KS4: Food

Hospitality Apprenticeship: Hospitality manager, Food and drink ,Catering and professional chef, Business management, Food safety

Wyedean
School and Sixth Form Centre
Aspire together, achieve together
adfecere pariter, perfecere pariter

External written examination

Sixth Form, Level 3- Food Science and Nutrition

Take a gap year, travel the world and embrace new cultures

Review and transform Topic 6

S12- Setting mixtures

Revision for examination

S11- Raising agents

S10- Dough

S9- Tenderise and marinate

S8- Sauce making

Official NEA 2

Official NEA 1

Review and transform Topics 4 and 5

S7- Prepare, combine and shape

S6- Cooking methods

S5- Use of equipment

S4- Use of a cooker

Review and transform Topics 2 and 3

S3- Preparing food and vegetables

S2- Knife skills

S1- General practical skills

Own ingredients practical's

AQA

11

Unit 1 Examination

Controlled assessment of AC1.1 to AC2.4

AC3.5 Use food safety practices

AC3.3 use **techniques** in cooking of commodities

AC3.4 Complete dishes using presentation techniques

AC1.2 Compare nutritional needs of specific groups

AC1.4 Explain how cooking methods impact on nutritional value

AC2.1 Explain factors to consider when proposing dishes for a menu

AC3.2 assure **quality** of commodities to be used in food preparation

AC3.1 use **techniques** in preparation of **commodities**

Eduqas Unit 2

Own ingredients practical's

AC1.1 Describe functions of nutrients in the human body

AC1.3 Explain characteristics of unsatisfactory nutritional intake

Practical exam practice

Refine menu dishes

AC2.2 Explain how dishes on a menu address environmental issues

Choux pastry

NEA2 Mock

Topic 6 Mock

Knife skills

Topic 5 Mock

Rough puff pastry

NEA1 Mock

Topic 4 Mock

Topic 4 Food safety; spoilage, contamination & safety

Knife skills

11

Unit 2 understand the importance of nutrition when planning menus

Vegetable soup

Topic 6 Environmental impact & sustainability

Topic 5 Food choice, British & international cuisine & sensory evaluation

Vegetable Shepherd's pie

Topic 3 Food Science including experiments

Topic 3 Mock

Vegetable curry

Topic 2 Mock

Stuffed chicken breast

Food Poisoning Recap; causes & symptoms and types

Creamy Chicken Casserole

10

AQA Topics 1-6

Minestrone Soup

Topic 1 Practical skills

Potato dauphinoise

Topic 2 Macronutrients; micronutrients, nutritional needs & health

LO5 Hospitality and Catering in action

LO1.1 Hospitality and Catering Provision

Chicken Pie

Carrot & Coriander Soup

10

Eduqas Unit 1 (L01 – L05)

Fish Pie

LO4 Food Safety in Hospitality and Catering

LO3 Health and Safety in Hospitality and Catering

Chicken Kiev

LO1.2 How Hospitality and Catering providers operate

BBQ Chicken Wings

Start your GCSE Courses and take the linked challenges head on