Foxford Learning Plan

Year 11
D&T: Hospitality and Catering
Unit 2 Hospitality & Catering

Key Skills	Over the course of this topic, I will be able to:
	Analyse the factors of the Unit 2 brief
	Understand health & safety
	Create a production plan for 2 dishes and a side dish
	Research the assignment brief
	Review performance

I will understand:
1. The nutritional needs of specific groups
2. The effects of different cooking methods
3. The factors that effect dish choice
4. Heath, hygiene & safety
5. How to produce higher skill level preparation and cooking techniques

I will learn more about these aspects of Hospitality and Catering	
Creating dishes for groups of people	Feedback and evaluation
Food choices	Customer profiles
Factors of creating a menu	Health & safety
Planning	Presentation

Progress of Unit 2 tasks. 1a, 1b, 2a, 2b, 3a-3d				
Pathway	Excellence	Securing	Emerging	Foundation