



Learning Journey: Year 11; Hospitality and Catering

Final Projected
Grade last year:

I am happy/unhappy with my final projected grade from last year because ...

To continue to improve my projected grade I need to focus on the habit of _____ by ...

Term 1:

- Describe functions of nutrients in the human body
- Compare nutritional needs of specific groups
- Explain characteristics of unsatisfactory nutritional intake
- Explain how cooking methods impact on nutritional value
- Explain factors to consider when proposing dishes for menus
- Explain how dishes on a menu address environmental issues
- Explain how menu dishes meet customer needs
- Use techniques in preparation of commodities

TA1 Projected Grade:

Term 2: Title

- Assure quality of commodities to be used in food preparation
- Use techniques in cooking of commodities
- Food Service and types of systems- answering exam questions
- Kitchen brigade- operation of the kitchen
- Practical activity related to type of food service
- Job requirements/training needs
- Front of house
- Factors effecting the success of a business.

Controlled assessment

TA2 Projected Grade:

Term 3: Title

- Exam Revision-** answering exam style questions- mock papers
- Revisiting subject specific vocabulary
- Revising all fundamentals from unit 1/2

Final Projected Grade:

Careers:

The career that interests me is ...

Subject will help me achieve this because ...

METG



**LEARNING
HABITS**

**Hard working
Inquisitive
Resilient**



**CHARACTER
HABITS**

**Respectful
Responsible
Aspirational**