

Module/Unit of Learning	Taught During	What will students learn?	How does this develop expertise and challenge students?	Links to other Subjects
Unit 2 AC1.1 – 2.4 Hospitality and Catering in Action	Autumn-Summer Term	<p>Students will start by learning the importance of the nutrition and the different types and functions of ingredients needed by the human body. They will then go on to explore the nutritional needs of different groups of people and identify a range of common deficiency diseases. They will then go on to research the affects of cooking on the nutrients in foods, menu planning and how these meet specific target audience's needs. They will focus on the environmental issues raised in restaurants and make suggestions of how to make businesses more sustainable and finally they will design and make a range of dishes showing creativity and flair.</p> <p>This element is their graded in the Spring term as their Non- Exam Assessment task. This makes up 60% of their technical award qualification and is made up of a 5-hour written assignment and 4-hour practical cooking examination.</p> <p>In June of Year 11 students will then sit a 1hr and 20-minute exam covering Unit 1 topics. It is out of 80 marks and worth 40% of the overall technical award qualification.</p>	<p>Students will use industrial inks and examples routinely in lessons.</p> <p>In practical tasks students will be challenged to plan 4 dishes which are suitable for a specific target audience, and then plan and make two of their ideas. These have to be made using a range of preparation, cooking and presentation skills and presented to a 'restaurant quality' standard for marking.</p>	Business Studies, Science, Health and Social Care, Geography