

Subject: Hospitality and Catering

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	23rd March to 3 rd April		Easter	20 th April to 22 nd May				
Year group	Week 1 (23/3)	Week 2 (30/3)		Week 1 (20/4)	Week 2 (24/4)	Week 3 (04/5)	Week 4 (11/05)	Week 5 (18/05)
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9	<p><u>UNIT 1 : L02 Understand how hospitality and catering provisions operate:</u> The operation of the kitchen The operation of Front of House. PowerPoints will be provided along with video resources.</p> <p>This will be completed by an assessment by online quiz.</p>			<p><u>UNIT 1 : L02 Understand how hospitality and catering provisions operate:</u> How hospitality and catering provisions meet customer needs.</p>	<p><u>Unit 2: Preparation. Working on a research and planning brief:</u> Task 1 Understanding the nutrition basics:</p> <p>Macro and Micronutrient revision.</p>	<p><u>Unit 2: Preparation. Working on a research and planning brief:</u> Task 1 Understanding the nutrition basics:</p> <p>Understand different Nutritional requirements for different life stages,</p>		<p><u>Unit 2: Preparation. Working on a research and planning brief:</u> Task 1 Write up the impact of different cooking methods on nutrition.</p>
10	<p><u>Continue with mock NEA:</u> Factors to consider when planning a menu. Fact finding and research task</p>			<p><u>Continue with Mock NEA</u> Environmental concerns surrounding menu planning. Fact finding and research task</p>		<p><u>Continue with Mock NEA</u> Selecting suitable dishes and assess how dishes meet customer needs. Fact finding and research task</p>		<p>Time plans for two dishes. What makes a good time plan. Contingencies Health and safety considerations.</p>
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Notes and guidance for parents, carers and students.	Where possible it would be good for students to keep up with watching cooking shows on TV and to keep practicing skills if possible.							