

Year 11 Hospitality and Catering - Unit 2 NEA

Dear parents/ carers,

I am writing to update you on the progress and future deadlines for our year 11 Hospitality and Catering students. At the start of the term students worked through a mock coursework this was to introduce and practice the coursework's four sections listed below:

- Analyse of the brief
- Possible ideas and planning
- Making
- Evaluating

As we have formally started the coursework, students are now putting this knowledge into practice.

As students are now approaching their first deadline (**Friday 25th October**), students will be required to submit their section 1 work, this will be done by completing the following:

- Analyse the brief
- Customer 1 – ideas mind map (suitable starters, mains and desserts).
- Customer 2 - ideas mind map (suitable starters, mains and desserts).
- Then select two dishes to make – one dish from each mind map, explaining the suitability of the dish to the customer and how it links to the design brief.

Mock Exam - Next steps:

During the 2nd week back after half term students will sit a mock paper (1 hour 20 minutes). During this term students have been preparing for this mock paper, it is essential that they revise over half term for this. There will be a revision activity set on Satchell for students to refer to over half term. Students should look to revise the following topic areas:

- Commercial and non-commercial hospitality and cater establishments
- Benefits of a permanent contract
- Use of technology within the hospitality and catering industry
- Safety training new front of house staff would have to receive and how to deal with complaints
- Restaurant flow front of house
- HACCP; to prevent food poisoning, cross-contamination and why a HACCP document is important

- Macro and micronutrients
- Food allergens and symptoms
- Roles and responsibilities of an Environmental Health Officer (EHO)



Could I also draw your attention to the fantastic revision guides available from Hodder. We have these for sale at a discounted price of £11.50. These guides cover all the theory content for the examination. To purchase these guides simply order and pay via ParentPay. For students currently on Pupil Premium, these will be provided.

Following the mock exams, students will then put together a time plan for their chosen recipes. Each dish and any accompaniments will be practiced before the Christmas break. As you can see from the plan below;

Week	Week beg	Theory work – begin section 2	Practical work	Examination practice
9	4 th Nov	<ul style="list-style-type: none"> • Recap nutrition – Macronutrients 		Mock week
10	11 th Nov	<ul style="list-style-type: none"> • Recap nutrition – Micronutrients 		Mock week
11	18 th Nov	<ul style="list-style-type: none"> • Write up how dishes meet the nutritional needs of each customer group • Introduce factors to consider in the selection of chosen dishes 	Practice dish 1	
12	25 th Nov	Review dish 1 <ul style="list-style-type: none"> • Write up factors to consider in the selection of chosen dishes 	Practice dish 2	
13	2 nd Dec	Review dish 2 <ul style="list-style-type: none"> • Finalise recipes • Recap Time plan 	Catch up/ extra practical	
14	9 th Dec	<ul style="list-style-type: none"> • Finalise Time plan ready to cook in the New Year 	Christmas free choice practical	

I will keep you updated with our progress and deadlines. As always, thank you for your continued support. If you have any further questions, please don't hesitate to contact me by leaving a message at reception, or alternatively, email me directly at dgoffe@suthersschool.co.uk

Yours sincerely,

Mr Goffe

Teacher of Food/ Hospitality and Catering