

## Year 10 Hospitality & Catering Learning Programme 5

<p>The LORIC skill focus for this LP is: COMMUNICATION. The Moral Values foci for this LP are: COURAGE and HUMILITY.</p> <p>Courage - Acting with bravery and overcoming fears. I will show courage by answering a question in class even when I'm not 100% sure of the answer. Humility - Having a modest view of oneself. I will show humility by admitting mistakes and asking for help when needed.</p>		<p><b>Literacy Non-Negotiables:</b></p> <ul style="list-style-type: none"> <li>• Capital letters must be used at the start of sentences and for the first letter of proper nouns</li> <li>• Full stops must be used at the end of a sentence</li> <li>• Question marks must be used at the end of a question</li> <li>• Apostrophes should only be used for possession or omission</li> <li>• Days of the week and months must be spelled correctly</li> <li>• Key words must be spelled correctly</li> <li>• Vocabulary to be taught using the Frayer model</li> </ul>	
<p><b>What will I be learning about in this Learning Programme?</b> The importance of nutrition, menu planning, the skills and techniques of preparation, cooking and presenting dishes and evaluating skills</p> <p><b>Where have I seen this learning before?</b> Previous LPs and KS3</p> <p><b>What could I use it for?</b> Applying knowledge to the hospitality and catering industry, use for experience with Unit 2</p>			
<p><b>In LP5.1, I will know:</b></p> <p>how to analyse a scenario. IGNITION: sensory food tasting</p>	<p><b>11/05/26 - (WK 1)</b></p>	<p><b>Frayer Model Words</b></p> <p>sensory</p>	<p><b>Homework</b></p> <p>Write a comparison of all the food groups and explain how spaghetti bolognese is balanced in terms of the eatwell guide</p>
<p><b>In LP5.2, I will know:</b></p> <p>how to define food groups</p>	<p><b>18/05/26 - (WK 2)</b></p>	<p><b>Frayer Model Words</b></p> <p>organoleptic</p>	<p><b>Homework</b></p> <p>explore the food groups, detail which you consider to be the most important for a healthy adult and why</p>
<p><b>LP5 RLW, I will:</b></p> <p>understand the impact of cooking methods review my learning, recalling and applying key knowledge, and focus on closing any gaps in my knowledge.</p>	<p><b>01/06/26 - (WK 1)</b></p>	<p><b>Frayer Model Words</b></p>	<p><b>Homework</b></p>
<p><b>In LP5.3, I will know:</b></p> <p>how to assess sensory factors and needs</p> <p>Extended Task.</p>	<p><b>08/06/26 - (WK 2)</b></p>	<p><b>Frayer Model Words</b></p> <p>factors</p>	<p><b>Homework</b></p> <p>create a three course menu for someone who is gluten intolerant and dining in a 3 star restaurant</p>
<p><b>In LP5.4, I will know:</b></p> <p>how to plan an effective dish</p>	<p><b>15/06/26 - (WK 1)</b></p>	<p><b>Frayer Model Words</b></p> <p>dovetail</p>	<p><b>Homework</b></p> <p>create a three course menu for someone who has heart disease and has to be careful regarding saturated fats and sugar intake</p>
<p><b>In LP5.5, I will know:</b></p> <p>how to plan an effective dish</p>	<p><b>22/06/26 - (WK 2)</b></p>	<p><b>Frayer Model Words</b></p> <p>plan</p>	<p><b>Homework</b></p> <p>plan a three course meal for a nursery, with children aged 6 months to 3 years old</p>
<p><b>In LP5.6, I will know:</b></p> <p>how to plan an effective dish</p> <p>Extended Task.</p>	<p><b>29/06/26 - (WK 1)</b></p>	<p><b>Frayer Model Words</b></p> <p>execute</p>	<p><b>Homework</b></p> <p>plan a three course meal for a nursery, with children aged 6 months to 3 years old</p>
<p><b>In LP5.7, I will know:</b></p> <p>how to produce an effective dish</p>	<p><b>06/07/26 - (WK 2)</b></p>	<p><b>Frayer Model Words</b></p> <p>execute</p>	<p><b>Homework</b></p> <p>Use your knowledge of the eatwell plate to create a menu for an old peoples home, considering their needs</p>
<p><b>Resources to support learning:</b> BBC bitesize. food for life. WJEC hospitality &amp; Catering</p>			
<p><b>FFET Award Challenge for this Learning Programme:</b> create a leaflet, explaining what the WJEC course is like, now you have experience unit 1 and unit 2</p>			

PRT Task 1

PRT Task 2