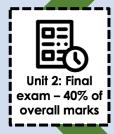
## Hospitality & Catering Award Learning Journey



**Assessment:** Exam revision and practice





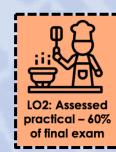






Visits: Research local hospitality establishments

YEAR





Make: Use commodities to produce dishes:

- limited by season
- for under £2.00 total spend
- take away/street food



## Coursework:

Investigate brief given for internal assessed task









Visits: Visit hospitality establishments and undertake work experience. Attend presentations by guest speakers.







Make: Dishes made with the emphasis on food safety and hygiene





Produce dishes using a range of commodities: •

meat • fish •

poultry • eggs • dairy • vegetarian alternatives





LO2: Mock

practical











