Hospitality and Catering Learning Journey

SKEGNESS ACADEMY

Next Steps

Unit 1 Written Paper

The Hospitality and Catering Industry

Hospitality and Catering Providers

Commercial Sector

Catering Services Sector

Front vs Back of House

Environmental Health

Customer Requirements

Food Safety

Health and Safety

REVISE

Unit 2 Assessment

Skills Cooks
Bread Making

Menu Planning

YEAR 11

Practical Cooks
Starter: Vegetable Samosas and Tomato Chutney
Main: Chicken Ballantine
Dessert: Custard Tart

Mock Written Paper

REVISE

Nutrition

Customer Requirements

Skills Cooks
Custard, Brandy Snaps

Health and Safety

Practical Cooks
Starter: Puff Pastry Tart
Main: Beef Wellington
Dessert: Apple Souffle

Food Safety

Unit 2 Assessment

Skills Cooks
Mayonnaise

Menu Planning

Practical Cooks
Starter: Chicken Liver Pate
Main: Ravioli with Garlic Roux Sauce
Dessert: Choux Buns

Nutrition

Practical Cooks
Starter: Caramelised Shallot and Mushroom Toast
Main: Poached Salmon and Hollandaise Sauce
Dessert: Chocolate Fondant with Poached Strawberries

Food Related Ill Health

Food Safety

HACCP

Skills Cooks
Vegetable Crisps

Baseline Assessment

YEAR 10

Key Stage 3