Foxford Learning Plan

YEAR: 10

Topic: International Cuisine

Spring 1

Key Vocabulary	
Control measures	Actions taken to reduce exposure to a hazard.
RIDDOR	Reporting of injuries, diseases and dangerous occurrences regulations.
COSHH	Control of substances hazardous to health regulations.
PPER	Personal protective equipment at work regulations.
Intolerance	Difficulty digesting certain foods and having an unpleasant reaction to them.
E-coli	An infection caused by eating contaminated food such as minced beef.
Listeria	A serious infection – high risk foods are: unwashed raw vegetables, raw seafood, soft cheeses.
Campylobacter	An infection caused by eating undercooked poultry, meat, eggs or cross-contaminated food.
Salmonella	Food contaminated by animal faeces causes this infection.

Key Skills	Over the course of the topic, I will be able to: -
	Propose a meal plan for international dishes.
	Prepare a complete dish within a strict time plan.
	Prepare an international meal from scratch.
	Use herbs and spices to enhance flavour.
	Make pasta.



I will understand:
1. How hospitality and catering provision meets health and safety requirements.
2. Personal safety responsibilities in the workplace.
3. Risks to personal safety in the workplace.
4. Personal safety control methods within the hospitality and catering industry.
5. The provenance of a range of international dishes.