

GCSE Hospitality & Catering Learning Journey



EMPLOYMENT APPRENTICESHIP FURTHER ED



EXAM



REVISIT
REVISE



RESULTS
ANALYSIS

NEA
EVALUATION



PRODUCE 2 HIGH SKILL DISHES.

11

YR10 COURSE RE-CAP

NEA
PLANNING

Y11 MOCK
EXAM

NEA
PLANNING

Free Choice

Free Choice

NEA 3-HOUR
EXAM

NEA related cook

NEA related cook

NEA related cook

NEA Practice
cooks

Chelsea Buns



PRESENTATION



COOKING
METHODS



EVALUATION

HACCP / COSHH / RIDDOR



Chicken Ballotine
with potatoes

Tortellini with homemade
pasta

Soup and shaped
rolls

Fish cakes

Lasagne



Apple Pie



WORKING IN THE
INDUSTRY

FACTORS OF SUCCESS

MENU PLANNING

10

Chicken Kiev



Baked
Cheesecake



Cinnamon Bread
Star

Mince Pies



Swiss Roll



Cornish Pasty



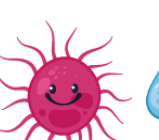
DIETARY NEEDS
& Nutrition



ADVANCED
KNIFE SKILLS



FOOD SAFETY



Chicken Filleting
Chicken Chow
Mein



Cottage Pie &
Vegetables



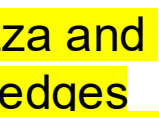
Carbonara with
homemade pasta



Macaroni cheese
and Garlic bread



Pizza and
Wedgies
Victoria Sponge



COOKING
SKILLS



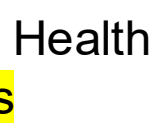
Brownie



Carbohydrates



Pastry Cakes



10

Food Safety & Nutrition

Burger & a Bun



Fats

Chicken Goujons



Chicken
Filleting



Cheese and
onion pasty



Protein

Vegetable
curry & Nan



FOOD SPOilage
PREVENTING CROSS
CONTAMINATION

Carrot cake



Sausage rolls



Pizza



Vegetarian Diets



Sweet & sour



HEALTHY
EATING



Pizza



Sensory Taste
testing

Mini Quiche



Cheesecake



Truth about sugar

Muffins



Macaroni Cheese



Bread Making



EATWELL
GUIDE



Savoury Rice



Fruit Salad
Practical



HYGIENE &
SAFETY



FOOD
HYGIENE

7

Chilli con carne



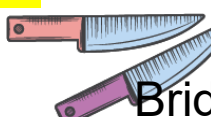
Spaghetti
Bolognese



Pasta Salad



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



Personal Hygiene



AFTERNOON TEA

FAKAWAY TAKEAWAY

Hospitality in operation

NUTRITION