

LEARNING JOURNEY

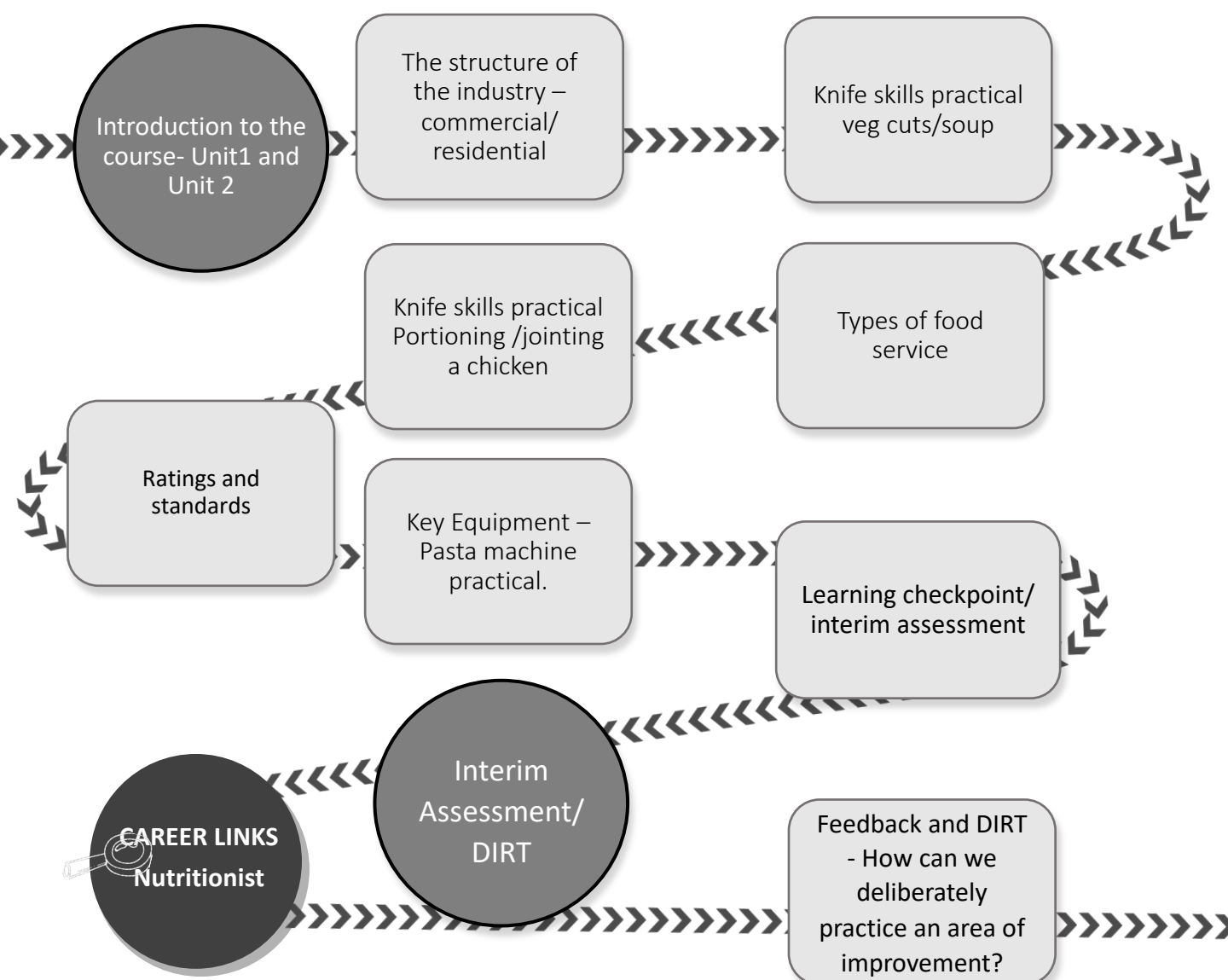
Hospitality and Catering



Year 10

Hospitality and Catering Provision

Throughout this half term you will be developing your understanding of hospitality and catering provision focusing on the structure of the industry including commercial and residential establishments. You will be developing knowledge required for unit 1 examination and the skills required for unit 2 NEA.



TUDOR HABITS AND VALUES: This unit is all respect and opportunity – learning to understand your own diets and lifestyles, learning to respect yourself and your daily habits and using these in a positive way

VOCABULARY::
Residential
Commercial
Provision
Establishment

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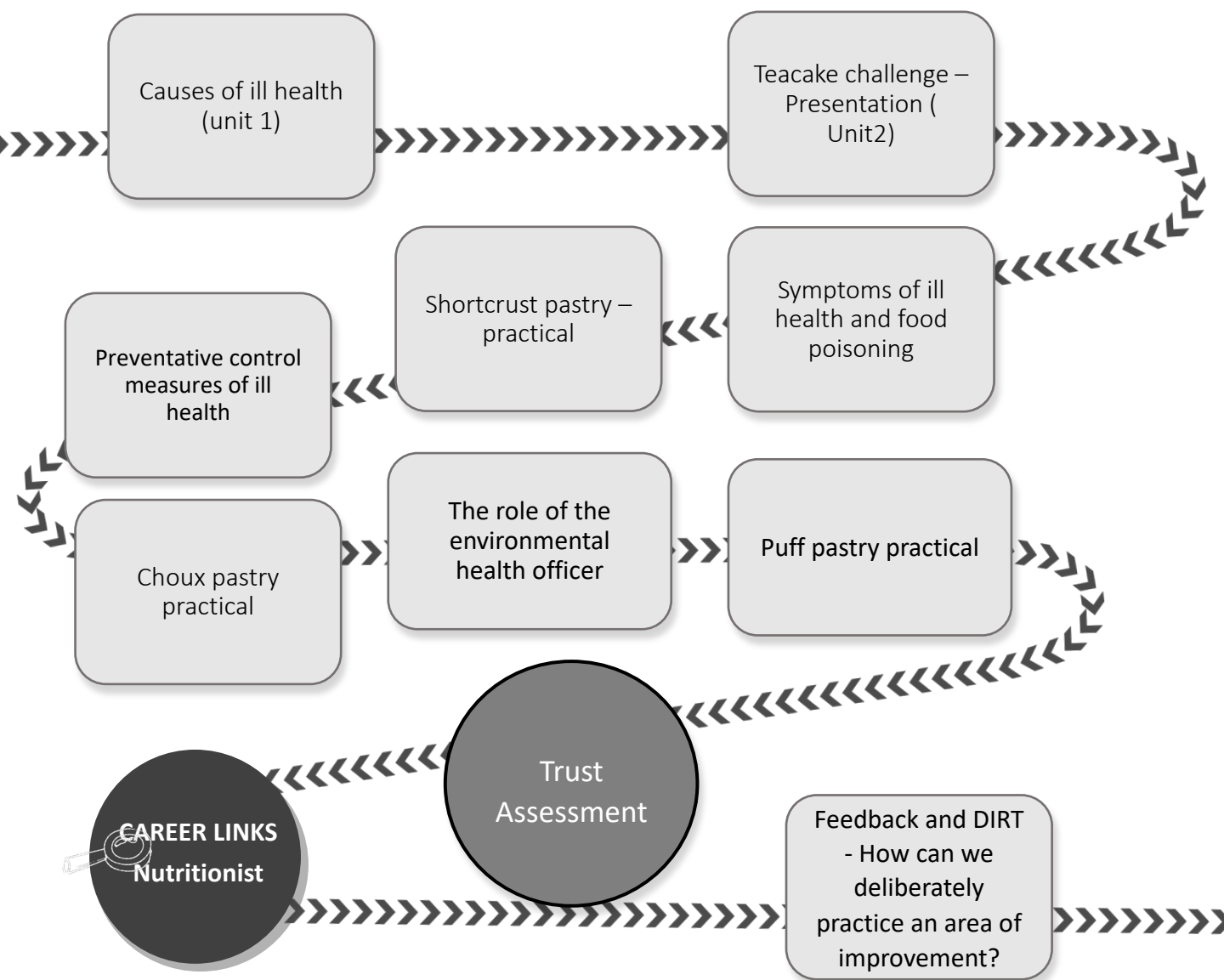
Hospitality and Catering



Year 10

Food Safety / Food related causes of ill health

In this topic learners will gain knowledge and understanding of the following areas: Food related causes of ill health , Symptoms and signs of food-induced ill health Preventative control measures of food-induced ill health ,The Environmental Health Officer (EHO) – You will also develop skills in making pastry



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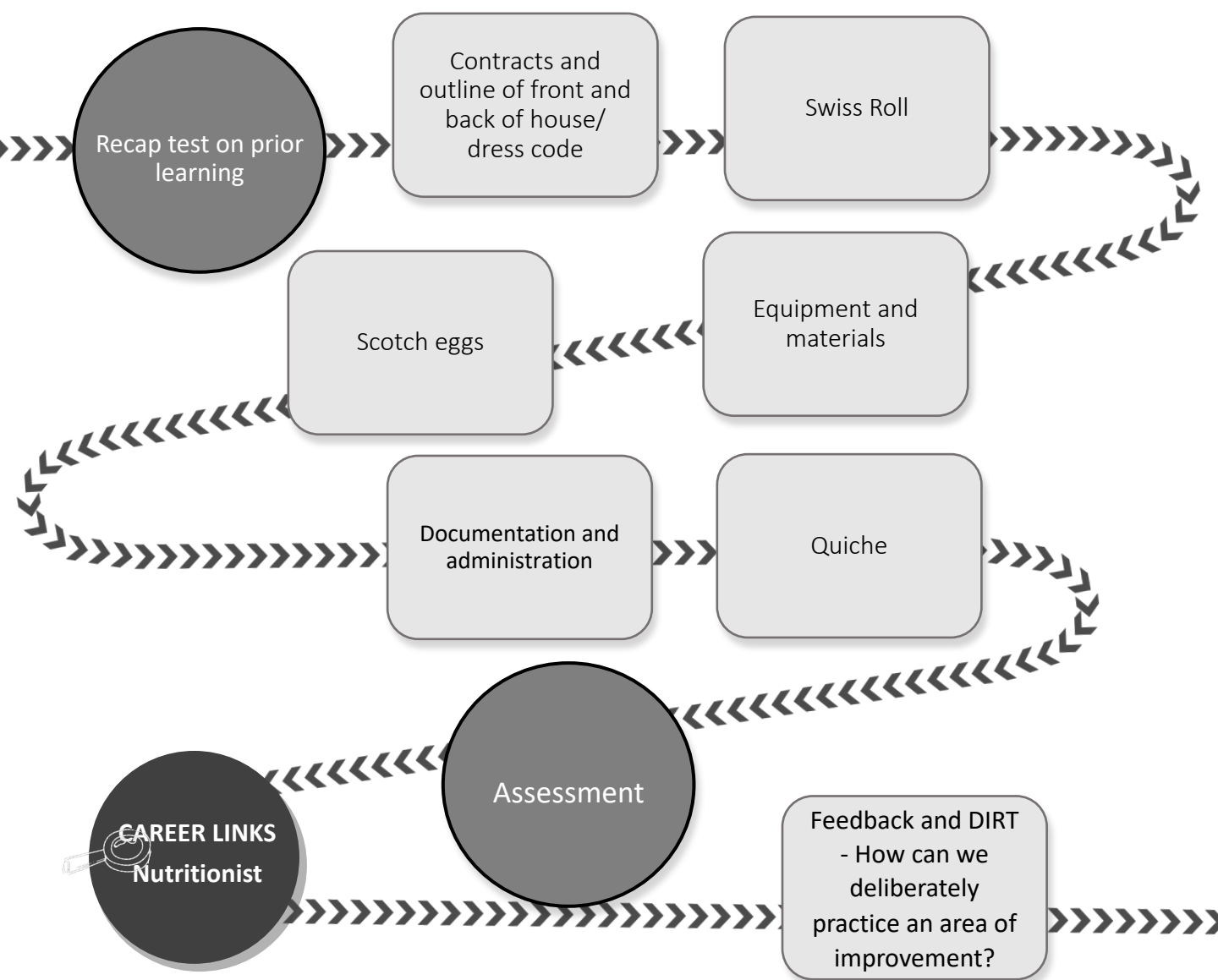
Hospitality and Catering



Year 10

Workflow, front and back of house

In this topic learners will gain knowledge and understanding of the following areas,, understanding how the front and back of house operates in a catering environment, what contracts are, dress code, equipment and materials and documentation



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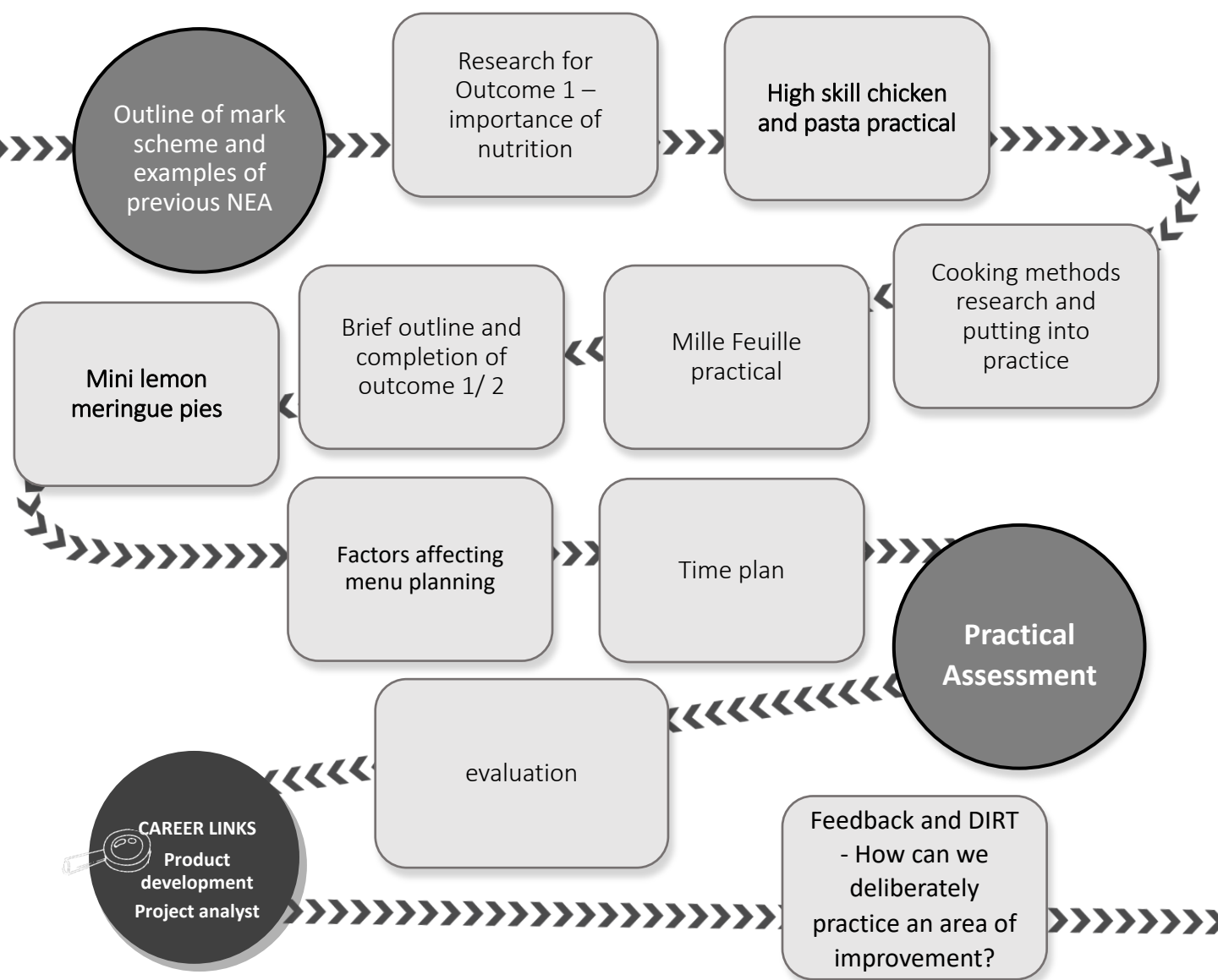
Hospitality and Catering



Year 10

Unit 2 preparation (MOCK NEA)

In this topic learners will gain knowledge and understanding of the following areas,, understanding how the front and back of house operates in a catering environment, what contracts are, dress code, equipment and materials and documentation



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