

Subject: Hospitality and Catering

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	1 st June -						
Year group	Week 1 (1/06)	Week 2 (8/06)	Week 3 (15/06)	Week 4 (22/06)	Week 5 (29/06)	Week 6 (6/07)	Week 5 (15/07)
7							
8							
9	<u>Environmental concerns in food project</u> Looking at food miles Food provenance Seasonal ingredients and understanding their importance.		<u>Analysis of recipes selected in last assignment</u> Using the recipes selected decide: Have a look the food miles for each of these dishes. https://www.foodmiles.com/ when would be the most appropriate time to serve these recipes? What could you do in order to ensure that food were coming from a sustainable source?		<u>The importance of the three R's in hospitality and catering:</u> Reduce Reuse Recycle How can these be applied to a hospitality business and what ideas could be used to combat environmental issues in a catering business.		<u>Adapting recipes to be more sustainable</u> Using your recipes adapt them to be more sustainable. Think about: commodities used Storage of ingredients. Food waste. Energy wastage/ cooking methods
10	<u>Continue with mock NEA:</u> How menu dishes meet customer needs: Nutritional Organoleptic Cost Taste / presentation		<u>Continue with Mock NEA</u> Time plan for dishes that you have written about Making sure: Detailed Dovetailed Contingencies included		<u>Unit 1 Theory Project: Understand the environment in which hospitality and catering provisions operate:</u> Recap on the types of provider Types of service Understand the difference between commercial and non-commercial establishments		<u>Cont..</u> Understand non catering hospitality provisions. Recap on the job roles Mini revision quiz.
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12							
13							
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.						