Foxford Learning Plan

Design and Technology
Year: 9 - Rotation
Topic Hospitality and Catering

Key Skills	Over the course of this topic, I will be able to:
	Outline the nutritional needs of different groups
	Understand the elements of food safety and storage
	Cook safely with meat
	Demonstrate how food is connected to the environment
	Demonstrate how raising agents work

I will understand:
1. The nutritional needs of different groups
2. How food intolerances and allergies affect food choices
3. How the environment is impacted by waste and packaging
4. Why food is important in worldwide celebrations
5. Which methods of raising agent helps sponge cake to rise

I will learn more about these aspects of Hospitality and Catering	
Catering for groups of people	Presenting dishes
Nutrition	Environmental impact
Using equipment safely	Celebrating with food
Food storage	Evaluating and User Feedback

End of Topic Test	
Score	
Pathway	