

GCSE Catering

GCSE / Equivalency value	1 GCSE
Assessment	60% Controlled Assessment 40% Examination
Topics of Study	<p>Health, safety and hygiene: personal hygiene, food safety, food poisoning, health and safety in kitchens, first aid, risk assessments and HACCP.</p> <p>Food preparation, cooking and presentation: meat, fish, eggs, dairy, cereals, fruit, vegetables, sauces, dough products, pastry products, cakes.</p> <p>Nutrition and menu planning: nutrition, healthy eating guidelines, allergies and intolerance, menu planning, multi-cultural variations.</p> <p>Costing and portion control: costing of raw ingredients, portion control.</p> <p>Specialist catering equipment: small and large scale industrial equipment both hand and powered equipment.</p> <p>Communication and record keeping: the need for good communication, types used, record keeping, stock control, restaurant bookings.</p> <p>The industry – food and drink: types of establishments, and services available.</p> <p>Job roles, employment opportunities and relevant training in the catering industry: chefs, restaurant manager, waiting staff etc.</p>
Homework	Pupils will be expected to take responsibility for bringing their required ingredients into school on the days required. There will be two examined practical tasks during the course and these will require research to be carried out in pupils' own time. Catching up on any note taking carried out for revision purposes may be completed at home too.
Parental Support	As pupils will take part in weekly practical sessions, it is essential that children always bring the ingredients required. One weeks notice will be given with regard to the choice of dish. Parents are encouraged to check that their children have the correct ingredients for the lessons.

