

FOOD & NUTRITION HOSPITALITY & CATERING ASSESSMENT JOURNEY



HOSPITALITY AND CATERING BTEC

PROJECT BRIEF SET BY WJEC
NUTRITIONAL NEEDS INCLUDING LIFE STAGES AND SPECIAL DIETS
MENU PLANNING INCLUDING BUSINESS AND CUSTOMER NEEDS
PLAN, PREPARE AND PRESENT 2 DISHES IN EXAM ASSESSMENT

PPE 1 AND 2

PAST EXAM PAPER 90 MINUTES
CREATE 2 DISHES FROM A BRIEF 3 HOURS
MARCH - WJEC PROJECT DUE
JUNE - FINAL 90 MINUTE EXAM

HOSPITALITY AND CATERING BTEC

TERM 1 INTRODUCTION TO THE INDUSTRY
TERM 2 JOB ROLES AND EXPECTATIONS
TERM 3 HEALTH AND SAFETY INCLUDING
ENVIRONMENTAL HEALTH OFFICERS

40% WRITTEN EXAM

END OF YEAR EXAM

PAST EXAM PAPER 90 MINUTES
CREATE 2 DISHES FROM A BRIEF 3 HOURS

PRACTICAL SKILLS FOCUS ON PASTRY,
SAUCES AND SNACK FOODS.
PUPILS PLAN, PREPARE AND SERVE FOOD
GUESTS AT THE ANNUAL CHRISTMAS TEAS.



PROFESSIONAL CATERING AND SAFETY LEGISLATION

DISCUSS HOW THE CATERING
INDUSTRY MEETS LEGAL REQUIREMENTS
FOR SAFETY AND HEALTHY EATING

MULTICULTURAL FOODS AND INFLUENCES ON CHOICES

DESCRIBE HOW CULTURE AND
SPECIAL DIETS AFFECT HEALTHY
EATING CHOICES

FRUIT CRUMBLE
STIR FRY
CHILLI
MUDDY PUDDLES

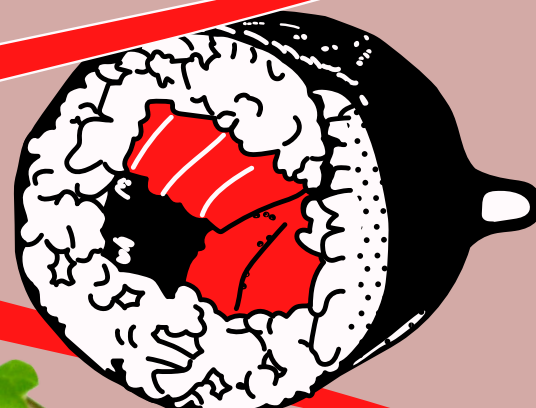


NUTRIENTS AND HEALTHY EATING

EXPLAIN THE MAIN NUTRIENTS
AND HOW TO SAFELY MAKE A
DISH

WHAT DO YOU ALREADY KNOW
ABOUT FOOD AND HEALTHY
EATING?

YEAR 8



YEAR 11

APPLE SWANS
NOODLE SOUP
PASTA
LAYERED CAKES



YEAR 9

FRUIT SALAD
KEBABS
PIZZA
MUFFINS



YEAR 7

