My Hospitality and Catering Learning Journey



Level 1 / 2 Hospitality and Catering qualification



COSSH







Establishments

In Year 11 learners will develop skills in cooking using medium to complex skills on preparation for their assessment. After a quick recap they will start their internally assessed unit. Once that s complete focus will be on completing the unit 2 course content and revision for the final exam in







recap eat

well guide and

nutrition













HACCP Plan?

Health

safety



YEAR

Unit2-Reviewing dish and performance

Unit 2 Assessment

Unit I — Front and back of house and health and safety



Accident

Practical



















planning















In Year 10 learners

Mock Unit 2 **CWK**















YEAR

Practical focus: Pastry, bread and pasta

Unit I - How providers operate Unit2- factors to consider

Practical focus: knife skills and presentation

Unit I - Food related ill health Unit2- Nutritional needs of specific groups

Food and

Eat Well guide and nutrition Food poisoning





June.







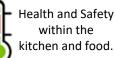








Macronutrients







will develop a sound knowledge of food related illness, provisions as well as hygiene throughout the year. They will have the opportunity to complete a mock assessment in order to prepare them for their







Personal



Nutritional

needs



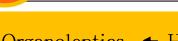
First aid in

the kitchen









Catering

establishments

Roles of

EHO

Food poisoning

bacteria

Catering













of Catering





eating









and skill











YEAR



