

HOSPITALITY & CATERING CURRICULUM OVERVIEW FOR YEAR 11 – UNIT 2

Term	Autumn 1	Autumn 2	Spring 1	Spring 2
Topic	LO1 understand the importance of nutrition when planning menus	LO2 Understand menu planning	NEA	Catch up if any pupils have been absent
Knowledge	<ul style="list-style-type: none"> • functions of nutrients in the human body • characteristics of unsatisfactory nutritional intake • nutritional needs of specific groups • how cooking methods impact on nutritional value 	<ul style="list-style-type: none"> • factors to consider when proposing dishes for menus • how dishes on a menu address environmental issues • how menu dishes meet customer needs 		
Skills	Practical activities on a weekly basis to build and practise skills for the NEA			
Key Marked Piece (Summative Assessments in bold)		Mock Unit 2 NEA	Unit 2 NEA	
Vocabulary	Protein, biological, fat, saturated, carbohydrate, vitamins, minerals, water, dietary fibre, deficiencies, excesses, diseases, obesity, diabetes, anaemia, rickets, osteomalacia, osteoporosis, scurvy, oxidation	Seasonality, commodities, provision, finance, preparation, packaging, environmental, conservation, sustainability, provenance, nutritional, organoleptic, premium, contingencies, quality, hygiene		