



# Longfield Learning Journey



**Year Group: 11**

**Unit of work: UNIT 2: HOSPITALITY  
AND CATERING IN ACTION.**

**Term: 2**

<b>Content: AC 1.1-AC 2.3 Internal Assessment and Practical Exam</b>	<b>R</b>	<b>A</b>	<b>G</b>
AC1.1 Describe functions of nutrients in the human body			
AC1.2 Compare nutritional needs of specific groups			
AC1.3 Explain characteristics of unsatisfactory nutritional intake			
AC1.4 Explain how cooking methods impact on nutritional value			
AC2.1 Explain factors to consider when proposing dishes for menus			
AC2.2 Explain how dishes on a menu address environmental issues			
AC2.3 Explain how menu dishes meet customer needs			
AC2.4 Plan production of dishes for a menu			
AC3.1 Use techniques in preparation of commodities			
AC3.2 Assure quality of commodities to be used in food preparation			
AC3.3 Use techniques in cooking of commodities			

**Review of unit : Hospitality and Catering in Action**

**Review of new practical skills and dishes:**