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HT1
WJEC
Level1/2 Hospitality & Catering Course
Understanding the range of hospitality and catering providers
Looking at the structure of the H&C industry, different types of establishments
Non-catering venues, contract caterers Standards & Ratings
Understand ratings of establishment the impact on an establishment
H&C suppliers, where do establishments get their supplies from

HT2
Job roles in H&C, looking at the structure of an establishment from managers, chef's, restaurant staff, bar staff, kitchen staff, front of house, cleaners. What attributes you should possess to succeed in these roles. Working conditions in H&C, hours, contracts, legislation. Exam past paper

HT3
Factors that affect the success of an establishment, reasons for success and failure
Costs, economy, environment, technology, new cooking techniques/trends, customer service, competition, media

HT4
What causes food related illnesses
HACCP food regulations
Responsibilities of food handlers
Food labelling regulations
Catering provisions for specific requirements
Functions of nutrients

HT5
Nutritional needs for specific groups
Environmental issues and factors when menu planning
Cooking methods impact on nutritional value
Producing dishes that meet customer needs
Different cooking techniques and methods

HT6
Portion control
Commodities, poultry, fish, dairy, vegetables, soya
Food safety practices
products
Recipes
Presentation techniques

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HT1
Identifying hazards in the food room
Health and safety rules in food tech
Knife safety rules
The techniques used to make a fresh fruit salad
Food poisoning is and how can it be prevented
Balanced diet
Food allergies

HT2
Using the cooker safely
Technique and ingredients are used to produce shortbread biscuits
How wheat is tuned into flour
Be able to identify what is in our food
Potatoes and vegetables for healthy eating
Sensory evaluation

HT3
Equipment and what it is used for
General practical skills
Eat-well plate
Techniques and skills used to make a healthy pasta dish
How pasta dish fits in with eat-well guide
Techniques and skills needed to make a healthy chilli

HT4
Energy balance
Reduce the food we waste
Techniques and steps needed to prepare & cook a Welsh Rarebit
Potato
British Cuisine
What skills are needed to prepare and cook a quesadilla
How milk is turned into cheese & yoghurt

HT5
International cuisine
Traditional dishes
Techniques and skills to prepare stir-fry
Where our food come from
Techniques and skills to produce tuna fishcakes
Nutritional needs for different groups of people

HT6
Temperature control
Functional and chemical properties of food
Techniques and skills to produce small quiche
Cooking of foods and heat transfer
Technique and skills to produce chipotle pork burger
How cooking affects sensory and nutritional properties

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Using the cooker safely
The technique and ingredients used to produce shortbread biscuits
How wheat is tuned into flour
Understand and able to identify what is in our food
Potatoes and vegetables for healthy eating
Sensory evaluation

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The techniques used to make a fresh fruit salad
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Using the cooker safely
The technique and ingredients used to produce shortbread biscuits?
How is wheat turned into flour
What is in your food
Potatoes and vegetables for healthy eating
What we judge food on

HT3
Eat-well plate recommendations
Why we need to eat food
Techniques and skills to produce Mac and Cheese bites
Which foods supply protein
Why we eat carbohydrates
Techniques and skills to produce Potato salad
Fats and oils, how they affect our bodies

HT4
Factors affecting our food choices
Techniques and skills to produce bread buns
Traffic light labelling
Techniques and skills to produce vegetable soup
Using seasonal food
Design a menu suitable for a primary school lunch

HT5
General practical skills
Skills used for preparing fruit and vegetables
Techniques and skills to produce Yorkshire puddings
Cooking Methods
Techniques and skills to produce vegetable curry
Nutritional needs for different groups of people

HT6
Cooking of foods and heat transfer
Temperature control
Techniques and skills to produce tuna fishcakes
Sustainability of fish
Techniques and skills to produce cheese straws
What process does milk undergo to produce cheese & yoghurt