

Department of Hospitality and Catering

KS3

1-hour fortnight = 4 hours so far.

20/3/20 KS3 Home Learning Task activity sheet.

Chilli pepper task board with a range of tasks graded 1-3 chilli peppers in difficulty that students can work through at own pace. Each task depending on difficulty can be between 1 and 3 hours.

Students can continue to work on these tasks throughout the term.

20/4/20 Design a dessert task

1-2 hour task on designing an ice cream sundae.

22/5/20 KS3 Topic Activities Task book

A booklet with a range of Activities and tasks based on individual topics [[click here](#)], each topic will take approximately 2 hours plus, depending on the depth and detail of work produced. Students can choose which topics they want to research. This booklet will cover work for the rest of the summer term and holiday home learning.

KS4 Hospitality and Catering

5 hours a fortnight approximately 22 hours so far....

Week of 15-20 March 2020

Revision work packs were issued to all students and these were also placed on the school website [[here](#)]. Knowledge organisers were provided for each area of learning to provide the information required and a series of exam paper questions were included for students to complete.

20.4.20 Unit A02 Understand how hospitality and catering provisions operate work book.

Students to complete the work book A02 (LO2). This will be approximately 20 hours work.

Students can use the A02 (LO2) Knowledge organiser that provided in packs and sent out on web at the start of lockdown as well as the complete A02 (LO2) power point booklet to complete the unit A02 (LO2) workbook. Both placed on website 20.4.20.

This is coursework that would have been taught this term and it is essential that students complete and email to school when completed. A series of exam questions will be set for the summer holidays based on this work.

KS5 Hospitality work.

6 hours a fortnight, approximately 25 hours so far....

All work has been emailed to the individual students.

20.3.20 Unit 11

Completion of all pass criteria and start of merit work.

Booklets and power points all emailed to students.

31.3.20

Students should by now have completed all possible Pass criteria for the Asian unit. In the attachment sent is the Asia brief. If students do cook anything at home from your chosen countries, with their family then photograph it and write down the recipe with all equipment, methods and health and safety points.

Remember to only cook with the permission of your family and with supervision, I am not instructing you to do so.

The following should now have completed for all six Asian countries

Detailed topographies, detailed history of food, maps and two recipes with methods and equipment complete.

Moving on students should have already started the M1 and D1

M1 - Explain the influences of a style of Asian food on British food with reference to equipment, commodities and cooking methods used.

D1 - Analyse reasons for the changes in popularity of Asian food in Britain.

Students can include both M1 and D1 together.

Students need to research how Asian cookery has influenced British food including the types of equipment and cooking methods that we use.

Consider not just India but also China as a starting point: I have just copied an example of what I googled this morning. "India's influence on British food" Do the same for China and then write an essay.