

Year 11 WJEC: Hospitality and Catering

Students will:

- Demonstrate effective and safe cooking skills by planning, preparing and cooking using a variety of food commodities, cooking techniques and equipment
- Develop knowledge and understanding of the functional properties and chemical processes as well as the nutritional content of food and drinks
- Understand the relationship between diet, nutrition and health, including the physiological and psychological effects of poor diet and health
- Understand the economic, environmental, ethical, and socio-cultural influences on food availability, production processes, and diet and health choices
- Demonstrate knowledge and understanding of functional and nutritional properties, sensory qualities and microbiological food safety considerations when preparing, processing, storing, cooking and serving food
- Understand and explore a range of ingredients and processes from different culinary traditions (traditional British and international), to inspire new ideas or modify existing recipes.

		Working Towards Target	At Expected Target	Above Expected Target	Grade
Hospitality and Catering in Action	Task Analysis				
	Nutrition				
	Dish Proposal and Planning				
	Practical Task				
Overall unit performance					
FFL:	Meeting behaviour for learning standards	Actively engaged in the learning	Regularly complete HWK to a high standard	Completing CWK to a high standard?	Is a resilient learner 'Doesn't give up easily'

Achieved:					
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		Working Towards Target	At Expected Target	Above Expected Target	Grade
Revision	Food Safety and Hygiene				
	The Hospitality Industry				
	Hospitality Operations				
	Menu Proposal				
Overall unit performance					
FFL:	Meeting behaviour for learning standards	Actively engaged in the learning	Regularly complete HWK to a high standard	Completing CWK to a high standard?	Is a resilient learner 'Doesn't give up easily'
Achieved:					

