Cooking & Hospitality Compare Assure quality of Describe The Hospitality commodities to be used nutritional needs of functions of the specific groups and Catering in food preparation Eatwell guide Food Safey & industry and Explain how Using Health & Safety Budgeting, how job roles cooking methods techniques in can you save Use impact on preparation of money? techniques nutritional value commodities in cooking of commodities Hospitality The End Hospitality Home cooking COURSEWORK PRACTICAL Assessment Assessments Complete dishes Review using Refining Food Hygiene Dietary groups in society and Explain how dishes Explain factors to consider Hospitality presentation meet customer knowledge nutritional requirements when proposing dishes for a legislation Use food business design techniques learnt and needs safety menu practical skills practices Use food safety to ensure Food Hygiene **Developing Hospitality** Explain how dishes Dietary groups in practices detailed and Catering businesses address society and nutritional legislation understanding environmental issues requirements of the industry Food and high preparation, Hospitality quality skills cooking & Theory Exam shown finishing food PRACTICALS: PASTRY Hospitality business Organise, plan and run PRODUCTs) Btec Home design events! Cooking or Assure quality of e Hospitality Cooking Hospitality Understanding the commodities to and Catering modern industry methods, be used in food Complete industry and and enterprise which are preparation dishes using job roles Use healthier? skills in Social presentation techniques in media project) techniques cooking of All about the Developing commodities hospitality practical skills industry Developing your skills in the kitchen, Evaluate PRACTICALS: SKILLS What makes a good food Cottage Pie, Onion improving Asdan problem product? How can you Bhjais, One pot meals, Development of Foodwise & solving skills improve your skills? What Fish & chips & Lemon seasoning in Preparation of a Why are there Hospitality and awareness posset. is the origin of the making chilli con of different Bolognese in multicultural ingredients used? Why do groups of people customer carne variations in food? making a lasagna eat different meals? Preparation of needs. Enhancing a dough in awareness of making pasta the Industry as a whole. Development Evaluate: of nutritional What makes a good food product? Evaluate: knowledge How can you improve your skills? testing of breads from Bread collection What is the origin of the around the world Review of the ingredients used? Kitchen: Foods Health and Safety from different Work in more cultures depth on Understanding the projects, modern industry and honing your Preparation of Preparation of dry fried Preparation of short crust practical skills, enterprise skills in shallow fried bread in making garlic improving you pastry in making mini pies Social media project product in flatbread. resilience & Evaluate: Seasoning of A Seasonality of What is organic and problem making egg What are different vegetables and raw solving whilst farm assured ingredients? fried rice seasonings used to developing meat in making production? make food dishes? independence Thai curry in the kitchen Use of the grill in What making pizza toast goes into a meal? 鬼丽的星》 What food traditions Evaluate: are celebrated around Nutritional What makes a good food the world? balance of product? How can you Experience a dishes

ASDAN

Meal

preparation

& cooking

Baseline Assessment:

What do you already know about cooking? Introduction to

the Kitchen:

Health and

Safety

improve your skills? What is

the nutritional balance?

Preparation of fruits in

stewing apples and

rubbing in for apple

crumble

Preparation of

vegetables & raw

chicken in making

🧗 fajitas

Explanation of

macro and

micronutrients

in the diet

Preparation of a

homemade

tomato & basil sauce

wide range of fun and exciting projects that teach you valuable skills in the kitchen, understanding different ingredients and how they work. **ON TRACK**