

Hospitality and Catering Learning Journey



Tea Dance

Final Exam Re-sits



Final Exam



The EHO

Pathogens and High Risk Foods



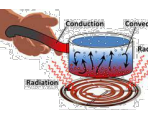
YEAR 11



Operation, workflow and delivery

H A C C P

Laws and Legislation



Cooking methods



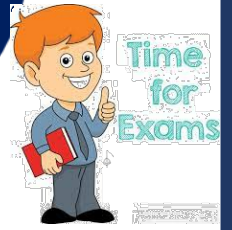
Morals



Ethics



Macronutrients & Micronutrients



Time for Exams

YEAR 10



Written Assessment

Working conditions and factors to the success of the provision

Sustainability

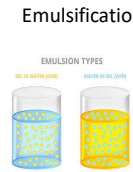
Introduction to Hospitality and Catering

Religions

Dietary Needs

Emulsification

Emulsification



Coagulation and Denaturation

Practical Assessment NEA- 60% GCSE Grade

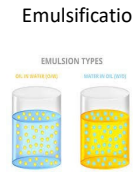
Hygiene and Safety for Hospitality and Catering

Religions

Dietary Needs

Emulsification

Emulsification



YEAR 9

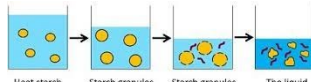


Written Assessment

Practical Assessment

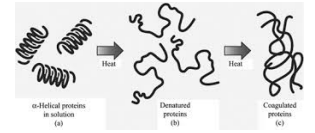
Hygiene and Safety for Hospitality and Catering

Sauce making, Gelatinisation



Heat starch granules in liquid
Starch granules absorb water and swell
Starch granules continue to swell and eventually rupture
The liquid thickens and gelatinizes

Menu Planning and Time Plans



Denatured proteins (B)
Coagulated proteins (C)

YEAR 8



Written Assessment

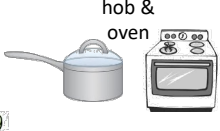
YEAR 7



Hygiene and Safety



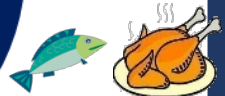
Using the hob & oven



Eatwell Guide



Reduced Sauces



Pathogens and High Risk Foods

