

Keywords: Yr11 H+C

Autumn 1

Topic Title: The Hospitality and Catering Industry.

Introduction to the topic: This is the beginning of Unit 2, these keywords will be used in your 6 hour exam.

What lessons will you cover during the topic? Explain factors to consider when proposing dishes for a menu.

Keyword	Definition
Mise en place	The steps in the preparation of ingredients or equipment before you start cooking.
Demographics	Data that relates to the population
Factors	Something that contributes to a result
Impact	A significant effect or influence on something
A la carte	Ordering individual dishes from a menu
Cyclic	A series of menus that are repeated over a period of time e.g. School canteen
Du jour	A daily menu
Function menu	A small menu planned specifically for an event
Table d'hote	A restaurant meal offered at a fixed price e.g. A set menu
Specialty menu	A menu that has a specific focus, this could be a dietary requirement, type of meal or age example etc.