Foxford Learning Plan

YEAR: 11

Topic: Spring 1

Key Vocabulary

EHO	Environmental health officer.
Gueridon service	Food served from a side table. It can be finished or assembled in front of the customer.
Sous-chef	Directly in-charge of food production and the minute-by-minute supervision of kitchen staff.
Chef-de-partie	A chef in-charge of a section, e.g. fish or the grill.
Le sommelier	The wine waiter with specialist knowledge of matching wine to food.
Saturated market	Too many of the same type of business.
Portion control	The amount of each item served to the customer – can impact of profit and waste.
SWOT analysis	Strengths, weaknesses, opportunities, threats.
Prix-fixe menu	Set price menu.

Key Skills

Over the course of the topic, I will be able to: -
Describe the functions of nutrients in the human body.
Explain the characteristics of unsatisfactory nutritional intake.
Explain how menu dishes meet customer needs.
Compare nutritional needs of specific groups.
Plan production of dishes for a menu.



I will understand:

1. The importance of nutrition when planning menus.
2. The roles and responsibilities of an Environmental health officer.
3. The structure of the hospitality and catering industry.
4. How cooking methods impact on nutritional value.
5. Factors to consider when proposing dishes for menus.