

## Level 1/2 Hospitality & Catering Learning journey

### How hospitality and catering provisions operate

- Operation of the kitchen
- Operation of front of house
- How hospitality and catering provision meet customer requirements
- Menu planning
- Health & Safety

### Understand the environment in which H&C providers operate.

- Structure of the hospitality and catering industry
- Job requirements within the hospitality and catering industry
- Working conditions of different job roles across the hospitality and catering industry
- Factors affecting the success of hospitality and catering providers

### How food can cause ill health

- Food related causes of ill health
- Roles and responsibilities of the Environmental Health Officer (EHO)
- Food safety legislation
- Common types of food poisoning
- Symptoms of food induced ill health

### Example practical cooks:

- Fresh pasta
- Raspberry and white chocolate loaf cake
- Focaccia
- Lasagne
- Hebridean pasties
- Makhini Curry
- Profiteroles
- Puff pastry
- Chicken Ballotine
- Fruit lattice pie
- Paella
- Fish pie

### NEA – Hospitality & catering in action

The NEA (Non-Exam Assessment) represents 60% of your final grade in Hospitality & Catering. The applied purpose of the unit is for learners to safely plan, prepare, cook and present nutritional dishes. You have 12 h hours!

### Hospitality and catering provision to meet specific requirements

- Review options for hospitality and catering provision
- Recommend options for hospitality provision
- Reviewing dishes you cook
- Organoleptic qualities of food

### Importance of nutrition

- Functions of nutrients in the human body
- Nutritional needs of specific groups
- Characteristics of unsatisfactory nutritional intake
- How cooking methods impact on nutritional value
- Factors to consider when proposing dishes for menus
- How dishes on a menu address environmental issues
- How menu dishes meet customer needs
- Plan production of dishes for a menu
- Use techniques in preparation of commodities
- Assure quality of commodities to be used in food preparation

### How H&C provision meets health and safety requirements

- Personal safety responsibilities in the workplace
- Risks to personal safety in hospitality and catering
- Recommend personal safety control measures for hospitality and catering provision