Food Learning Journey

Your study path at The Farnborough Academy

A LEVELS OR VOCATIOBAL COURSE

APPRENTICESHIP

HIGHER ED

Final Result!

Retake exam if needed

AC 3.1-3.5 Practical exam Produce two high skill dishes

AC2.4 Production plan

Y11 Trial exam

AC2.3 Customer needs

AC2.1 Design proposal

AC1.3 Poor nutrition

AC1.2 Special diets

AC1.1 Nutrition

AC2.2 Environment

AC1.4 Cooking Methods

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Result analysis

Unit 2 Hospitality & Catering in Action

Unit 1 External Exam

AC4.1-4.5 Food Safety Role of the EHO

skills based cooking continues too

AC3.1-3.3 Health & Safety

Personal Safety

Food Causes of Ill Health

Food Legislation

Types of Food Poisoning

Front of House Operations

AC2.1-2.3 OPERATIONS

Factors Affecting Success

Job Roles

AC1.1-1.4 The Industry

Hospitality & Catering

Kitchen Operations

Working Conditions

Industry Structure

Unit 1 The Hospitality & Catering Industry

Assessed practical a 2 course meal to meet needs.

Brownies practical

Nutrition

Portion size?

Sources of food

Stir fry practical

Food poisoning

Curry practical

Safe temperatures

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Lasagne practical

Tagliatelle practical

Magic Meals Savoury dishes

World fusion Culture and Choice

Healthier Millie's Cookies assessed practical

Mac and Cheese practical

Working kitchen Breakfast wrap

Science of breadmaking

Perfect pizza practical

Gourmet burger practical

Dorset apple cake practical

Seasonality and regional foods

Knife skills, soup and styling!

Hazard analysis

Consolidating Food

Farm to Fork

ENVIRONMENT

Fair Trade

FOOD SCIENCE

Sauce Making Reduction or gelatinisation?

Mac and Cheese practical

Banana cakes assessed practical

Rethink your drink?

What does lean mean?

Cheeky chilli practical

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Savoury Dishes

Gourmet burger practical

Cross contamination

Marinated chicken and flat bread practical

Mighty Mash practical

Ergonomics

Cereal bar practical

Nutrition

Carbohydrate energy

Healthier fries??

Developing Food

Chocolate yogurt cake practical

Nutrition

Cheesy scones assessed practical

Harry Potter cross-curricular theme

Rainbow wrap practical

Health & Lifestyle

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Calzone practical

Bread making

Eatwell Guide

Enzymic browning

FOOD SCIENCE

Fruit Fusion practical

Toasted panini practical

Health & Safety

Food Hygiene

Knife Skills:

Introducing Food

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Ragu pasta sauce Practical

Sensory descriptors

Fruity crumble practical

Hazard/Risk/Prevention Knife Skills: Bridge and Claw Grip

Personal Hygiene: Cross Contamination