



Archbishop Beck Catholic College

KS4 Scheme of work

TITLE - Year 11 Level 1 / 2 Hospitality and Catering

Recovery plan for year 11 to ensure that pupils cover all the practical skills required for L03



Lesson Sequencing	The High 5 lesson	Further challenge opportunities
<p>Unit 2 L01</p> <p>Understand the importance of nutrition when planning menus</p> <p>AC1.1 Describe functions of nutrients in the human body</p> <p>AC1.3 Explain characteristics on unsatisfactory nutritional intake</p>	<p>Consolidation-Recap on knowledge of nutrients</p> <p>Modelling-power point on macro nutrients and micro nutrients and fibre - source, function and deficiency.</p> <p>Response and feedback-Q&A L01 booklet, work sheets</p> <p>Challenge-To know source, function and deficiency of macro and micro nutrients</p> <p>Independence-L01 booklet and work sheets</p>	<p>Homework - nutrients work sheet</p>
<p>Unit 2 L03</p> <p>Practical:</p> <p>Practical to include -enriched dough, pastry making, roux sauce, sauces, all in one method, creaming method, fresh pasta making, food presentation skills and correct portion control.</p>	<p>Consolidation-</p> <p>Modelling-</p> <p>Response and feedback-</p> <p>Challenge-</p> <p>Independence-</p>	<p>Evaluation of practical</p>
<p>Unit 2 L01</p> <p>Understand the importance of nutrition when planning menus</p> <p>AC1.2 Compare nutritional needs of specific groups</p>	<p>Consolidation-Recap on deficiency of nutrients</p> <p>Modelling-power point on nutritional needs of specific groups and special diets</p> <p>Response and feedback-Q&A L01 booklet, worksheets</p> <p>Challenge-To understand what nutrients are important for specific groups and why.</p> <p>Independence-L01 booklet and work sheets</p>	<p>Homework - specific groups</p>

<p><u>Unit 2 L03</u> Practical: Practical to include -enriched dough, pastry making, roux sauce, sauces, all in one method, creaming method, fresh pasta making, food presentation skills and correct portion control.</p>	<p>Consolidation- Modelling- Response and feedback- Challenge- Independence-</p>	<p>Evaluation of practical</p>
<p><u>Unit 2 L01</u> Understand the importance of nutrition when planning menus AC1.4 Explain how cooking methods impact on nutritional value</p>	<p>Consolidation-Recap on nutritional needs of elderly and children Modelling-demonstration on various cooking methods, Response and feedback-pupils carry out various cooking methods. Carry out sensory evaluation and research into impact of nutrition. Challenge-To understand the nutritional impact due to cooking methods Independence-L01 booklet star profile</p>	<p>Homework - research impact of cooking methods</p>
<p><u>Unit 2 L03</u> Practical: Practical to include -enriched dough, pastry making, roux sauce, sauces, all in one method, creaming method, fresh pasta making, food presentation skills and correct portion control.</p>	<p>Consolidation- Modelling- Response and feedback- Challenge- Independence</p>	<p>Evaluation of practical</p>
<p><u>Unit 2 L02</u> Understand menu planning AC2.1 Explain factors to consider when proposing dishes for menus</p>	<p>Consolidation-Recap on cooking methods Modelling-power point on factors to consider when proposing dishes Response and feedback-Q&A L02 booklet, Challenge-To understand factors to consider when proposing dishes Independence-L02 booklet</p>	<p>Homework - work sheets</p>
<p><u>Unit 2 L03</u> Practical: Practical to include -enriched dough, pastry making, roux sauce, sauces, all in one method,</p>	<p>Consolidation- Modelling- Response and feedback- Challenge- Independence</p>	<p>Evaluation of practical</p>

creaming method, fresh pasta making, food presentation skills and correct portion control.		
<u>Unit 2 L02</u> Understand menu planning AC2.2 Explain how dishes on a menu address environmental issues	Consolidation-Recap on seasonal food Modelling-power point on environmental issues to do with dishes Response and feedback-Q&A L02 booklet Challenge-to understand environmental issues to do with dishes Independence-L02 booklet	Homework - work sheet
<u>Unit 2 L03</u> Practical: Practical to include -enriched dough, pastry making, roux sauce, sauces, all in one method, creaming method, fresh pasta making, food presentation skills and correct portion control.	Consolidation- Modelling- Response and feedback- Challenge- Independence	Evaluation of practical
<u>Unit 2 L02</u> Understand menu planning AC2.3 Explain how menu dishes meet customer needs	Consolidation-Recap on environmental issues Modelling-power point on how dishes meet customers' needs Response and feedback-Q&A L02 booklet, Challenge-To know the importance of nutritional needs and pricing Independence-L02 booklet	Homework - worksheet
<u>Unit 2 L03</u> <u>Practical:</u> Practical to include -enriched dough, pastry making, roux sauce, sauces, all in one method, creaming method, fresh pasta making, food presentation skills and correct portion control.	Consolidation- Modelling- Response and feedback- Challenge- Independence	Evaluation of practical
<u>Unit 2 L02</u>	Consolidation-Recap on time plans Modelling-power point on dovetailing Response and feedback-Q&A two dish dovetailing	Homework - revise dovetailing for practical

Understand menu planning	Challenge-to understand the correct sequence for dovetailing and quality and safety checks Independence-2 dish dovetailing	
AC2.4 plan production of dishes for a menu		
<u>Unit 2 L03</u> Be able to cook dishes AC3.1 use techniques in preparation of commodities AC3.2 Assure quality of commodities to be used in food preparation AC3.3 Use techniques in cooking of commodities AC3.4 complete dishes using presentation techniques AC3.5 use food safety practices	3 hour practical exam to produce and present 2 dishes	

