

Edexcel BTEC Level 3 Subsidiary Diploma in HOSPITALITY

TRANSITION PACK



St George's Academy

aiming high to achieve excellence for all

Course Outline

The 60 credit BTEC Level 3 Hospitality course offers units based on the work of the Hospitality industry, Customer service and advanced practical cooking skills in producing a variety of dishes from around the world.

Course Aims

The BTEC Level 3 Subsidiary Diploma in Hospitality course is designed to provide a highly specialist work-related qualification within the Hospitality and Catering industry. It gives students the knowledge, understanding and skills needed for employment.

Requirements of the Course

This course is based on practical cooking and written assignments and all students will be expected to bring ingredients every week. Written work also forms part of the requirements and will need to be completed in order to pass the course.

Assessment

There is no examination for this course and assessment is based on written coursework and practical work.

As part of your transition from Year 11 to Year 12 you are required to complete a set of tasks over the summer which is designed to help you to settle into the new course and find out if you are suitable to continue. You will need to complete the following for the first week back:

TASK ONE

Carry out research on a famous chef and produce a power point presentation on his/her life and work. You will present this to the rest of the group during the first week back.

TASK TWO

Herbs and Spices are an important ingredient used in cooking. You are to produce detailed information on the following stating how they are grown and used. Also include a picture for each one:

- Basil
- Bay leaves
- Chives
- Cloves
- Coriander
- Dill
- Ginger
- Mint
- Nutmeg
- Oregano
- Paprika
- Parsley
- Rosemary
- Saffron
- Sage
- Turmeric

TASK THREE

The ability to make dishes from scratch using fresh ingredients and being able to show creativity through adapting and presenting dishes is an important practical aspect of this course.

Using the dishes listed below, find your own recipes and produce a creative recipe book. Your recipe book must contain full recipes; stating the ingredients needed with detailed step by step instructions as well as clear indication of how you would creatively adapt and present your dishes.

To get you started you should research the 'Great British Menu' 'Great British Bake Off' and 'Bake Off: Crème de la Crème' for inspiration on how to make your dishes stand out.

1. Beef Bourguignon



2. Paella

3. Moussaka



4. Swiss Roll

5. Key Lime Pie



TASK FOUR

Research 4 local hotels and high class restaurants in your area and produce an information pack on these.