

KS4 Food Studies at Cowley



COWLEY
INTERNATIONAL COLLEGE

Food related careers

- Chef / Baker
- Hotel manager
- Restaurant manager
- Event operations
- Nutritionist
- Dietician
- Food manufacturing
- Food Tech



3 hour practical exam



9 hour Coursework Project



Level 2/3 Hospitality, catering and events courses at St Helens college

Further food study

Catering Apprenticeship



Level 3 Food and Nutrition at Cowley Sixth Form

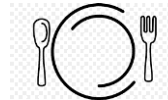
Plan a menu

Prepare a main meal for a child

Environmental concerns in hospitality



Prepare a starter for a pub restaurant



Prepare a main meal for a high end menu



Nutritional deficiencies



Baked Cheesecake

Planning a menu



Stuffed chicken and rice practical



Seasonality



Organoleptic qualities of food



Nutrients



Unit 2: The coursework project

YEAR 11

External exam: Unit 1

Complete Y10 mock exam



Health and safety laws

AO3: Hospitality health and safety requirements

Fish pie practical

Pavlova Practical



Profiteroles practical



Personal safety

Joint chicken practical



2.3 Customer needs and requirements

Culinary trends

AO1: The hospitality environment

1.3: employment law

1.4: Factors affecting business success



Beef Casserole practical



AO2: Hospitality operations

1.2: Job roles



1.1 The structure of the hospitality industry



Lemon meringue pie practical

2.1 The kitchen brigade

2.2 Front of house operations



AO4 homework mock exam questions



4.3: Food legislation

4.1: Allergies and intolerances



Start your KS4 vocational course: Hospitality and Catering

Battered chicken and sweet and sour practical

YEAR 10

4.5: Symptoms of food related ill health



Food poisoning



Fresh pasta and meatballs practical

4.2: The environmental health officer



AO1: Know how food can cause ill health

