

H&C Learning Journey



EMPLOYMENT APPRENTICESHIP FURTHER ED

Journey

REVISIT
REVISE

RESULTS
ANALYSIS



Y11 MOCK
EXAM

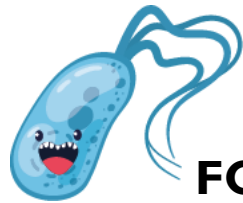


Symptoms
Allergens
Food Legislation



Role of the EHO

AC4.1-4.5
FOOD SAFETY



AC3.1-3.3
HEALTH & SAFETY



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Personal Safety



AC2.1-2.3
OPERATIONS

Front of House
Operations

Control Measures



Factors
Affecting Success

Food Causes
of Ill Health



Job Roles

Types of Food Poisoning



AC1.1-1.4
THE INDUSTRY



Produce two high skill dishes.



AC2.4 PRODUCTION PLAN



Kitchen Operations

Working Conditions

Industry Structure

Create a production
plan to make your
two chosen dishes.

Customer
Requirements

AC2.1
DISH PROPOSAL

AC2.2
ENVIRONMENT

AC2.3
CUSTOMER NEEDS

Explain factors to
consider when
proposing dishes for
menus.

AC1.4
COOKING METHODS

Discuss skills of staff
linked to menu
choices.

AC1.3
POOR NUTRITION

Discuss customer needs
and suggest ways to adapt
dishes.

AC1.2
SPECIAL DIETS

AC1.1
NUTRITION

Explain how cooking
methods impact on
nutritional value.

Fair Trade

COOKING
SKILLS

Explain characteristics of
unsatisfactory nutritional
intake.

Coagulation:
Sauce Making

Compare nutritional
needs of different
groups of people.

Garnishes

Health and Safety Recap

Describe functions
of nutrients in the
human body.

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Traditional ingredients

Savoury Dishes

Sweet Dishes

Farm to Fork

Food Miles

British Seasonality

Sensory
Evaluations

Protein:
Kofta
practical

METHODS OF COOKING

FOOD
PROVENANCE

FOOD
SCIENCE

Carbohydrates:
Rice & Bread

Culture and Choice

Pizza Toast
Practical

FOOD SCIENCE

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STAGES OF LIFE

Scone
Practical

Fruit cake

Enzymic
Browning:
Apple Experiment

End of Module
test

Presentation Skills:
Dutch Apple Cake
Practical

HEALTHY
EATING

Flapjacks

EATWELL
GUIDE

Fruit Salad
Practical

HEALTH &
SAFETY

FOOD
HYGIENE

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Chicken Goujons Practical

Savoury Tart

Pasta Salad

Hazard/Risk/Prevention
Knife Skills:
Bridge and Claw Grip

Personal Hygiene:
Cross Contamination

