



Hospitality and Catering

BIG PICTURE

Scheme of Work - Module Outlines

YEAR	MODULES – including CONTROLLED ASSESSMENT 30% Theory, 30% Practical, 40% Examination					
10	<p>UPON COMPLETION OF MODULE 1 – 25</p> <p>CONTROLLED ASSESSMENT UNITS</p> <p>LO1 AC 1.1 MERIT DESCRIBE THE FUNCTIONS OF NUTRIENTS IN THE HUMAN BODY. Nutrients; Protein, Fat, Carbohydrate, Vitamins, Minerals, Water, Dietary Fibre (NSP)</p> <p>LO1 AC 1.2 DISTINCTION COMPARE THE NEEDS OF SPECIFIC GROUPS. Specific Groups; Different life stages – Childhood, Adulthood, Later Adulthood Special Diets; Medical Conditions, Activity Levels</p> <p>LO1 AC 1.3 MERIT EXPLAIN THE CHARACTERISTICS OF UNSATISFACTORY NUTRITIONAL INTAKE. Characteristics; Visible, Non-Visible Unsatisfactory; Nutritional Deficiencies, Nutritional Excesses</p> <p>LO1 AC 1.4 PASS EXPLAIN HOW COOKING METHODS IMPACT ON NUTRITIONAL VALUE OF FOOD Cooking Methods; Boiling, Steaming, Baking, Grilling, Stir-Fry, Roasting, Poaching</p>	<p>LO2 AC 2.1 MERIT EXPLAIN FACTORS TO CONSIDER WHEN PROPOSING DISHES FOR A MENU Factors; Time of year e.g. Seasonality of commodities, Seasonal Events, Skills of Staff, Equipment Available, Time available, Type of Provision, Finance, Client Base</p> <p>LO2 AC 2.2 PASS EXPLAIN HOW DISHES ON A MENU ADDRESS ENVIRONMENTAL ISSUES Dishes; Preparation and cooking Methods, Ingredients used, Packaging Environmental Issues; Conservation of Energy and Water, Reduce, Reuse, Recycle, Sustainability, Food Miles</p> <p>LO2 AC 2.3 MERIT EXPLAIN HOW MENU DISHES MEET CUSTOMER NEEDS Needs; Nutritional, Organoleptic, Cost</p> <p>LO2 AC 2.4 DISTINCTION PLAN PRODUCTION OF DISHES FOR A MENU. Time Plan; Sequencing, Timings, Method, Special Reminders, Contingencies, Ingredients List, Equipment List, Mise En Place, Cooking, Cooling, Hot Holding, Completion, Serving, Waste, Quality Points, Storage, Health Safety and Hygiene</p> <p>These units must be complete by the controlled assessment deadline date.</p>	<p>Controlled Assessment PRACTICAL examination day</p> <p>Practical Assessment</p> <p>LO3 AC 3.1 DISTINCTION USE TECHNIQUES IN PREPARATION OF COMMODITIES Techniques; Weighing and Measuring Chopping, Shaping, Peeling, Whisking, Melting, Rub-In, Sieving Segmenting, Slicing, Hydrating Blending Commodities; Poultry, Meat, Fish, Eggs Dairy Products, Cereals, Flour, Rice Pasta, Vegetables, Fruit, Soya Products</p> <p>LO3 AC 3.2 MERIT ASSURE QUALITY OF COMMODITIES TO BE USED IN FOOD PREPERATION Quality; Smell. Aroma, Touch, Storage, Packaging</p> <p>LO3 AC 3.3 DISTINCTION USE TECHNIQUES IN COOKING OF COMMODITIES Techniques; Boiling, Blanching, Poaching, Braising, Steaming, Baking, Roasting, Grilling, Frying, Chilling, Cooling, Hot holding.</p> <p>LO3 AC 3.4 DISTINCTION COMPLETE DISHES USING PRESENTATION TECHNIQUES Presentation Techniques; Portion Control, Position on serving dish, Garnish, Creativity</p> <p>LO3 AC 3.5 MERIT USE FOOD SAFETY PRACTISES In relation to preparation and cooking of commodities and in relation to use of equipment</p>	<p>EXAMINATION ASSESSMENTS</p> <p>LO1 HOSPITALITY AND CATERING INDUSTRY Types of provider, Types of service, Commercial establishments, Non-commercial catering establishments, Services provided, Suppliers, Where hospitality is provided at non-catering venues, Standards and ratings, Job roles within the industry (management, kitchen brigade, front of house, housekeeping, administration)</p> <p>LO1 REQUIREMENTS Supply and demand (availability of trained staff, seasonality, location) Jobs for specific needs Rates of pay, Training, Qualifications and experience, Personal attributes</p> <p>LO1 WORKING CONDITIONS Different types of employment contracts, Working hours, Rates of pay, Holiday entitlement, Remuneration (tips, bonus payments, rewards)</p> <p>LO1 FACTORS Costs, Profit, Economy. Environmental, Technology, Emerging and innovative cooking techniques, Customer demographics and lifestyle and expectations, Customer service and service provision generally, Competition, Trends, Political factors, Media</p> <p>LO2 OPERATION Layout, Work Flow, Operational activities, Equipment and materials, Stock control, Documentation and administration, Staff allocations, Dress code, Safety and security</p>	<p>LO2 CUSTOMER Leisure, Business/Corporate, Local Residents.</p> <p>LO2 REQUIREMENTS Customer needs, Customer expectations, Customer trends, Equality, Customer rights</p> <p>LO3 RESPONSIBILITIES Of employees, Of employers, Health and Safety at Work Act, Reporting of Injuries, Diseases and Dangerous Occurrences, Regulations (RIDDOR), Control of Substances Hazardous to Health Regulations (COSHH), Manual Handling Operations Regulations, Personal Protective Equipment at Work Regulations (PPER)</p> <p>LO3 RISKS To health, To security, Level of risk (low, medium, high) in relation to employers, employees, suppliers and customers</p> <p>LO3 CONTROL MEASURES For employees, For customers</p> <p>LO4 CAUSES Bacteria, Microbes, Chemicals, Metals, Poisonous plants, Allergies, Intolerances</p> <p>LO4 EHO Enforcing environmental health laws, responsibilities, inspecting business for food safety standards, Follow up complaints, Follow up outbreaks of food poisoning, Collecting samples for testing, Giving evidence in prosecutions, Maintaining evidence, Submitting reports</p>	<p>LO4 LEGISLATION Food Safety Act, Food Safety (General Food Hygiene Regulations), Food Labelling Regulations</p> <p>LO4 FOOD POISONING Common types Campylobacter, Salmonella, E-coli, Clostridium perfringens, Listeria, Bacillus cereus, Staphylococcus aureus</p> <p>LO4 SYMPTOMS Visible symptoms, Signs, Non-visible symptoms, Length of time until symptoms appear, Duration of symptoms</p> <p>LO4 FOOD INDUCED ILL HEALTH Intolerances, Allergies, Food poisoning</p> <p>LO5 HOSPITALITY AND CATERING PROVISION <i>Review</i> Summarise different options, Advantages/disadvantages of different options, Use of supporting information which justify how this meets specified needs <i>Recommend</i> Propose ideas, justify decisions in relation to specified needs, Use of supporting information e.g. structured proposal</p> <p>CONTROLLED ASSESSMENT GRADING PASS L1 PASS L2 MERIT DISTINCTION</p> <p>EXAMINATION ASSESSMENT GRADING PASS L1 30/90 PASS L2 45/90 MERIT 55/90 DISTINCTION 65/90 YOU MUST OBTAIN A MINIMUM GRADE IN EVERY ASPECT TO ACHIEVE THIS QUALIFICATION</p>

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