



Year 10 Hospitality and Catering Learning Journey

Spring/Summer term – Menu Planning

Core knowledge	Reference number
Can I Identify the different types of menus available and explain their suitability?	
Can I explain the factors to consider when proposing dishes for a menu?	
How important are the organoleptic qualities of a product? Sensory word builder/ tasting	
Can I identify key pieces of equipment and explain the impact on catering establishments	
Learning checkpoint 1/ WCF	
Good Nutrition is an essential factor for menu planning. Discuss. (Functions and sources of macro nutrients)	
Can I make a balanced meal based on starchy carbohydrates – Pasta- ravioli?	
Good Nutrition is an essential factor for menu planning. Discuss. (Functions and sources of micronutrients)	
Can I make a product that contains a range of vitamins and minerals? designer	
Can I outline and explain the dietary guidelines and identify ways that we can follow these when menu planning?	
Learning checkpoint 2 / WCF. How can a menu or food be adapted to meet the needs of different groups and dietary needs?	
Can I design and make a product aimed at a particular dietary need? designer	
Can I write a detailed time plan for production to include health and safety and contingencies?	
Learning checkpoint 3/ WCF	
Mock coursework - Computer based research against the brief Can I use the brief I have been given and research the requirements of my target audience?	
Mock coursework – menu planning – Can I use the knowledge from the previous lessons to plan a suitable dish that meets the brief.	

Learning Checkpoints

LC Title
<ol style="list-style-type: none"> To plan a menu for an event or establishment. Adapting and modifying menus/ recipes To write a plan for production (time plan, H&S, Contingencies)

Key Vocabulary
Al a Carte, Table D'Hote, De jour, cyclic menu Preservation, components of dishes, profit, loyalty scheme, budgeting, organoleptic, sustainable, organic. Conservation, pesticides, dovetailing, sequencing, contingencies, mise en place, garnishing,

