

Level 1&2 Hospitality & Catering- Year 10 Term 2.1 (Exam Board WJEC)



Unit of study- Understanding the importance of nutrition.		
Specification 2.2.1 Factors affecting menu planning <ul style="list-style-type: none"> • cost • portion control • balanced diets/current nutritional advice • time of day • clients/customers. • Equipment available – the type of equipment required to produce: a menu, specialist equipment, hand-held and electrical equipment. • Skills of chef – preparation, cooking and presentation, related to: the needs of the dishes/menu/customer. • Time available – and type of provision e.g. service, location, size, standards – the production of dishes/menu in the time allowed. How to prepare, cook and present more than one dish at the same time. • Environmental issues – conservation of energy and water – how • Can the production of dishes be sustainable by using less energy and reducing consumption of water? Learners should know and understand the following terms: <ul style="list-style-type: none"> ○ reduce ○ Reuse ○ Recycle 	Aims & Objectives: To revise key knowledge so that you can recall and use key terms and knowledge accurately. To recap key sections from the topic and embed understanding of key knowledge. To practice long answer exam style questions to improve confidence in completing the written exam.	Revision links: Factor Affecting Menu Planning 1 Factors Affecting Menu Planning 2 Tasks you could complete independently: <ul style="list-style-type: none"> • Mind maps • Flash cards
	Types of tasks to expect: You will be set a long answer exam question during the last week of the half term based on a topic within the understanding the factors affecting menu planning. You will also be set short Quizizz to complete for each of the other weeks in the half term again based on topics within the factors affecting menu planning section. Where? A printed copy of the homework exam question will be provided to you. This will also be available in Google Classroom Homework will also be posted on ClassCharts. When? Key knowledge quizizz will be set at the beginning of each week. This should be submitted before the first lesson the following week. The exam question will be set once a half term and this should be submitted before the first lesson the following week. Feedback Quizizz will be automarked by the programme. The exam question will be given detailed feedback and DIRT will be provided where appropriate.	

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| <ul style="list-style-type: none">○ Sustainability○ time of year – seasonality of commodities.○ organoleptic qualities. | | |
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