



# Hospitality and Catering

## BIG PICTURE

### Scheme of Work - Module Outlines

YEAR	THEORY MODULES				PRACTICAL MODULES	
9	<p><b>Module 1</b> <b>WHAT IS HOSPITALITY AND CATERING?</b> Catering in the classroom Hospitality in Industry</p> <p><b>Module 2</b> <b>HEALTH AND HYGIENE</b> Catering in the classroom Hospitality in Industry</p> <p><b>Module 3</b> <b>NUTRITION RECAP 1</b> EATWELL PLATE Healthy Diet</p> <p><b>Module 4</b> <b>NUTRITION RECAP 2</b> EATWELL PLATE Healthy Diet</p> <p><b>Module 5</b> <b>NUTRITION RECAP 3</b> EATWELL PLATE Healthy Diet</p> <p><b>Module 6</b> <b>NUTRITION RECAP 4</b> EATWELL PLATE Healthy Diet</p> <p><b>Module 7</b> <b>VISIBLE AND NON-VISIBLE 1</b> RESULTS OF A POOR DIET Effects on the Body</p> <p><b>Module 8</b> <b>VISIBLE AND NON-VISIBLE 2</b> RESULTS OF A POOR DIET Effects on the Body</p> <p><b>Module 9</b> <b>NUTRITIONAL EXCESSES</b> RESULTS OF AN EXCESSIVE DIET Effects on the Body</p>	<p><b>Module 10</b> <b>NUTRITIONAL DEFICIENCIES</b> RESULTS OF A DEFICIENT DIET Effects on the Body</p> <p><b>Module 11</b> <b>COOKING METHODS 1</b> EFFECTS ON NUTRITION Effects on the ingredient</p> <p><b>Module 12</b> <b>COOKING METHODS 2</b> EFFECTS ON NUTRITION Effects on the ingredient</p> <p><b>Module 13</b> <b>COOKING METHODS 3</b> EFFECTS ON NUTRITION Effects on the ingredient</p> <p><b>Module 14</b> <b>COOKING METHODS 4</b> EFFECTS ON NUTRITION Effects on the ingredient</p> <p><b>Module 15</b> <b>TYPES OF SERVICE 1</b> SERVICE Variations on food service Customer opinions</p> <p><b>Module 16</b> <b>TYPES OF SERVICE 2</b> SERVICE Variations on food service Customer opinions</p> <p><b>Module 17</b> <b>TYPES OF CLIENT</b> SERVICE Variations on Clientele Customer opinions</p>	<p><b>Module 18</b> <b>PORTION CONTROL</b> HOW TO MANAGE PORTIONS Pros and Cons</p> <p><b>Module 19</b> <b>PACKAGING 1</b> DIFFERENT TYPES OF Sustainability factors</p> <p><b>Module 20</b> <b>PACKAGING 2</b> DIFFERENT TYPES OF Sustainability factors</p> <p><b>Module 21</b> <b>PACKAGING 3</b> DIFFERENT TYPES OF Sustainability factors</p> <p><b>Module 22</b> <b>CONSERVATION 1</b> ENERGY AND WATER Sustainability factors</p> <p><b>Module 23</b> <b>CONSERVATION 2</b> ENERGY AND WATER Sustainability factors</p> <p><b>Module 24</b> <b>CUSTOMER NEEDS</b> DIETARY REQUIRMENTS Budgets</p> <p><b>Module 25</b> <b>ORGANOLEPIC</b> 5 SENSES Appeal for Consumer</p> <p><b>Module 26</b> <b>CONTROLLED ASSESSMENT</b> <b>PREPERATION</b> REVIEW OF AC1.1-2.4 EXPECTATIONS AND DEADLINES!</p>	<p><b>THROUGHOUT THE YEAR</b> <b>CREATING A TIMEPLAN</b> COMPLETED FOR PRACTICALS MUST INCLUDE; Timings Method Special Reminders Contingencies Ingredients List Equipment List Mise En Place Cooking Cooling Hot Holding Completion Serving</p> <p><b>TESTING and RECAP MODULES</b> <b>THROUGHOUT</b> Multiple choice TEST Written Exam questions Review knowledge learnt</p> <p><b>UPON COMPLETION OF MODULE 1 - 25</b> <b>Controlled Assessment Units</b> <b>AC 1.1</b> Describe the functions of nutrients in the human body. <b>AC 1.2</b> Compare the needs of specific groups. <b>AC 1.3</b> Explain the characteristics of unsatisfactory nutritional intake. <b>AC 1.4</b> Explain how cooking methods impact on nutritional value of food. <b>AC 2.1</b> Explain factors to consider when proposing dishes for a menu. <b>AC 2.2</b> Explain how dishes on a menu address environmental issues. <b>AC 2.3</b> Explain how menu dishes meet customer needs. <b>AC 2.4</b> Plan production of dishes for a menu.</p>	<p><b>PRACTICAL 1</b> HOMEMADE BURGERS Handling raw meat Frying</p> <p><b>PRACTICAL 2</b> SPAGHETTI BOLOGNAISE Handling raw meat Frying</p> <p><b>PRACTICAL 3</b> TIRAMASU Whisking</p> <p><b>PRACTICAL 4</b> VIENNESSE WHIRLS Whisking and Baking</p> <p><b>PRACTICAL 5</b> PIZZA Kneading and Baking</p> <p><b>PRACTICAL 6</b> GINGERBREAD BISCUITS Kneading and Baking</p> <p><b>PRACTICAL 7</b> LEEK AND POTATO SOUP WITH BREAD ROLL Kneading, Baking and Preparing</p> <p><b>PRACTICAL 8</b> POTATOES 3 WAYS Boiling Frying and Baking</p> <p><b>PRACTICAL 9</b> PANCAKES Piping, Frying and Temperature Control</p> <p><b>PRACTICAL 10</b> VICTORIA SPONGE Mixing and Baking</p>	<p><b>PRACTICAL 11</b> TEACAKE CHALLENGE Presentation Skills</p> <p><b>PRACTICAL 12</b> CORNISH PASTY Combining Ingredients and Baking</p> <p><b>PRACTICAL 13</b> MACARONI CHEESE Preparing a Sauce</p> <p><b>PRACTICAL 14</b> APPLE TART Mixing and Baking</p> <p><b>PRACTICAL 15</b> CHOCOLATE BROWNIES Folding and Baking</p> <p><b>PRACTICAL 16</b> DESIGN YOUR OWN PIZZA Skill Building</p> <p><b>PRACTICAL 17</b> CHEESECAKE Preparing Ingredients</p> <p><b>PRACTICAL 18</b> TRIFLE Production Planning</p> <p><b>PRACTICAL 19</b> SKILL BUILDING</p> <p><b>PRACTICAL 20</b> SKILL BUILDING</p> <p><b>PRACTICAL 21</b> SKILL BUILDING</p> <p><b>PRACTICAL 22</b> SKILL BUILDING</p>

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