

<h1>Year 10</h1> <h2>Hospitality & Catering</h2>			
1 Knowledge and Understanding	<ul style="list-style-type: none"> Understand the environment in which hospitality and catering providers operate Understand how foods can cause ill health Describe the functions of a range of nutrients in the human body and outline nutritional needs for two specific groups 	<ul style="list-style-type: none"> To explain and analyse the different environments in which hospitality and catering providers operate To describe different types of food poisoning bacteria and food safety legislation that hospitality and catering providers need to adhere to Describe clearly the functions of a range of nutrients in the human body and compare nutritional needs of two specific groups giving reasons for similarities and differences 	<ul style="list-style-type: none"> To evaluate in detail the different environments in which hospitality and catering providers operate To describe in detail different types of food poisoning bacteria and food safety legislation that hospitality and catering providers need to adhere to Describe clearly the functions of a range of nutrients in the human body and compare nutritional needs of two specific groups giving clear and in depth reasons for similarities and differences
2 Application of Knowledge	<ul style="list-style-type: none"> Explain the factors to consider when proposing dishes for menus with some reasoning Explain how dishes on a menu address environmental issues and how a menu can meet specific customers requirements Produce an appropriate production plan for a menu with some detail although there may be some omissions and errors that require amendment 	<ul style="list-style-type: none"> Explain the factors to consider when proposing dishes for menus with clear and well-reasoned explanations Comprehensively explain how dishes on a menu address environmental issues and how a menu can meet specific customers requirements Produce a detailed production plan that does not require changes to achieve the planned outcome, but would benefit from minor amendments. The plan will include well considered contingencies 	<ul style="list-style-type: none"> Explain the factors to consider when proposing dishes for menus with clear and well-reasoned explanations Comprehensively explain how dishes on a menu address environmental issues and how a menu can meet specific customers requirements Produce a comprehensive production plan incorporating well considered contingencies for most situations
3 Practical Skills	<ul style="list-style-type: none"> Able to produce dishes using a range of techniques with limited guidance required and consideration given to food safety throughout A range of materials are independently checked for quality and issues identified throughout preparation. Some issues resolved with guidance 	<ul style="list-style-type: none"> Able to produce dishes using a range of techniques independently with speed and precision and consideration given to food safety throughout A range of materials are independently checked for quality and issues identified throughout preparation. Issues will be resolved independently with no guidance 	<ul style="list-style-type: none"> Able to produce dishes independently using a comprehensive range of techniques with faultless speed and precision, and consideration given to food safety throughout A range of materials are independently checked for quality and issues identified throughout preparation. Issues will be resolved independently with no guidance
4 Presentation Skills	<ul style="list-style-type: none"> Dishes presented using a range of techniques with some precision and limited guidance required Dishes served are good quality in terms of appearance, smell and taste Limited garnishing or decoration used to enhance the presentation 	<ul style="list-style-type: none"> Dishes presented independently using a range of techniques with precision. Dishes served a very good quality in terms of appearance, smell and taste Appropriate garnishing or decoration used to enhance the presentation 	<ul style="list-style-type: none"> Dishes presented independently using a range of techniques with precision. Dishes served are excellent in terms of appearance, smell and taste Faultless garnishing or decoration used to enhance the presentation
5 Communication of Ideas	<ul style="list-style-type: none"> Able to effectively communicate ideas in written tasks Choose and acknowledge all resources used correctly and effectively Well considered presentation of all written work 	<ul style="list-style-type: none"> Able to communicate ideas in detail in written tasks Choose and acknowledge all resources used correctly and in detail Detailed presentation of all written work 	<ul style="list-style-type: none"> Use correct specialist language and terminology to communicate ideas concisely in written tasks Meticulous in choosing appropriate resources and acknowledging in written work Meticulous presentation of all written work