



Longfield Learning Journey



Year Group: 10	Unit of work: Unit 1 L01 Understanding the Environment in which hospitality and catering providers operate. Unit 1 LO2: Understand how hospitality and catering provision operates.	Term: 3
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Content:	R	A	G
1. Stock control, record keeping, safety and security in hospitality establishments. Meeting customer requirements.			
2. Developing food practical skills – chicken goujons and potato wedges. Health and Safety at work Act, legal obligations of employers and RIDDOR.			
3. COSHH, Manual handling, personal safety and PPER. Develop food practical skills - Pizza based dish.			
4. Enriched Bread Dough Unit 2 Food Practical exam preparation and execution lessons (assessed and graded.)			
5-9 Unit 1 Revision Lessons			
10-14 Unit 2 Food Practical exam preparation and execution lessons. (assessed and graded.) Meringue, rough puff pastry, short crust pastry, choux pastry, own dish.			

Review of unit : Health and Safety/Unit 1 Consolidation, review and revision

Review of new practical skills and dishes: