

Year 11 LEVEL 1/2 Hospitality and Catering Term 1 2021

		Lesson Content	AO Covered
Week 1	Introduction to Unit 2. L01 Understand the importance of nutrition when planning menus.	<ul style="list-style-type: none"> • Explain/ show examples of coursework/Set standards and expectations. • Explain assessment criteria. • Recap nutrients in preparation for AC1.1 • What are they? What function do they have in the body? What foods can they be found in? • Nutrition Bingo to recap/revise nutrients 	AC1.1 -Describe functions of nutrients in human body
Week 2	AC1.1 -Describe functions of nutrients in human body	<ul style="list-style-type: none"> • Continue covering nutrients • Identify nutrients found in different foods. 	AC1.1 -Describe functions of nutrients in human body
Week 3	Work on coursework section for AC1.1	<ul style="list-style-type: none"> • Assessment of knowledge so far (Identify any gaps) • Practical activity 	AC1.1 -Describe functions of nutrients in human body
Week 4		<ul style="list-style-type: none"> • Recap what is required to complete AC1.1 and the assessment criteria. • Recap the Brief – Discuss to secure understanding. • Begin working on AC1.1 <p>Continue with AC1.1</p>	AC1.1 -Describe functions of nutrients in human body
Week 5		Continue with AC1.1	

Week 6		Complete AC1.1 Practical activity – Halloween bake off?	AC1.1 -Describe functions of nutrients in human body

- Use of the Kemnal key throughout for testing and quizzing
- Practical cooking will take place throughout covering key skills and techniques.