

Keywords: H+C

Year 11 Spring 1

Topic Title: The Hospitality and Catering Industry.

Introduction to the topic: Why are you learning it and how does it link to what you've learned before?

Understanding menu planning

What lessons will you cover during the topic?

Plan production of dishes for a menu

Keyword	Definition
Hot holding	Keeping hot foods ready to serve
Preparation	Doing one thing to get ready for another
Storage	Storing a product for future use
Garnish	To decorate food
Dimensions	Particular measurements of something
Hygiene	Practises to maintain health and prevent disease
Contingencies	A provision in the event of a possible change in circumstance
Presentation	The way food or a dish is displayed
Portions	The amount of food suitable for one person
Seasonality	The times of the year when a particular type of food is available