

S2 Hospitality Timeline 2019-20

Week	Unit	Content	Homework
12 th August – 7 th Oct	Food safety and Hygiene	Safe and hygienic practice Conditions for growth of bacteria Food storage and labelling Related practical activities	Food safety leaflet Work book tasks
21 st Oct – 16 th Dec	Healthy Choices	Current dietary advice Dietary diseases and links to health Related practical activities	Design brief investigations
6 th Jan – 17 th Feb	Nutrition	Nutrient sources and functions Nutritional needs of individuals Related practical activities	Needs of the individual report
24 th Feb – 30 th March	The Journey of Food	Factors affecting food choice Advertising, peer pressure, seasonality, Sustainability. Food packaging Related practical activities	Design brief investigations
20 th April – 25 May	Food Around the World	Role of food within different cultural and religious contexts Sensory Evaluation of foods Related practical activities	Foods of the World report