

Half term	Unit Title <a href="#">Hyperlink to SOW</a>	Description
10.1	<b>H &amp; C : Advanced cooking skills</b>	Unit 1 LO1 Understand the environment in which hospitality and catering providers operate. Focus on food service. Revisit basic skills, making a roux, bread making in order to produce higher skilled dishes. Practical links with understanding the nutritional needs of different groups Unit 2 LO1 Advanced cooking skills, making a roux, souffle, more complex high skilled practical dishes.
10.2	<b>H &amp; C: Advanced cooking skills</b>	Unit 1 LO1 Understand the environment in which hospitality and catering providers operate.. How to plan and prepare a meal for a specific catering outlet/occasion/target market. continuation of advanced cooking skills.
10.3	<b>H &amp; C: Mock NEA</b>	Unit 2: MOCK NEA : Students to plan, prep and cook a two course meal based on a brief - covering Unit 2 LO1 - understanding nutritional needs.
10.4	<b>H &amp; C: Mock NEA</b>	Unit 2 : Continue with MOCK NEA LO2: Understand Menu planning.

10.5	<b>H &amp; C : Skills workshop</b>	Practical skills workshops: Advanced skills or recap of key skills, including knife skills, doevtailing recipes, more complex higher level skills in preparation for NEA.
10.6	<b>H &amp; C : Revision / Start Prep for unit 2</b>	Prepartation for mock Hospitality and Catering Level 1/2 exam. Start preparing for Nea UNIT 2 task analysis of coursework brief.