Foxford Learning Plan

YEAR: 10

Topic: International Cuisine

Spring 1 and 2

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