



## Year 11 Hospitality and Catering Learning Journey

Summer Terms 1 & 2

Core knowledge	Reference number
<b>Controlled assessment AC1 – research AC1.1-AC1.2</b> Recap of controlled assessment. Nutritional requirements when menu planning	
<b>Controlled assessment AC1 – research AC1.2- AC1.3</b> Compare nutritional needs of specific groups, including deficiency and excess disorders	
<b>Controlled assessment AC1/2– research AC1.4-AC2.1</b> Explaining methods of heat transfer Explain factors to consider when planning menus (unit 1 and unit 2)	
<b>Controlled assessment AC2 – research AC2.1-2.2</b> Explain environmental considerations when planning meals	
<b>Controlled assessment AC2 – research AC2.2-2.3</b> Explain how dishes would meet different customer needs	
Recipe research	
Recipe writing	
Time plans and dovetailing	
Hygiene and safety- identifying hazards/ risk assessment - contingencies	
Trialling and selecting final ideas	
Practical Exam – Date TBC	

### Learning Checkpoints

LC Title	
What factors need to be considered when planning meals or menus for different dietary requirements	

### Key Vocabulary

Assessment criteria comparison dovetailing proposal contingency hygiene excess  
 deficiency nutritional value

