

Half-term Three- February to April

Year 11 Hospitality

The PowerPoint you need to refer to throughout this work is on TEAMS and SharePoint.

<https://app.senecalearning.com/teacher/class/rpckgmu816/overview>

Lesson	Instructions	Resources	Curriculum
1	Go to TEAMS and find the Mock Coursework Project Analyse the brief and consider the main points List dishes that could be made.	https://monkseaton.sharepoint.com:/p:/s/Section_27175/EatqUr6m3ylOvjeeKOM53iABCwGwiPjLYTy-eM_VTYOdoQ?e=QgmKmd	Unit 2 coursework
2	AC1.1- Discuss functions of nutrients in the body AC 1.2- Compare nutritional needs of TWO different groups	https://www.foodafactoflife.org.uk/14-16-years/healthy-eating/energy-and-nutrients/ https://www.foodafactoflife.org.uk/14-16-years/healthy-eating/nutritional-needs-through-life/	Unit 2 coursework
3	AC 1.3 explain characteristics of unsatisfactory nutritional intake	https://www.foodafactoflife.org.uk/14-16-years/healthy-eating/health-issues/	Unit 2 coursework
4	AC 1.4 cooking methods	Booklet is in your file or on TEAMS Some info on here- https://www.foodafactoflife.org.uk/resources/?q=cooking%20methods	Unit 2 coursework
5	AC 2.1 Factors to consider when menu planning	You have covered this lots now. A reminder..... https://www.bbc.co.uk/bitesize/guides/zv8m47h/revision/1	Unit 2 coursework

Please email any queries and completed work to **Mrs Weites**

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