

Year 11 Hospitality and Catering HT3

Week	Lesson Coverage	Homework	GCSE Pod links
1 & 2 Wc 4th & 11th January	AC2.1 Dish Proposal Explain factors to consider when proposing dishes for menus. <ul style="list-style-type: none"> • Seasonality of food • Special dietary requirements • Nutritional Values • Methods of Cooking • Cost • Portion Control • Menu Types • Food Waste 	<p>Watch the GCSE Pods, go onto the BBC Bitesize website and make some notes in readiness for the lessons.</p>	<p>https://members.gcsepod.com/shared/podcasts/title/12536/76981</p> <p>https://members.gcsepod.com/shared/podcasts/title/12536/76980</p> <p>https://members.gcsepod.com/shared/podcasts/title/12512/76870</p> <p>https://www.bbc.co.uk/bitesize/guides/zv8m47h/revision/1</p> <p>https://www.bbc.co.uk/bitesize/guides/zv8m47h/revision/2</p> <p>https://www.bbc.co.uk/bitesize/guides/zv8m47h/revision/3</p> <p>https://www.bbc.co.uk/bitesize/guides/zv8m47h/revision/4</p>
3 Wc 18th January	AC2.2 Environment Explain factors to consider when proposing dishes for menus. <ul style="list-style-type: none"> • REDUCE • REUSE • RECYCLE • RETHINK • REPAIR • REFUSE • Energy Conservation • Carbon Footprint • Green Policies 	<p>Watch the GCSE Pods, go onto the BBC Bitesize website and make some notes in readiness for the lessons.</p>	<p>https://members.gcsepod.com/shared/podcasts/title/12535/76974</p> <p>https://members.gcsepod.com/shared/podcasts/title/12535/76975</p> <p>https://members.gcsepod.com/shared/podcasts/title/12535/76976</p> <p>https://members.gcsepod.com/shared/podcasts/title/12535/76977</p> <p>https://members.gcsepod.com/shared/podcasts/title/12535/76978</p> <p>https://members.gcsepod.com/shared/podcasts/title/12535/76979</p>

<p style="text-align: center;">4 & 5 Wc 25th Jan & 1st February</p>	<p>AC2.3 Explain factors to consider when proposing dishes for menus.</p> <ul style="list-style-type: none"> • Allergies • Intolerances • Gender / Age • Religion • Preference • Ethical Beliefs • Physical Needs • Expectations • Deficiencies • Legislation • Context of Brief 	<p>Watch the GCSE Pods, go onto the BBC Bitesize website and make some notes in readiness for the lessons.</p>	<p>https://members.gcsepod.com/shared/podcasts/title/12482/76763</p> <p>https://members.gcsepod.com/shared/podcasts/title/12482/76764</p> <p>https://members.gcsepod.com/shared/podcasts/title/12482/76765</p> <p>https://members.gcsepod.com/shared/podcasts/title/12482/76766</p> <p>https://members.gcsepod.com/shared/podcasts/title/12482/76767</p> <p>https://members.gcsepod.com/shared/podcasts/title/12482/76768</p> <p>https://www.bbc.co.uk/bitesize/guides/zv8m47h/revision/5</p> <p>https://www.bbc.co.uk/bitesize/guides/zdr8y9q/revision/4</p> <p>bbc.co.uk/bitesize/guides/zdr8y9q/revision/5</p> <p>https://www.bbc.co.uk/bitesize/guides/zdr8y9q/revision/6</p>
<p style="text-align: center;">6 Wc 8th January</p>	<p>AC2.4 Plan production of dishes for a menu.</p> <ul style="list-style-type: none"> • Timings • Skills • Techniques • Contingency Plans • Production Methods • HACCP: • Purchase • Receipt • Store • Preparation • Cook • Serve • Hot Hold • Re-Heat • Freeze • Waste Disposal • High Skill Dishes 	<p>Watch the GCSE Pods, go onto the BBC Bitesize website and make some notes in readiness for the lessons.</p>	<p>https://members.gcsepod.com/shared/podcasts/title/12534/76971</p> <p>https://members.gcsepod.com/shared/podcasts/title/12534/76972</p> <p>https://members.gcsepod.com/shared/podcasts/title/12534/76973</p> <p>https://www.bbc.co.uk/bitesize/guides/zbrdvk7/revision/4</p>

