

Year 11

Hospitality and Catering

Length of exam: 120 minutes

Topic/s which will be covered:

Assessment Criteria	Level 1 Pass	Level 2 Pass	Level 2 Merit
AC2.1 Explain factors to consider when proposing dishes for menus	State 4 factors to consider when choosing dishes for a menu.	State 5 factors to consider when choosing dishes for a menu.	State 7 factors to consider when choosing dishes for a menu. You must use examples
AC2.2 Explain how dishes on a menu address environmental issues	State how the 6R's (reuse, refuse, recycle, reduce, rethink, repair) can be demonstrated in a kitchen. Give examples and link to your dishes	State how the 6R's (reuse, refuse, recycle, reduce, rethink, repair) can be demonstrated in a kitchen. You should cover water and electricity use in your examples and link to your dishes	
AC2.3 Explain how menu dishes meet customer needs	Explain why your dishes are suitable for adults and children (portion size, nutritional content, sensory qualities). Discuss how you could adapt your dishes for 4 other dietary needs	Explain why your dishes are suitable for adults and children (portion size, nutritional content, sensory qualities). Discuss how you could adapt your dishes for 6 other dietary needs	Explain why your dishes are suitable for adults and children (portion size, nutritional content, sensory qualities). Discuss how you could adapt your dishes for 8 other dietary needs. Discuss how you could reduce the fat, sugar and salt content in your dishes.

Equipment required:

You will need ingredients for your practical assessment.

You will need a black pen for any written tasks.

Useful websites/resources/other information which might help students:

- www.goodfood.com
- www.bbc.co.uk/schools/gcsebitesize/design/foodtech
- Foodafactoflife.org.uk
- www.nhs.uk/livewell/healthy-eating
- Student folders