## **Food related careers** Chef / Baker • Nutritionist Hotel manager Dietician Restaurant manager Food manufacturing **Event operations** Health and safety Food Tech AO3: Hospitality laws **External** health and safety exam: Unit 1 requirements **Further** Personal Technology food safety study Catering Level 3 Food and Nutrition at Apprenticeship **Cowley Sixth Form** 2.3 Customer needs and requirements Environmental 1.4: Factors AO2: concerns in affecting business Hospitality 1.3: employment law hospitality success operations 3 hour practical exam **Baked** 2.2 Front Prepare a starter Cheesecake of house operations 2.1 The kitchen brigade for a pub restaurant Stuffed chicken and rice practical Unit 2: The coursework 12 hour project Coursework Organoleptic Prepare a main **Project** qualities REUSE CASE RECYCLE meal for a high of food Plan a menu end meu Prepare a main **Pavlova** meal for a **Practical** child YEAR Fish pie **Joint Profiteroles** practical chicken practical Culinary trends practical Seasonality AO1: The Planning a **Nutrients** hospitality menu environment **Beef Casserole** practical 1.2: Job roles Lemon meringue pie practical 1.1 The structure of the hospitality industry 4.1: Allergies A04 4.3: Food and homework legislation intolerances mock exam questions Start your KS4 **YEAR** vocational course: **Battered** Hospitality chicken and and Catering sweet and sour practical wjec 4.2: The Food environmental 4.5: Symptoms of food poisoning AO1: Know health officer related ill health how food Fresh pasta and can cause meatballs ill health practical

**KS4 Food Studies at Cowley**