

<h1>Year 11</h1> <h2>Hospitality and Catering</h2>			
1 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
2 Understand the Importance of Nutrition when planning menus (Unit 2)	<ul style="list-style-type: none"> • Describe the functions of a range of nutrients in the human body and compare nutritional needs of specific groups giving some reasons for similarities and differences • Explain characteristics of unsatisfactory nutritional intake. Provide evidence of reasoning and relating characteristics to specific groups. • Explains how a range of food production methods impact on nutritional value. • Explains factors to consider when proposing dishes for menus and how dishes on a menu can address environmental issues. • Explain how menu dishes meet needs of specified customers. 	<ul style="list-style-type: none"> • Describe clearly functions of a range of nutrients in the human body and compare nutritional needs of two specific groups giving clear reasons for similarity and differences. • Explain with clear reasoning characteristics of unsatisfactory intake of a range of nutrients. Explanations are related to specific groups. • Explain how a range of food production methods impact on nutritional value. • Explains factors to consider when proposing dishes for menus and how dishes on a menu address environmental issues. • Explain how menu dishes meet needs of specified customers with comprehensive and credible explanation. 	<ul style="list-style-type: none"> • Describe clearly 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 similarity and differences. • Explain with clear reasoning characteristics of unsatisfactory intake of a range of nutrients. Explanations are related to specific groups. • Explains how a range of food production methods impact on nutritional value. • Explains with reasoning the factors to consider when proposing dishes for menus and how dishes on a menu address environmental issues. • Explain how menu dishes meet needs of specified customers with comprehensive and credible explanation.
2 Plan and produce dishes in response to a brief (Unit 2)	<ul style="list-style-type: none"> • Assess the requirements of a set brief and select a menu of dishes for the brief • Develop a plan of action for making the dishes, review and revise plan from feedback • Demonstrate how to prepare self and the environment for cooking and apply the plan to make the dishes • Demonstrate cooking skills to make the dishes on the menu demonstrating safe and hygienic working practices throughout 	<ul style="list-style-type: none"> • Assess the requirements of a set brief in detail and select a menu of dishes for the brief showing initiative • Develop a detailed plan of action for making the dishes, review and revise plan from feedback with critical understanding • Confidently demonstrate how to prepare themselves and the environment for cooking and confidently apply the plan to make the dishes • Confidently demonstrate cooking skills to make the dishes on the menu demonstrating safe and hygienic working practices throughout 	<ul style="list-style-type: none"> • Comprehensively assess the requirements of a set brief and inventively select a menu of dishes for the brief • Develop a comprehensive plan of action for making the dishes, review and revise plan from feedback with critical judgement • Skilfully demonstrate how to prepare themselves and the environment for cooking and apply the plan to make the dishes with sophistication • Skilfully demonstrate cooking skills to make the dishes on the menu demonstrating safe and hygienic working practices throughout