



Year 11 – Hospitality and Catering – Coursework and Practical Work – Spring Term 2 – 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
Development of unit 2 L.O 1 of coursework on the nutritional requirements of children and adults	22/02/2021	To develop work on nutrients and the nutritional needs of adults and children	Check on Microsoft Teams (Year 11 Hospitality and Catering) for resources prepared by your Food teacher. Students will be given individualised work on teams/to their email (work that requires development only)	Using the exemplars and mindmaps, write the information needed under the given headings	Nutrients Nutritional value Sources Functions

Comparison of nutritional needs and practical work	01/03/2021	Develop work on the comparison of nutritional needs between adults and children. 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. Students will be given individualised work on teams/to their email (work that requires development only)	Using the help sheet write your comparison for the two age groups on their nutritional needs. Use the recipe sheets to make your dishes using the ingredients provided	Comparison Similarities Differences
Effects of unsatisfactory intake of nutrient Factors to consider for dishes Environmental issues and cooking methods	08/03/2021	To develop work on adults and children having the incorrect intake of nutrients. To develop work on factors that need to be considered when choosing dishes with a further development on environmental issues and cooking methods.	Check on Microsoft Teams (Year 11 Hospitality and Catering) for resources prepared by your Food teacher. Students will be given individualised work on teams/to their email (work that requires development only)	Use the exemplar and help sheet to write your own coursework on this section.	Deficiency Excess Factors Environmental issues Seasonal foods Waste not, want not Cooking methods

<p>Possible dishes</p> <p>Developing practical skills</p>	<p>15/03/2021</p>	<p>To develop work of possible dishes to include a variety of skills and development of detail. Develop practical skills in order to be confident and competent in the making of medium-high skilled dishes.</p>	<p>Check on Microsoft Teams (Year 11 Hospitality and Catering) for resources prepared by your Food teacher.</p> <p>Students will be given individualised work on teams/to their email (work that requires development only)</p>	<p>Use the help sheet and exemplar to fill in the template for your own possible dishes. Use the recipe sheets to make your dishes using the ingredients provided</p>	<p>Skills Brief</p>
<p>To develop time plan and contingencies for the time plan</p> <p>Develop practical skills</p>	<p>22/03/2021</p>	<p>To further develop detail within their time plan. Develop practical skills in order to be confident and competent in the making of medium-high skilled dishes.</p>	<p>Check on Microsoft Teams (Year 11 Hospitality and Catering) for resources prepared by your Food teacher.</p> <p>Students will be given individualised work on teams/to their email (work that requires development only)</p>	<p>Use the help sheet and exemplar to fill in the template for your own possible dishes. Use the recipe sheets to make your dishes using the ingredients provided</p>	<p>Dovetailing Contingencies</p>