



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: 2.2
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Content: The Hospitality and Catering Industry	R	A	G
1. How different cooking techniques, customer expectations and menu trends impact on the success of hospitality and catering providers. How customer services impacts on the success of hospitality and catering providers.			
2. Developing food practical skills – Meatballs, sauce and pasta.			
3. Kitchen layout and design. Kitchen brigade, front of house structure and effective work flow.			
4. Developing food practical skills – Curry, rice and naan bread.			
5. Food Service Equipment. Developing food practical skills – Toad in the Hole and Dauphinoise Potatoes.			
6. Review knowledge and understanding of 'The Industry'. Review and deepen my knowledge and understanding of 'The Industry' and Improve Exam Skills.			

Review of unit : How Hospitality and Catering providers operate

Review of new practical skills and dishes: