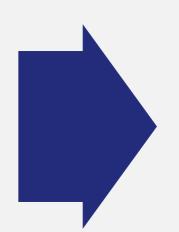
2021-2022



**Grimsby Institute** Hospitality & Catering

#### 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

#### 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

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

HT3

# 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

## HT1

Identifying hazards in the food 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 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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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

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## HT1 Identify hazards in the food

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

## HT2

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

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

DELTA

#### HT3 Eat-well plate

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

HT4

## 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