

**AC2.3**  
Explain how menu dishes meet customer needs

**AC1.2**  
Compare nutritional needs of specific groups

**Understand the importance of nutrition when planning menus** LO1

**AC1.3**  
Explain characteristics of unsatisfactory nutritional intake

**AC2.1**  
The operation of the kitchen

**AC2.2**  
The operation of front of house

**AC2.3**  
How hospitality and catering provision meets customer requirements

**AC4.2**  
The role and responsibilities of the environmental health officer (EHO)

**AC4.3**  
Food Safety legislation

**AC4.4**  
Common types of food poisoning

**AC4.5**  
The symptoms of food induced ill health

**AC4.6**  
The symptoms of food induced ill health

**AC4.7**  
The symptoms of food induced ill health

**AC4.8**  
The symptoms of food induced ill health

**Unit 2 NEA**

**Non Exam Assessment**



**YEAR 11**

**NEA mock**

**Research, plan and cook a meal for a specific provision**

**AC1.1**  
Describe functions of nutrients in the human body

**AC3.2**  
Risks to personal safety in hospitality and catering

**AC3.1**  
Personal safety control measures for hospitality and catering provision

**AC1.3**  
Working conditions of different job roles across the hospitality and catering industry

**AC1.2**  
The structure of the hospitality and catering industry

**AC1.1**  
Job requirements within the hospitality and Catering industry

**AC1.2**  
The structure of the hospitality and catering industry

**AC1.3**  
Working conditions of different job roles across the hospitality and catering industry

**AC1.4**  
The structure of the hospitality and catering industry

**AC1.5**  
Working conditions of different job roles across the hospitality and catering industry

**AC1.6**  
The structure of the hospitality and catering industry

**AC1.7**  
Working conditions of different job roles across the hospitality and catering industry

**AC1.8**  
The structure of the hospitality and catering industry

**Unit 1 EXAM June**

**Revision**

**AC5.2**  
Recommend options for hospitality provision

**AC5.1**  
Review options for hospitality and catering provision

**AC3.3**  
Options for hospitality and catering provision

**AC3.4**  
Options for hospitality and catering provision

**AC3.5**  
Options for hospitality and catering provision

**AC3.6**  
Options for hospitality and catering provision

**AC3.7**  
Options for hospitality and catering provision

**AC3.8**  
Options for hospitality and catering provision

**AC3.9**  
Options for hospitality and catering provision

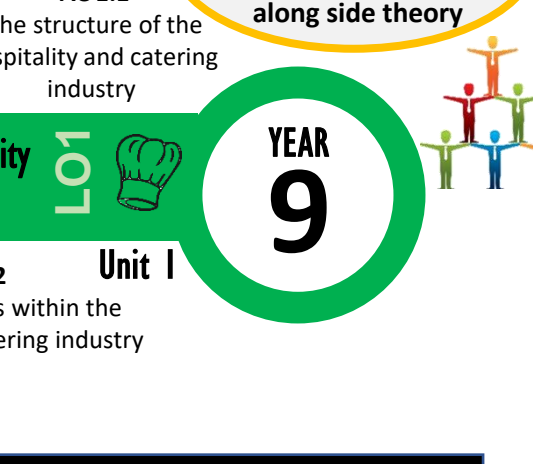
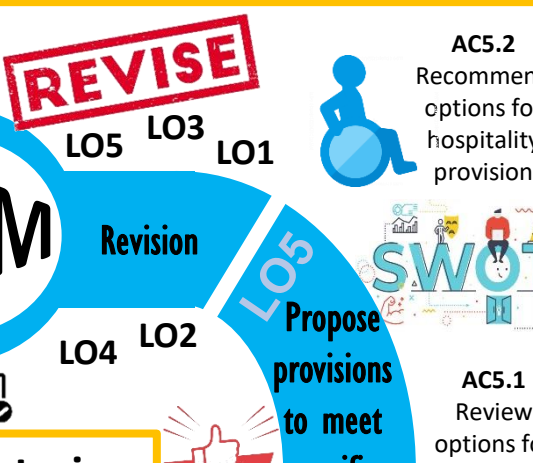
**AC3.10**  
Options for hospitality and catering provision

**AC3.11**  
Options for hospitality and catering provision

**AC3.12**  
Options for hospitality and catering provision

**AC3.13**  
Options for hospitality and catering provision

**AC3.14**  
Options for hospitality and catering provision







# KS3: Design & Technology Learning Journey – Food Preparation and Nutrition

## My Food Learning Journey



In Year 8 learners will develop confidence of cooking a range of dishes and make informed decisions about food choice.

Special Diets and religion

I'm swelling up



**YEAR 8 Nutrition**

Healthy Eating – Recap eat well guide and nutrition

Micronutrients

SAFETY FIRST Accident Prevention

**YEAR 8 Food Poisoning**

Food and Temperature

Food choice (diet analysis)

**YEAR 8 Food Choice**

Diet and lifestyle Vegetarians

Food choice (diet analysis)

**YEAR 8 Food choice**

Special Diets and religion

Gluten

**YEAR 8 Food Safety**

Food safety in the kitchen (recap)

Practical routine (recap)

Macronutrients

Fats and Sugars

Food Bacteria

Food poisoning

Food Labelling

**YEAR 8 Food Science**

Organic Farming

Cooking terms

Sensory Analysis

FIVE SENSES

Convection

Health and Safety within the kitchen and food.

**YEAR 8 Culinary Skills**

Food poisoning

Food Labelling

Year 7 - 8 a range of savoury and sweet dish will be produced along side theory

**YEAR 8 Commodities**

Seasonal Foods

Food Miles

**YEAR 8 Heat transfer**

Raising agents

Conduction

Using the hob

**YEAR 8 Culinary Skills**

Enzyme Browning

The '4' C's Bacteria and Hygiene

Enzyme Browning

The '4' C's Bacteria and Hygiene

**YEAR 8 Food Safety**

Enzyme Browning

The '4' C's Bacteria and Hygiene

**YEAR 8 Commodities**

Seasonal Foods

Food Miles

**YEAR 8 Heat transfer**

Raising agents

Conduction

Using the hob

**YEAR 8 Culinary Skills**

Enzyme Browning

The '4' C's Bacteria and Hygiene

**YEAR 8 Food Safety**

Enzyme Browning

The '4' C's Bacteria and Hygiene



**YEAR 9 Culinary skills**

Protein

Seasonal foods/food miles (recap)

Fairtrade : ethics

**YEAR 9 Food Safety**

Enzyme Browning

The '4' C's Bacteria and Hygiene

**YEAR 9 Food Safety**

Enzyme Browning

The '4' C's Bacteria and Hygiene

**KS3 – Food and Nutrition**

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