



# Longfield Learning Journey



| Year Group: 10   | Unit of work: Unit 1 L04 – Know how food can cause ill health. | Term: 1:1 |   |   |
|--|--|-----------|---|---|
| Content: Introduction to the Course. Food Safety.  |  | R         | A | G |
| 1. Introduction to the Eduqas Level 1/2 Hospitality and Catering course.   |  |           |   |   |
| 2. Developing food practical skills – Lasagne.   |  |           |   |   |
| 3. Introduction to Food Safety.<br>AC 4.1 Describe food related <b>causes</b> of ill health.                           |  |           |   |   |
| 4. <b>AC4.2</b> describe the <b>role</b> and <b>responsibilities</b> of the Environmental Health Officer (EHO).        |  |           |   |   |
| 5. Develop food practical skills – Fish Cakes.   |  |           |   |   |
| 6. <b>AC4.3</b> describe food safety <b>legislation</b><br><b>AC4.4</b> describe <b>common types</b> of food poisoning |  |           |   |   |
| 7. Developing food practical skills – Chicken Fajitas.   |  |           |   |   |
| 8. <b>AC4.5</b> describe the <b>symptoms</b> of <b>food induced ill health</b>   |  |           |   |   |

**Review of unit : Know how food can cause illness.**

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