

**Overview**

Students complete Unit 2 which is one piece of controlled assessment about catering in action. You will produce a practice controlled assessment and then complete your final controlled assessment which is a written report with two dishes cooked, in exam conditions.

Term 1

Students will be introduced to Unit 2 controlled assessment. Theory lessons will focus on nutrition, customer needs, deficiencies and excess of nutrients to the body, cooking methods and how they affect nutrients. You will start to write your practice controlled assessment. The Practical will focus on practicing different starters, mains and deserts.

Hospitality and Catering

Year 11

**Term 3**

The term will be used for exam practice and revision getting you ready for your summer exam.

Term 2

Students will continue to work on Unit 2 controlled assessment. Theory will cover menu planning and time plans. Practice controlled assessment will be finished and then the real 9 hour timed controlled assessment will take place. Practicals this term will focus on presentation techniques and preparing your starter, mains and deserts ready for your timed controlled assessment.