



Year 11 – Hospitality and Catering – Coursework and Practical Work

Spring Term 1 – KNOWLEDGE ORGANISER

Lesson Focus	Week commencing (w/c)	Pupils should be able to:	Online learning resources – Use Year 11 Hospitality and Catering Microsoft Team	Offline learning resources	Key vocabulary
Cooking Methods and Nutritional Value Impact	04/01/2021	To understand the different types of heat transfer and the different cooking methods along with the impact it has on the nutrients in food.	Check on Microsoft Teams (Year 11 Hospitality and Catering) for resources prepared by your Food teacher. Videos to watch https://youtu.be/vg5k6t6uZwE https://youtu.be/zjyhMzjDaVl https://youtu.be/kNZi12OV9Xc	Carefully read the PowerPoint slides and use it to complete the tasks in the worksheet. Use the exemplars to write your own coursework on this section.	Convection Conduction Radiation Nutritional impact
Practical: pasta and a reduction sauce	11/01/2021	Develop practical skills in order to be confident and competent in the making of medium-high skilled dishes.	Check on Microsoft Teams (Year 11 Hospitality and Catering) for resources prepared by your Food teacher.	Use the recipe sheets to make your dishes using the ingredients provided	Knife skills Reduction sauce Bridge hold Claw grip
Considerations for Dishes	18/01/2021	To analyse the considerations they will have to make when choosing dishes to potentially make in their practical exam	Check on Microsoft Teams (Year 11 Hospitality and Catering) for resources prepared by your Food teacher.	Carefully read the PowerPoint slides and use it to complete the tasks in the worksheet. Use the exemplars to write your own coursework on this section.	Environmental issues Seasonal foods Waste not, want not

Practical: Pastry making (choux pastry + flaky pastry)	25/01/2021	Develop practical skills in order to be confident and competent in the making of medium-high skilled dishes.	Check on Microsoft Teams (Year 11 Hospitality and Catering) for resources prepared by your Food teacher.	Use the recipe sheets to make your dishes using the ingredients provided	Gluten Shortcrust pastry Rough puff pastry Flaky pastry Choux pastry
Possible Dishes	01/02/2021	To choose possible dishes and justify reasons for picking them in order to judge if they are of a high enough skill to have in their coursework.	Check on Microsoft Teams (Year 11 Hospitality and Catering) for resources prepared by your Food teacher.	Carefully read the PowerPoint slides and use it to complete the tasks in the worksheet. Use the exemplars to write your own coursework on this section.	Reasons for choice Nutrients Brief Specified groups
Practical: Bread Making (flavoured + enriched)	08/02/2021	Develop practical skills in order to be confident and competent in the making of medium-high skilled dishes.	Check on Microsoft Teams (Year 11 Hospitality and Catering) for resources prepared by your Food teacher.	Use the recipe sheets to make your dishes using the ingredients provided	Fermentation Kneading Gluten Enriched Proving