

Half term	Unit Title / Hyperlink to SOW	Description
9.1	Advanced Planning, Preparation and Cooking Skills – Provisions: event catering	<ol style="list-style-type: none"> Unit 1 Focus <ol style="list-style-type: none"> 1.1.1 Hospitality and catering providers Unit 2 Focus <ol style="list-style-type: none"> Advanced skills required for planning, preparation, cooking and creativity. Creating a starter, main or dessert for: Buffet service in a hotel event space for training session, Table service in an a la carte restaurant, Counter service at bakery. <ol style="list-style-type: none"> Nutrition: Explain how your choice of dish meets the brief, is appropriate for the target customer. Factors affecting menu planning: Plan how to create the dish in the allotted time. Including commodity list with quantities, contingencies, equipment list, health, safety and hygiene, quality points, sequencing/dove-tailing, timing, mise en place, cooking, cooling, hot holding, serving, storage. How to prepare, cook and present dishes: main meal for a la carte restaurant, baked goods for a bakery/coffee truck, dessert for a buffet in a hotel event. Food safety practices –HACCP for a la carte dish Evaluating <ol style="list-style-type: none"> Reviewing Dish: planning, preparation, cooking, presentation, organoleptic <p>Assessment:</p> <ol style="list-style-type: none"> Unit 1: Knowledge Check: 1.1.1 Unit 2: Assess ability to plan, prepare, cook, present a dish safely and hygienically. Evaluation of yourself.
9.2	Advanced Planning, Preparation and Cooking Skills - Customer Service Simulation with Food - Food Safety in Practice	<ol style="list-style-type: none"> Unit 1 Focus <ol style="list-style-type: none"> 1.2.2 Customer requirements in hospitality and catering 1.2.3 Hospitality and catering provision to meet specific requirements Unit 2 Focus <ol style="list-style-type: none"> Advanced skills required for planning, preparation, cooking and creativity. Creating a main meal and dessert for personal service at a hospital. A Gourmet starter and a Micheline star restaurant. <ol style="list-style-type: none"> Nutrition: Explain how your choice of dish meets the brief, is appropriate for the target customer. Factors affecting menu planning: Plan how to prepare, cook and present the dish in the allotted time. Including commodity list with quantities, contingencies, equipment list, health, safety and hygiene, quality points, sequencing/dove-tailing, timing, mise en place, cooking, cooling, hot holding, serving, storage. How to prepare, cook and present dishes: main hospital meal and dessert with accompaniments, baked goods for a bakery/coffee truck, dessert for a buffet in a hotel event. Food safety practices –HACCP for coffee truck dish, RIDDOR for canteen. Evaluating <ol style="list-style-type: none"> Reviewing yourself: choice of dish, nutritional value, meeting the brief, time management. <p>Assessment:</p> <ol style="list-style-type: none"> Unit 1: Knowledge Check: 1.2.2 and 1.2.3 Unit 2: Assess ability to plan, prepare, cook, present a dish safely and hygienically. Evaluation of yourself.
9.3	Advanced Planning, Preparation and Cooking Skills - Street Food - Sustainability Challenge	<ol style="list-style-type: none"> Unit 1 Focus <ol style="list-style-type: none"> 1.1.4 Contributing factors to the success of hospitality and catering provision Unit 2 Focus <ol style="list-style-type: none"> Advanced skills required for planning, preparation, cooking and creativity. Create a main meal for counter service in a food truck. Create a main meal for a rosette star restaurant. <ol style="list-style-type: none"> Nutrition: Analyse and evaluate the food truck dish Factors affecting menu planning: Plan how to create the dish in the allotted time. Including commodity list with quantities, contingencies, equipment list, health, safety and hygiene, quality points, sequencing/dove-tailing, timing, mise en place, cooking, cooling, hot holding, serving, storage. How to prepare, cook and present dishes: main meal for counter service in a food truck. Create a main meal for a rosette star restaurant Food safety practices –HACCP for food truck dish Evaluating <ol style="list-style-type: none"> Reviewing Dish: planning, preparation, cooking, presentation, organoleptic <p>Assessment:</p> <ol style="list-style-type: none"> Unit 1: Knowledge Check: 1.1.4 Unit 2: Assess ability to plan, prepare, cook, present a dish safely and hygienically. Evaluation of yourself.

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9.4	Advanced Planning, Preparation and Cooking Skills - Budget Friendly Cooking - Modern Trends in Hospitality	<p>1. Unit 1 Focus</p> <p>a. 1.2.1 The operation of the front and back of house</p> <p>2. Unit 2 Focus</p> <p>a. Advanced skills required for planning, preparation, cooking and creativity. Create a dessert for table service at a sustainable restaurant. A main meal and a dessert for counter service in a school canteen.</p> <p>i. Nutrition: Explain how your choice of dish meets the brief, is appropriate for the target customer.</p> <p>ii. Factors affecting menu planning: Plan how to create the dish in the allotted time. Including commodity list with quantities, contingencies, equipment list, health, safety and hygiene, quality points, sequencing/dove-tailing, timing, mise en place, cooking, cooling, hot holding, serving, storage.</p> <p>iii. How to prepare, cook and present dishes: main hospital meal with accompaniments, baked goods for a bakery/coffee truck, dessert for a buffet in a hotel event.</p> <p>iv. Food safety practices –HACCP for school canteen dish</p> <p>v. Evaluating</p> <p>i. Reviewing Yourself: choice of dish, nutritional value, meeting the brief, time management.</p> <p>Assessment:</p> <p>1. Unit 1: Knowledge Check: 1.2.1</p> <p>2. Unit 2: Assess ability to plan, prepare, cook, present a dish safely and hygienically. Evaluation of yourself.</p>
9.5	Sustainability - Mock Controlled Assessment (NEA)	<p>Unit 2 - Hospitality and catering in action</p> <p>1. The importance of nutrition</p> <p>1. Understanding the importance of nutrition</p> <p>2. How cooking methods can impact on nutritional value</p> <p>2. Menu planning</p> <p>1. Factors affecting menu planning</p> <p>2. How to plan production</p> <p>3. The skills and techniques of preparation, cooking and presentation of dishes</p> <p>1. How to prepare and make dishes</p> <p>2. Presentation techniques</p> <p>3. Food safety practices</p> <p>Assessment:</p> <p>1. Unit 2: Assess ability to plan, prepare, cook, present a dish safely and hygienically. (Task 1-3)</p>
9.6	Sustainability - Mock Controlled Assessment (NEA)	<p>Unit 1 - The hospitality and catering industry</p> <p>a. Revise Unit 1</p> <p>Unit 2 - Hospitality and catering in action</p> <p>4. Evaluating cooking skills</p> <p>1. Reviewing of dishes</p> <p>2. Reviewing own performance</p> <p>Assessment:</p> <p>1. Unit 2: Assess ability to review dishes and their own performance. (Task 4)</p>