

Catering Term 4 Final assignment/ Term 5 Examination Revision Programme 09
Written Examination will take place on 14.5.09

| Week beg | Double lesson | Single lesson | Homework/ extension work, to be completed to support your revision/ improve chances of achieving target grade. | Keywords | Resources Textbooks Web links Revision Guides Sections from engage revision |
|-----------------|--|--|---|---|---|
| B 23.2.09 | <u>Practical</u> Skilful dessert to include decoration/accompaniments | <u>Discussion</u> of assignment <u>Mapping</u> of suitable dishes <u>Discussion</u> of table layout /menu etc <u>Revision</u> of Commodities price list | <u>Ensure all</u> documentation related to assignment planning is brought to session on 2.3.09. <u>Up date</u> commodities price list <u>Ensure</u> recipe folder is complete and brought to lesson on 2.3.09 <u>Check</u> previous assignment work is accessible in "your documents." | Interpretation of task Reasons for choice Dietary guidelines Dove Tail | Section on assignments in <u>G.C.S.E Hospitality & Catering</u> Previous notes on meal planning/target groups www.nutrition.org.uk Guidelines for healthy eating. Pod casts related to the Eatwell plate. www.food.gov.uk/healthiereating A4 practical skills sheet |
| A 2.3.09 | <u>Planning final assignment (25% of your G.C.S.E)</u> Room W14 | <u>Planning final assignment continued.</u> Room W14 | Menu /place cards to be <u>produced</u> . A4 diagram of table layout to be <u>drawn</u> | Mis en place Order of work Special points | Assignment titles sheet issued at end of term 3 Guidelines on assignment writing (planning & evaluation) issued in |

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| | | | <u>out</u> List of crockery etc required. | | year 10. Assignment planning power point |
| B 9.3.09 | <u>Planning final assignment/ evaluation (nutritional analysis/costing sections single lesson 3 W14 Lesson 4</u> to be used sorting table cloths etc for first practical session placed in box lids Menu etc required. | <u>Evaluation</u> of assignment for the group who have cooked Room W14 The group who have cooked to complete their evaluation and hand it in. Group who are yet to cook look at examination focus sheet and start on commodities revision task. | <u>Check</u> costing of ingredients for evaluation/ Those in first practical session to <u>ensure</u> they purchase all the required ingredients for Tuesdays assessment | Sensory attributes Customer satisfaction | Food for a PC Food in focus in order to complete nutritional analysis Costing/ evaluation guidelines issued in year 10 |
| | <u>Tuesday 13.3.09</u> Lessons 3456 First practical session lesson 6 will be in Y17 for evaluation of management of time, finished outcomes, acceptability to the consumer. | | | | |
| A 16.3.09 | <u>T.C.P PERIOD 3 LESSON4</u> | <u>Evaluation</u> of assignment for the | Those in second practical session to | Evaluation Convenience | Revision focus sheet which highlights the key areas on |

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| | <p><u>Introduction to revision focus sheet.</u></p> <p>Past examination paper <u>analysis</u> exercise.</p> <p>sorting table cloths etc for second practical session placed in box lids</p> | <p>second group. Room W14. <u>All</u> evaluation work is to be handed in by the end of this lesson.</p> <p><u>From everybody REMEMBER you need to be working towards your target grade. This assessment accounts for 25%.</u> Group who cooked first start on commodities revision task.</p> | <p><u>ensure they</u> purchase all the required ingredients for Tuesdays assessment</p> <p><u>Everybody</u> to plan convenience food dish/dishes for 23.3.09</p> <p><u>Use</u> revision focus sheet to help fill in catering slots on your revision timetable.</p> | | <p>which the written examination will focus including some revision work.</p> <p>Past paper analysis sheet</p> |
| | <p><u>Tuesday 17.3.09</u></p> <p>Lessons 3456 second practical session lesson 6 will be in Y17 for evaluation of management of time, finished outcomes, acceptability to the consumer.</p> | | | | |
| B 23.3.09 | <p><u>Practical</u> A dish illustrating how convenience foods are used in the catering industry to save time.</p> | <p><u>Convenience foods</u> Classification, their place in the catering industry. Menu</p> | <p>Meal Planning examination question.</p> | <p>Convenience Classification</p> | <p>Section in Anita Tull Food & Nutrition Convenience foods. www.food.gov.uk additives Cable education worksheet.</p> |

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| | Keep packaging/labelling for homework exercise. Peer Assessment Advantages/disadvantages Success of outcome/variations | planning using convenience foods whilst following current dietary guidelines. | Research the function of the additives which were used in the convenience products used for your practical | | www.s-cool.co.uk standard components www.s-cool.co.uk Nutrition www.foodafactoflife.org.uk 11-16 Energy& Nutrients www.engagerevision.co.uk carbohydrates, fats, protein |
| A 30.3.09 | Practical Hot cross buns/Easter biscuits Revision commodity flour/sugar Yeast cookery | Fri In-set moderation | Collect any packaging promotional material receipts from products eaten in fast food outlets over the holidays, Bring them to the lesson on 20.4.09 Plus £1.50 to go towards cost of product disassembly activity | Dry Goods Yeast cookery Festival | www.s-cool.co.uk Function of ingredients flour, sugar www.engagerevision.co.uk The working characteristics of food. |
| Easter holidays | | | Higher Tier. Work your way through the essay questions on A4 sheet. Foundation Tier Short answer questions at | | A4 essay questions sheet. Foundation tier starter questions Your own folder |

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| | | | beginning of examination papers | | |
| Easter holidays | | | ALL Higher & Foundation complete commodities revision table as outlined on examination focus sheet. | | Food & Nutrition Anita Tull www.s-cool.co.uk ingredients your own folder |
| B 20.4.09 | Disassembly of packaged snack food products which could be on sale in fast food outlets /vending machines at e.g. the Mall (emphasis on food storage, packaging/labelling | Packaging/Labelling (ICT access required) labelling activity | Questions from Lonsdale revision guide Packaging/labelling | Best before Use by G.D.A Traffic light | Licence to cook tutorial shopping/storage www.food.gov.uk packaging /labelling www.s-cool.co.uk packaging & labelling new product. www.engagerevision.co.uk packaging |
| A 27.4.09 | Food Hygiene Starter activities label the worker, temperature zones, colour coded boards. Past paper questions with supported power points | Food Hygiene continued. Kitchen safety accident prevention | 1.Past paper questions related to food hygiene 2. Find a selection of menus how are people with special dietary requirements catered for/dishes altered to make them suitable. | Personal Hygiene Kitchen Hygiene Food Safety Hot holding Danger zone Pathogenic High risk Cross contamination Regulations | Power point presentations www.foodlink.org.uk www.food.gov.uk/foodindustry www.clsolutions (see focus sheet for log in) Past paper questions Food hygiene hand book /work book www.s-cool.co.uk food poisoning |

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| B 4.5.09 | May day | <u>Special dietary requirements</u> <u>/allergies</u> Related past paper questions | | Lactose intolerant Ceoliac Gluten free Vegetarian Nut allergy | Power point presentation www.nutrition.org.uk |
| A 11.5.09 | <u>Commodities</u> <u>Starter</u> Map the main commodity groups <u>Activity</u> Each produces a revision sheet about given commodity. Time limit. Pass round and peer assess/develop. (these can then be photocopied) <u>Modelling answers</u> Commodity exam past paper questions Issue ten tips for achieving target grade sheet. | Awards day | | | A4 Ten tips for meeting target grade sheet |
| Written examination Two hour paper 14.5.09 | | | | | |