

# The Journey through Hospitality and Catering at KS4 Year 11 2023/24

## Term 1

Recap of Unit 2  
and introduction  
of the set brief.

Assignment task 1 2.1.1  
The importance of  
nutrition and how  
cooking methods impact  
nutrients.

Assignment 2 2.2  
Menu planning and  
factors that affect  
choice

Assignment 2 part b  
Production plan for  
your chosen dishes.

## Term 2

Assignment 3  
Practical Exam  
for your chosen  
dishes

Assignment 4 2.4  
Evaluate your  
cooking techniques

Assignment 4 part b  
Review your own  
performance

Deadline Friday  
17<sup>th</sup> November.

## Term 4

Revision for retakes  
and cooking skills  
development.

## Term 3

Unit 1 Official Exam  
January 24<sup>th</sup>

Revision and  
mock testing in  
preparation for  
Exam

Start recap of  
Unit 1 ready for  
Exam.

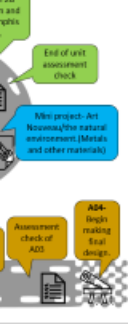
Complete Hygiene  
certification

KTC afternoon  
tea project

## Term 4

Develop cooking  
skills

A range of  
savory and sweet  
dish will be  
produced along  
side theory.



## gn technology at KS4

BBC Bitesize

<https://www.bbc.co.uk/bitesize/subjects/zvg4d2p>

has lots of really useful subject and exam board revision.



Seneca learning – Hospitality and Catering

<https://senecalearning.com>

This also has lots revision information.

Retaining, recalling and retrieving knowledge learnt.



Encourage your son or daughter to **start early, start now** on their homework and revision.



Help them be **organised**. Create a workable homework timetable with them.



Let them **talk**. Talking with you about a topic or subject helps them visualise their knowledge.



**Water and healthy food** are vital for the brain to function properly. Make sure they are eating and drinking with you while they talk about their subject.



**Exercise & fresh air.** Go for a jog with them while they talk about their subject.