

Y10 Hospitality and Catering

What concepts will we be covering this half term?	Curriculum mapping for students Mock Controlled Assessment This half term we will be covering the following <ul style="list-style-type: none"> - LO2 Understand menu planning - AC2.1 – Explain factors to consider when proposing dishes for menus - AC2.2 – Explain how dishes and a menu address environmental issue
What resources can you use to support your learning?	<ul style="list-style-type: none"> • PowerPoint on website • Booklet on website
Tasks to complete so we can assess your understanding/ Key Performance Indicator tasks	<p>You need to work through the ppt and make notes in the booklet.</p> <p>When you have completed your notes you need to complete a draft of each section on the controlled assessment detailed in the ppt</p>
What can you do if you need help/ support?	<p>Email s.brown@netherthorpe.derbyshire.sch.uk OR</p> <p>Send a message to SMHW (will not be picked up as quickly as email).</p>

Unit 2: Controlled assessment

AC1.1 Nutrition: Describe functions of nutrients in the human body.

Fruits & Vegetables

- Eat 5 portions a day!
- Choose a variety
- Provides fibre for healthy digestion
- Provides vitamins and minerals for healthy body functions and immune system

40%

Starchy Foods

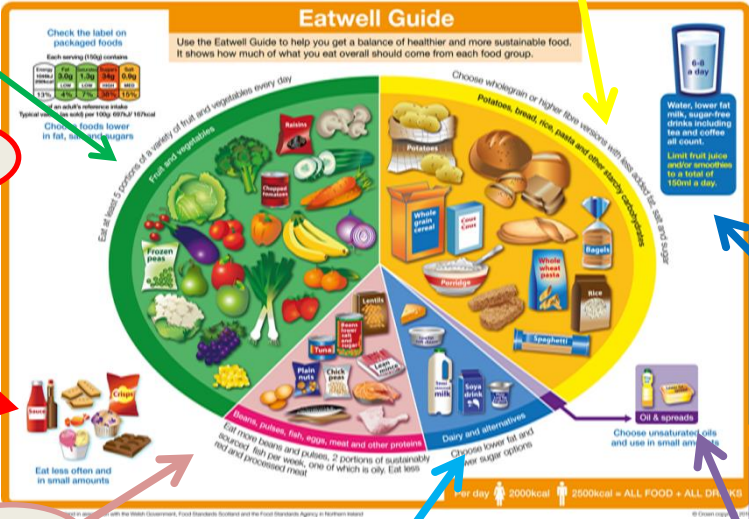
- Provide slow release carbohydrate used by the body for energy
- Choose wholegrains for increased fibre (good digestion, reduced risk of heart disease)

38%

Fatty and Sugary Foods

- These are the danger foods!
- They are not part of a healthy diet
- Eat them only occasionally
- Eating too much fatty and sugary processed food is linked to increased risk of weight gain/obesity, diabetes, tooth decay and cardiovascular disease

0%



Portion Control!

Healthy diets not only have the correct balance, but have the right portion sizes. Here is a 'handy' guide...

Vegetables = double cupped palm.
Grains/Starches = clenched fist.
Protein = palm of hand.
Fruits = clenched fist.
Thumb = fats.

Water Intake

A balanced diet must include water, it is required for nearly all brain and other bodily functions

See slide 2 for more details on water

Oils & Spreads

Provide fat soluble vitamins A,D,E & K

Are high in calories & energy so keep use to a minimum

It is recommended to choose unsaturated oils like olive oil

1%

Beans, Pulses, Eggs, Meat, Fish

- Provide protein for growth, repair and maintenance of body cells
- Choose a combination of plant proteins
- Avoid eating too much processed meat like bacon and sausages as these are linked with increased risk of bowel and stomach cancer

12%

Dairy Foods

- Provide calcium for healthy bones, teeth and nails
- The body needs Vitamin D to absorb calcium effectively

8%



The Eatwell Guide is the UK Healthy Eating Model. It shows what we should eat as a balanced diet. The size of the sections represents the proportion of our diet that particular food group should make up. The Eatwell Guide was updated in 2016 to take into account scientific opinion and public opinion. The main change was that sugary and fatty foods are shown off the plate as they are not part of a healthy diet.

AC1.1 Nutrition: Describe functions of nutrients in the human body.

Water intake

Click [here](#) to watch video on water

Water makes up just over 2/3 of the human body and is required for:

- Maintain body temperature
- Metabolise fat
- Aid digestion
- Lubricate organs
- Transport nutrients
- Flushes out waste and toxins



Foods Rich in Water



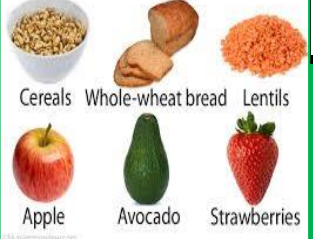
FIND OUT MORE HERE: <https://www.nhs.uk/live-well/eat-well/water-drinks-nutrition/>

Keeping hydrated is important. It is recommended that 6-8 glasses of water or other fluid are consumed everyday to replace normal water loss, rather than to obtain any broader health benefits.

Soluble Fiber



Insoluble Fiber



The Bristol Stool Chart

The Bristol stool chart shows how the shape of different stools (poos) on a continuum. Both dietary fibre and water play a HUGE role in keeping the digestive system functioning properly. Too little water and/or fibre can result in constipation (the Type 1 and 2 stools)

Bristol Stool Chart

Type 1		Separate hard lumps, like nuts (hard to pass)
Type 2		Sausage-shaped but lumpy
Type 3		Like a sausage but with cracks on the surface
Type 4		Like a sausage or snake, smooth and soft
Type 5		Soft blobs with clear-cut edges
Type 6		Fluffy pieces with ragged edges, a mushy stool
Type 7		Watery, no solid pieces. Entirely Liquid

Soluble fibre dissolves in water and the insoluble kind doesn't. **Insoluble** helps absorb water and bulk up stools. **Soluble** helps reduce blood cholesterol and sugar.

Fibre intake

What is it?

Fibre is found in fruits and vegetables, nuts, seeds, wholegrain cereal flours and products. It is not digestible and passes through the digestive system, forming the bulk of our stools (poo).

Dietary fibre has many health benefits:

- It can reduce your risk of heart disease, diabetes and some cancers, and also help weight control.
- Fibre is also important for digestive health - fibre bulks up stools and holds water in them, making them softer and easier to pass. It also makes waste move through the digestive tract more quickly, which is better for the gut and can help to prevent constipation.
- Some types of fibre can be fermented by gut bacteria, producing substances that appear to be good for gut health. Providing 'food' for gut bacteria can also help increase the number of healthy bacteria in the gut.

How FIBRE Much do we Need?

30g a day for adults

2-5 years 15g per day, 5-11 years 20g per day, 11-16 years 25g per day, 16-18 years 30g per day

To increase your fibre intake you could:

- Choose a high fibre breakfast cereal e.g. bran flakes, or porridge
- Choose wholegrains like whole-wheat pasta, bulgur wheat or brown rice, wholemeal bread
- Go for potatoes with skins
- For snacks try fruit, vegetable sticks, rye crackers, oatcakes, unsalted nuts or seeds
- Include plenty of vegetables with meals – either as a side dish or added to sauces, stews or curries
- Add pulses like beans, lentils or chickpeas to stews, curries and salads
- Eat fruit!
- Add nuts and seeds to recipes

AC1.1: Reference Intake

The NHS recommends the following intake of each nutrient per day:

Nutrient	Amount	Calories per gram
Energy (calories)	2,000kcal	
Carbohydrate of which sugars	At least 260g 90g	4kcal
Protein	50g	4kcal
Fat of which saturates	Less than 70g Less than 20g	9kcal



What are Calories
[click here](#)

The amount of energy in an item of food or drink is measured in calories.

When we eat and drink more calories than we use up, our bodies store the excess as body fat. If this continues, over time we may put on weight.

As a guide, an average man needs around 2,500kcal (10,500kJ) a day to maintain a healthy body weight. For an average woman, that figure is around 2,000kcal (8,400kJ) a day..

As you can see below we need much less of the micronutrient: Vitamins and minerals. There are slight differences between males and females.

Nutrient	Males	Females
Vitamin A	0.7mcg	0.6mcg
Vitamin D	10mcg	
Vitamin E	4mg	3mg
Vitamin K	1mcg per kg of body weight	
Vitamin B	Thiamin: 1mg Riboflavin: 1.3mg Vitamin B12: 1.5mcg	Thiamin: 0.8mg Riboflavin: 1.1mg Vitamin B12: 1.5mcg
Vitamin C	40mg	
Sodium (Salt)	Less than 6g	
Iron	All (M) 8.7mg	(F) 19-50yrs 14.8mg / 50yrs+ 8.7mg
Calcium	700mg	

Adult reference intakes

Unless the label says otherwise, RI values are based on an average-sized woman doing an average amount of physical activity. This is to reduce the risk of people with lower energy requirements eating too much, as well as to provide clear and consistent information on labels.

As part of a healthy balanced diet, an adult's reference intakes ("RIs") for a day are:

- Energy: 8,400 kJ/2,000kcal
- [Total fat](#): 70g
- Saturates: 20g
- [Carbohydrate](#): 260g
- [Total sugars](#): 90g
- Protein: 50g
- [Salt](#): 6g

Red colour coding means the food or drink is high in this nutrient and we should try to have these foods less often or eat them in small amounts.

Amber means medium, and if a food contains mostly amber you can eat it most of the time.

Green means low, and the more green lights a label displays the healthier the choice.



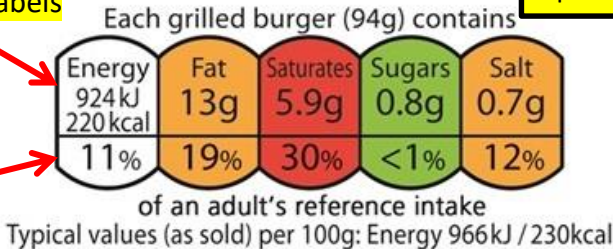
Front of Pack label

Portion/Serving size is indicated on the label.
This is NOT always the whole pack!

Front of pack nutrition labelling is optional

Traffic light system indicates with colour how much of intake is needed.
Easy to see, quick to take in

Click [here](#) to find out more about food labels



Energy intake as a percentage of RI

Current Healthy Eating Advice

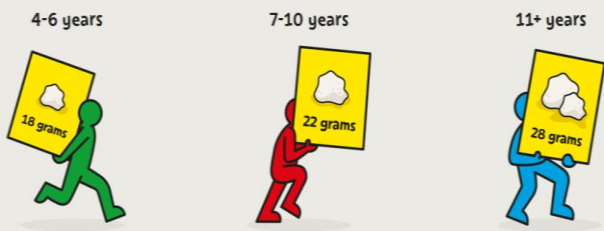
Fat intake

How much is too much?

Click [here](#) to find out more about Fat

Saturated fat

We are all eating too much unhealthy fat



Sugar intake

How much is too much?

The maximum daily amounts of added sugar are:

Click [here](#) to find out more about sugar



Salt intake

Click [here](#) to find out more about salt

AGE	Target Maximum Salt Intake (grams)
0 to 6 months	less than 1g daily
7 to 12 months	1g per day
1 to 3 years	2g per day
4 to 6 years	3g per day
7 to 10 years	5g per day
From age 11 onwards	6g per day (as for adults)

8 Tips for Healthy Eating!

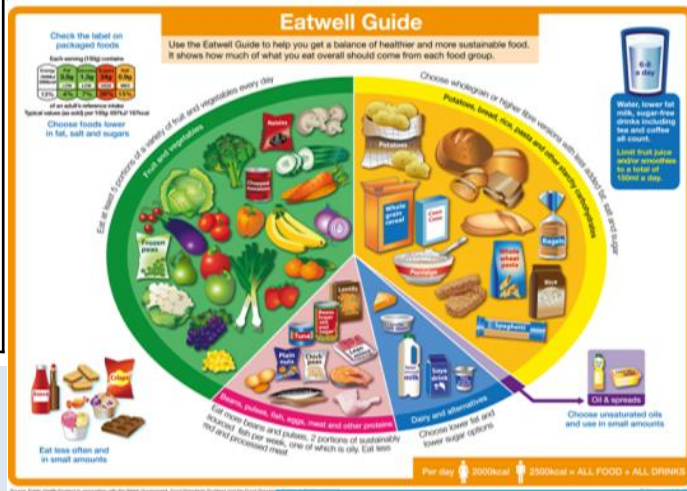
1. Eat more fibre
2. Eat more fruits and Vegetables
3. Eat more oily fish
4. Eat less salt
5. Eat less fat
6. Eat less sugar
7. Choose wholegrains
8. Drink 6-8 glasses of water per day

What counts as 5 A Day?

For **kids**, the amount they should eat depends on their size and age. As a rough guide, one portion is the amount they can fit in the palm of their hand.

For **adults**, a portion is 80g fruit of vegetables or 30g of dried fruit.

Healthy Eating Guidelines in the UK are set by Public Health England



2016 Update from Public Health England - The latest advice on Vitamin D intake

What is the new vitamin D advice?



The new advice from PHE is that adults and children over the age of one should consider taking a daily supplement containing 10mcg of vitamin D, particularly during autumn and winter.

People who have a higher risk of vitamin D deficiency are being advised to take a supplement all year round.

SACN's review concluded that these at-risk groups include people whose skin has little or no exposure to the sun, like those in care homes, or people who cover their skin when they are outside.

People with dark skin, from African, African-Caribbean and South Asian backgrounds, may also not get enough vitamin D from sunlight in the summer. They should consider taking a supplement all year round as well.

MACRONUTRIENTS

	Nutrient	Source	Function (need for)	Effects too little (deficiency)	Effect of too much (access)
MACRONUTRIENTS	Carbohydrates Click here to see a video.	Starches – found in cereal grains such as rice, wheat, oats, plus starchy tubers (potatoes and sweet potatoes) and vegetables (carrots, beets, corn) Sugars – lactose found in milk and dairy, fructose found in honey, fruits and some vegetables (peppers, tomatoes etc.)	Two types: 1. Starchy (complex) provide energy when broken down – slow release energy to the body (wholegrain provide slower release carbohydrates) 2. Sugary (simple) provide quick release energy to the body's' cells.	Deficiency of carbohydrates is extremely rare in the UK. Long term lack of carbohydrates in the diet can cause Ketosis – a condition where the body switches to using protein as an energy source. Visible symptoms- lack of energy and weight loss. Non- visible symptoms- Not enough fibre from wholegrains foods leads to constipation and other intestinal problems.	If not used for energy it becomes stored as fat. Visible symptoms weight gain and obesity. Non- visible- eating too much non refined(white carbs) leads to tooth decay, raising blood sugar levels and type 2 diabetes.
	Proteins Click here for video	Come from both plant and animals sources. High Biological Value (HBV) protein: Meat, fish, poultry, eggs, soya beans. Low Biological Value (LBV) protein: Tofu, beans, nuts, lentils, pulses. Protein complementation: eating a range of LBV sources to get all the essential amino acids.	Protein is needed for growth and repair of body cells. Source of energy. Protein is digested by the body into its component parts – called amino acids. There are 8 which are essential for adults and 12 for children. HBV protein foods contain all the essential amino acids.	Visible symptoms- <ul style="list-style-type: none">Wasting of muscle & muscle lossOedema – build up of fluids in the bodySlow growth in children Severe deficiency leads to kwashiorkor (bloating of the stomach) Non-visible symptoms- weaker immune system which needs protein to function properly.	Visible symptoms excess stored as fat, lead to weight gain and obesity. Non-visible symptoms- Puts a strain on how well the kidneys work.
	Fats Click here for video Click here for more info	Butter, cheese, dairy foods including yogurt, crème fraiche, milk Oils, lard, suet, dripping. 	Fat is a term used to describe lipids – this can refer to solid fats and oils. Fat is broken down by the body and used for energy as a concentrated source. Also used to provide warmth when stored under the skin. Is a dietary carrier of fat soluble vitamins A, D, E & K. Two types of fats: Unsaturated and saturated (see below).	Visible symptoms- Weight loss over time as the body uses stores of fat. Person feels cold as fat under skin acts as insulator. Non-visible symptoms- Bruising of the bones as they are not protected. Lack of fat in the diet can lead to deficiencies of fat soluble vitamins A, D, E & K. 	Common issue in the UK Visible symptoms- Stored under the skin in adipose tissue cells, which leads to disease such as type 2 diabetes, obesity and heart disease and high bloody pressure. Non-visible symptoms- Internal organs store fat which prevents them working properly. Fat blocks arteries.

Unsaturated Fat:

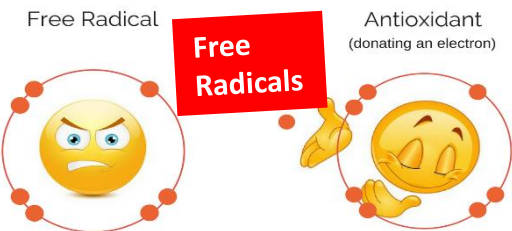
- *Liquid at room temperature.*
- *Mainly from non-animal (plant) sources.*
- *Can lower blood cholesterol.*

Saturated Fat:

- *Solid at room temperature.*
- *Mainly from animal sources. *With the exception of palm and coconut oil.*
- *Causes high blood cholesterol.*

Vitamins and Minerals are chemicals found naturally in food. With the exception of Vitamin D, which can be manufactured through the action of sunlight on the skin, vitamins cannot be made by the body, and must be provided by the diet. They are needed in minute (tiny) amounts to perform specific functions and fall into two different classes:


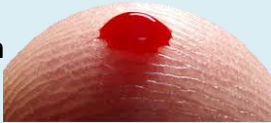
Water Soluble	Fat Soluble
C	A
B group	D
	E
	K



Essentially, damaged oxygen molecules with an extremely unstable atomic structure. They attack fats and proteins all over the body, especially those in membranes that line the blood vessels, the skin and other connective tissue. They can make you age a lot quicker! Anything we do to raise our metabolic rate (like exercise) accelerates the production of free radicals.

Water Soluble	Needed For (function)	Found In	Deficiency/ Excess AC1.3 Explain characteristics of unsatisfactory nutritional intake.
C Antioxidant	Normal structure and function of connective tissue e.g. collagen. Helps healing process. Antioxidant (protects from free radicals). Helps absorb iron in the body. Improves immune system.	Main sources from plants – fruits and vegetables. Milk and liver contain small amounts.	Deficiency- Scurvy, very rare symptoms include bleeding gums, wounds not healing properly, tiredness. Lack of vitamin C effects absorption of iron. Excess is eliminated from the body within 24 hours so not a problem. However large amounts can cause stomach pain and diarrhoea.
B1 Thiamin	Normal function of the nervous system and heart. Releases energy from carbohydrates.	Whole grains, meat, flour and breakfast cereals.	Deficiency- Beri-beri (disorder of the nervous system). Excess-body excretes it. Very rare unless taking supplements.
B2 Riboflavin	Release of energy from carbohydrates, fats and proteins. Maintains healthy skin, eyes, nervous system and mucous membranes.	Milk, eggs, green vegetables, cererals.	Deficiency- Dry cracked skin around the mouth and nose. Excess-body excretes it.
B3 Niacin	Energy releasecarbohydrates, fats and proteins. Maintains healthy skin, digestive system and nervous system.	Milk, eggs, cheese, meat.	Deficiency- disease pellagra. Symptoms can include dermatitis, dementia and diarrhoea. Excess-Can cause liver damage
B9 Folate	Works with B12 to make red blood cells and nervous system. Reduces risk of nervous defects in unborn babies.	Green leafy vegetables.	Deficiency- can lead to anaemia. Symptoms can include insomnia, depression and forgetfulness. Excess-body excretes it.
B12 Colbalbumin	Releases energy from food. Maintains normal structure of nerves. Processes folic acid (which helps make healthy red blood cells).	Animal sources – milk, meat and eggs. Some algae and bacteria can produce B12.	Deficiency- Pernicious Anemia (rare), may be found in vegetarians and vegans. Symptoms are tingling, numbness and memory loss. Excess-body excretes it.



Fat Soluble	Needed For (function)	Found In	Deficiency/ Excess
A Antioxidant	<ul style="list-style-type: none">• Needed for structure and functioning of the skin and mucous membranes.• Cell differentiation (growth and development of the body).• Helps with vision in dim light and colour vision• Keeping the immune system healthy.	Dairy Products Dark Green Veg Orange coloured fruit and veg Fish Oils and Liver	Deficiency -Poor vision, night blindness. Excess - stored in the liver and too much can be toxic.
D	<ul style="list-style-type: none">• Needed for the absorption of calcium and phosphorus from foods.• Healing broken bones.• Developing and maintaining healthy bones and teeth.• Preventing bone diseases such as rickets and osteoporosis.	Fish Oils Dairy Products Sun Light Absorption. Often added to cereal and margarine.	Deficiency -Rickets (soft deformed) Osteomalacia (weak bones) Excess : build up of calcium, poor appetite, vomiting
E Antioxidant	<ul style="list-style-type: none">• Helps maintain healthy skin and eyes and strengthen the body's natural defence against illness and infection.• Forming red blood cells.	Dairy Products Dark Green veg Nuts	Deficiency - Rare- Age quickly, Wrinkles Skin loses elasticity. Excess - In very large doses may interfere with absorption of vitamin A. Loss of appetite.
K	<ul style="list-style-type: none">• Needed for clotting of blood and is also required maintaining healthy bones.• Infants are given vitamin K at birth.	Dark Green Veg Fish, liver, fruit 	Deficiency - Hemorrhages- ruptured blood vessels. Excess - Unknown 



AC1.1 Nutrition: Describe functions of nutrients in the human body - MICRONUTRIENTS

Click [here](#) to watch a video on Vitamins and minerals

AC1.3 Explain characteristics of unsatisfactory nutritional intake.

	Nutrient	Function (need for)	Source	Effects too little (deficiency)	Effect of too much (access)
MINERALS	Iron	Needed to make haemoglobin in red blood cells which transports oxygen around the body. Also removing waste substances from the body.	Haem iron found in meat, offal Non-haem iron found in wholegrain foods, leafy green vegetables, fortified breakfast cereals Iron is only absorbed in the presence of vitamin C.	Iron deficiency anaemia is the most common dietary deficiency in the UK. Visible Symptoms include tiredness, paleness, lethargy. Weak and splitting nails.	Side effects of taking high doses (over 20mg) of iron include constipation, vomiting. Very high doses of iron can be <u>fatal</u> , particularly if taken by children, so always keep iron supplements out of the reach of children
	Calcium	Needed by the body to build strong bones and teeth. Essential for blood clotting process and blood pressure. Essential for nerve signal transmission and muscle contraction. The skeleton contains about 99% of the body's calcium	Dairy foods including milk, yogurt, cheese, butter Dark leafy green vegetables, Fish with edible bones including sardines and pilchards Non-dairy milks fortified with added calcium	Visible symptoms Lack of calcium in children can cause Rickets . This is wear children's bones are weak and soft causing them to be deformed. Osteoporosis (brittle bones) in adults later on in life when bone density is less. • To find out more click here Non-visible symptoms • Bones and teeth weaken, • Nerves and muscles don't work properly. • Blood will not clot and form a scrap after an injury.	Hypercalcemia is a condition in which you have too high a concentration of calcium in your blood .
	Sodium	Controls the amount of water in the body Makes nerves and muscles work properly.	Salted foods, yeast extract, stock cubes, gravies, seasonings, snack foods, canned fish, bacon, ham, fast foods, ready meals, baking powder and takeaway foods.	Visible symptoms: • Unlikely, but can be caused by excessive sweating or vomiting and diarrhoea • Muscle cramps, weakness	<ul style="list-style-type: none">• Water retention and swelling• High blood pressure• Heart problems• Headaches• Guideline is 6g for adults• 4g for teenagers

AC1.2 Special Diets: Compare the nutritional needs of different groups of people.

Nutrition through life differs mainly due to the need for energy and protein for growth and development – in younger age groups, growth and development occurs, in older age groups only maintenance of the body is required, therefore protein and energy requirements are reduced.



GENDER affects nutritional requirements after puberty – before puberty male and female requirements are the same. Puberty causes girls to begin menstruation, increasing their iron needs, which remain higher than men until the menopause which occurs around 50 years of age. Generally males are physically larger than females and therefore need to consume more energy and protein on a daily basis.

PHYSICAL ACTIVITY LEVEL affects a person's energy requirements. The more active a person is, the more energy they need. It is recommended that extra energy requirements come from extra starchy carbohydrate in the diet. Increased PAL could be from having an active job or from playing lots of sport.

Click [here](#) to find out more life stages and diets

<p>Babies and Toddlers</p> <ul style="list-style-type: none">• Milk only for first 4-6 months• Weaning occurs from 6 months – introduce a wide variety of textures and colours• Avoid nuts (choking hazard), salt and sugar. <p>Pre-school children</p> <ul style="list-style-type: none">• Balanced diet needed – in line with Eatwell Guide from 12 months• High needs for energy and protein due to rapid growth and constant movement• Full fat dairy products should be consumed• Salt and sugar should be avoided	<p>Children</p> <ul style="list-style-type: none">• Balanced diet needed – in line with Eatwell Guide from 12 months• High needs for energy and protein due to rapid growth and constant movement• 5-a-day is recommended.• Energy requirements increase because they grow quickly and become active.• Good supply of protein, calcium, iron, vitamin A and D, as part of a healthy, balanced diet• Calcium and vit D for healthy tooth development, and strong bones.• Limit sugary carbohydrates such as sweets -tooth decay.• Fat: small amounts for energy and insulation.• Young children small stomachs, small and frequent meals. No room for junk food• Children cannot cut food and chew as easily so need easy to eat foods• Avoid nuts- choking and allergy risks.• Children need plenty of fluid and they should be encouraged to drink regularly, especially if they are very active.	
<p>Teenagers</p> <p>Increased needs for iron in teenage girls due to menstruation</p> <p>Calcium intake & vitamin D are really important to ensure Peak Bone Mass is reached – setting up bone health for life.</p> <p>Boys need extra iron initially for growth and muscles but this need decreases after age 19.</p> <p>Boys need more protein and energy than girls due to their later growth spurt</p> <p><i>Many UK teenagers are lacking in calcium, iron and vitamin A.</i></p>	<p>Adults</p> <p>Requirements do not change much between the ages of 19 to 50, except during pregnancy and lactation.</p> <p>Well balanced diet modelled on the Eatwell Guide essential.</p> <p><i>Many UK adults eat too much fat, too much salt and not enough fruit and vegetables.</i></p>	<p>Elderly</p> <p>Older adults need protein to repair worn out body cells. They need a good supply of calcium and Vitamin D in order to maintain healthy bones and teeth and iron to keep bloody healthy.</p> <p>In winter time, they may need a little more fat in their diet to provide body warmth. Fresh fruit and Vegetables are important for a good supply of vitamins and minerals.</p> <p>Old people may have digestive problems or may have difficulty cutting food (because of arthritis) or chewing food (because of false teeth).</p> <p>Examples of food suitable for the elderly = Soft foods – boiled potatoes, stew, soup, casseroles, one pot meals.</p> <p>A good supply of fibre is needed to prevent constipation in the elderly who may be less active</p> <p>Older adults may have a weaker sense of thirst. If necessary they should be helped and encouraged to drink regularly.</p>
<p>Pregnancy & Lactation</p> <p>Because the body becomes more efficient at absorption during pregnancy, normal nutritional requirements apply until the last third of pregnancy, when some extra energy and calcium is required. Pregnant and lactating ladies should eat a varied diet rich in fresh fruit and vegetables and wholegrains (in line with the Eatwell Guide).</p> <p>There are some foods to avoid:</p> <ul style="list-style-type: none">• Unpasteurised milk products and undercooked meats/cured meat products – they may contain listeria which is harmful to unborn babies• Pate, liver and liver products – due to high vitamin A content (Vitamin A is harmful to unborn babies if eaten in large quantities)• Swordfish, marlin and shark as they are high in mercury which can be harmful to unborn baby		

AC1.2 Special Diets: Compare the nutritional needs of different groups of people.

Medical Diets	Religious Diets	Ethical Diets
<p>Nut & other allergies Must avoid particular allergen, otherwise an allergic reaction may occur. Serious allergic reactions can result in anaphylaxis and even death.</p> <p>The 14 common allergens which must be declared on menus and food packaging are: Celery, Gluten, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Nuts, Peanuts, Sesame, Soya, Sulphites.</p>	<p>Halal (Muslim) Halal is Arabic for permissible. Halal food is that which adheres to Islamic law, as defined in the Koran. Haram is the opposite to Halal and describes food which is not permitted under Islamic law. Haram items that Muslims will not consumer include pork and all pork products as well a alcohol.</p>	<p>Vegetarian Vegetarians do not eat any flesh – they do not eat meat, poultry or fish/shellfish. Vegetarians do eat dairy products and eggs (lacto-ovo vegetarian).</p>
<p>Lactose intolerance - Link to website here People who are lactose intolerant do not make the digestive enzyme which is needed to digest lactose (a milk sugar found in dairy products). If they consume lactose, they will experience digestive discomfort including cramps, excess wind and diarrhoea. Lactose intolerant people can consumer lactose free milk and dairy products or dairy alternatives. They must be careful to ensure they get enough calcium in their diet.</p>	<p>Kosher (Judaism) Judaism instructs its followers to observe a kosher diet, this means no pork. Kosher food also does not mix dairy products and meat in the same meal/course. Foe example, a burger must be served without cheese.</p> <div></div>	<p>Vegan Vegans avoid consuming any animal products – including milk and dairy products, Protein is a nutrient which can be lacking in a badly planned vegan diet – vegans can eat wholegrain cereals, nuts, beans, lentils and tofu. Calcium may be lacking in a vegan diet – some vegans replace dairy with calcium fortified alternatives such as soya milk or almond milk.</p>
<p>Coeliac - Link to website here Coeliac disease sufferers react to the presence of gluten, a protein found in wheat flour and wheat flour products. They must avoid consuming gluten. Gluten is present in any wheat flour – alternatives such as</p>	<p>Hindu Followers of the Hindu religion do not eat Beef, as they believe it is a sacred animal.</p>	<p>Pescetarian Pescetarians do not eat meat, but will eat fish and shellfish.</p>
<p>Coronary Heart Disease - Find out more click here People who are diagnosed or at risk of Coronary Heart Disease are currently recommended to adopt a low sugar, low saturated fat, high fibre and fruit and vegetable Mediterranean style diet.</p>	<p>Buddhist Buddhists are usually vegetarian and do not consume meat or fish.</p>	<p>Flexitarian This is a new concept – followers of a flexitarian diet choose vegetarian or vegan diet meal choices for some parts of the week, in order to reduce their carbon foot print. Meat-Free Mondays campaign spearheaded this movement.</p>

AC1.4 Cooking Methods

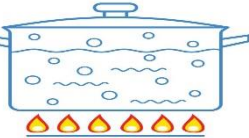
Nutrient Content Is Often Altered During Cooking

Cooking food improves digestion and increases absorption of many nutrients. For example, protein in cooked eggs is 180% more digestible than in raw eggs. However, several key nutrients are reduced with some cooking methods.

These techniques differ by water temperature:

- Poaching: Less than 82°C.
- Simmering: 85-93°C.
- Boiling: 100°C.


Boiling



- 100oC
- Loss of vitamins
- Softens vegetables
- Gelatinisation happens making food like pasta softer and easier for the body to use.

Foods: Vegetables, fish, pasta, rice,

POACHING



- Enhance nutrients
- Add flavours
- Reuse nutrient stock

Foods: Eggs, fish, white meat chicken and fruit

STEAMING



- No direct heat
- Retains nutrients
- Adds flavour

Foods: Vegetables, fish, meat, rice, Chinese food

When the liquid from boiling is used in things like gravy, **100% of the minerals and 70–90% of B vitamins are retained.**

Steaming is one of the **best cooking methods** for **preserving nutrients, including water-soluble vitamins.**

Effect on nutrition

- Up to **50% of Vit C** is damaged when **green vegetables** are boiled.
- Vitamins **B1, B2 and B3** are damaged by heat and dissolve in the water.
- Some **calcium and sodium** is also lost as it dissolves in boiled water.

Starch (carbs) is gelatinised when cooked in liquid making it easier for the body to use.

- **Boiling fish** was shown to preserve omega-3 fatty acid content significantly more than **frying or microwaving.**

Effect on nutrition

- Vitamins **B1, B2 and B3** are damaged by heat and dissolve in the water.

Effect on nutrition

- Best method for conserving Vit C, as only 15% is lost as the food is not in direct contact with the water.




BOTTOM LINE:

While water-based cooking methods cause the **greatest losses** of water-soluble vitamins, they have **very little effect on omega-3 fats (essential fatty acids).**

AC1.4 Cooking Methods

Roasting



- Dry heat
- Cooking solid foods
- Food is often coated with oil and fat.

Foods: Vegetables, fish, potatoes, joints of meat,

Effect on nutrition

- High heat destroys most of Vit C.
- **Long cooking times** at high temperatures, **B vitamins in roasted meat may decline by as much as 40%.**

BOTTOM LINE:

Roasting or baking does not have a significant effect on most vitamins and minerals, with the exception of B vitamins.

Baking



- Dry heat
- Not cooked in oil or covered with liquid

Foods: Cakes, muffins and bread

Effect on nutrition

- Heat can over cook protein making it difficult for the body to use.
- Damage caused to vitamin B and C.

Nutrient Content Is Often Altered During Cooking

GRILLING



- Minimal oil
- Seal in flavour
- Reduce fat content

Foods: Fish, burgers, chicken, vegetables, seafood, halloumi, tofu, fruit.

Effect on nutrition

- Up to 40% of Vitamin B can be damaged. Maintains other vitamin and minerals in grilling.
- High heat can easily over cook protein.

BOTTOM LINE:

Grilling and broiling provide **great flavour** but also **reduce B vitamins**. *Grilling generates potentially cancer-causing substances!*

STIR-FRYING



- Minimal oil
- Nutrients intact
- Great texture

Foods: Vegetables, chicken, fish, sea food.

Effect on nutrition

- The fat used in cooking increases the amount of Vit A can absorb from some vegetables.
- Damage to Vitamin C and B is minimal due to short exposure to the heat.

BOTTOM LINE:

Sautéing and stir-frying improve the **absorption of fat-soluble vitamins**, but **they decrease the amount of vit C in vegetables.**

Tips to Maximize Nutrient Retention During Cooking

1. Use as little water as possible for poaching or boiling.

2. Consume the liquid left in the pan after cooking vegetables.

3. Add back juices from meat that drip into the pan.

4. Don't peel vegetables until after cooking them. Better yet, don't peel at all to maximize fibre and nutrient density.

5. Cook vegetables in smaller amounts of water to reduce loss of vitamin C and B vitamins.
6. Try to finish cooked vegetables within a day or two, as vitamin C content may continue to decline when the cooked food is exposed to air.

7. Cut food after rather than before cooking, if possible. When food is cooked whole, less of it is exposed to heat and water.

8. Cook vegetables for only a few minutes whenever possible.

9. When cooking meat, poultry and fish, use the shortest cooking time needed for safe consumption.

10. Don't use baking soda when cooking vegetables. Although it helps maintain colour, vitamin C will be lost in the alkaline environment produced by baking soda.

AC 2.1 Factors to consider- planning suitable dishes

- The price for a meal in McDonalds would be less than in a 2 star restaurant. You are paying for the food, the service and the surroundings.
- Customers with lower disposable income are looking for good value meals at a reasonable price
- Customers with a higher disposable income may be less concerned about the price and want to try more expensive dishes.

- Table D'Hote menu**- Fixed price for 2 or 3 courses with limited choices
 - A la carte menu**- Dishes are individually priced and cooked to order
 - Childrens menu**- Familiar foods in child size portions lower price
 - Function menu**- Fixed price menu for parties and groups
- All costs must be taken into account when planning to make a profit including ingredient costs, portion sizes, staffing, heating and lighting, laundry . The establishment needs to make a profit

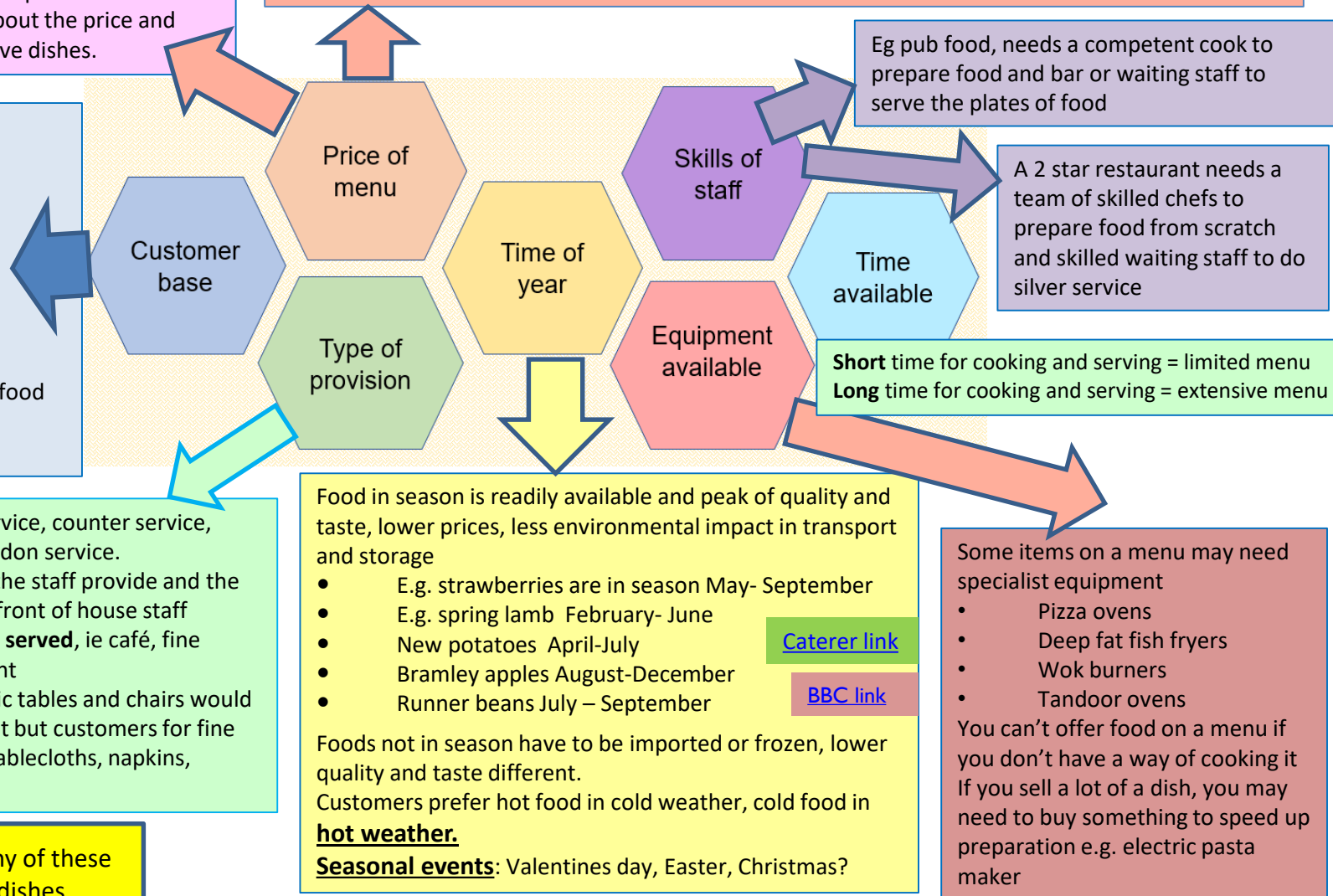
Eat out for different reasons

- Special occasions
- Business
- Family meal
- Intimate meal
- Meals on holiday
- Regular
- Tourists
- Meal while travelling

All of these have different needs for food and service dependent on who the customer is and their needs.

- The style of service**, i.e. Plate service, counter service, table service, silver service, gueridon service.
- Affects the level of service** that the staff provide and the skills needed by the kitchen and front of house staff
- What type of food is going to be served**, ie café, fine dining, fast food, family restaurant
- Venue and environment** ie plastic tables and chairs would be ok in a fast food establishment but customers for fine dining would expect tables and tablecloths, napkins, cutlery condiments.

You need to comment on as many of these as you can for each of your dishes.



AC 2.2 The environment

Hospitality and catering organisations need to be aware of environmental issues when running their businesses.

Dishes

- Preparation and cooking methods
- Ingredients used
- Packaging

Environmental issues

- Conserving energy and water when preparing food
- 3 Rs Reduce, Reuse, Recycle
- Food sustainability and provenance

Using ingredients

- ☐ Have the ingredients travelled from far away by environmentally damaging transport?
- ☐ Have the ingredients been processed and purified using a lot of energy carbon footprint
- ☐ Ingredients locally produced – saving food miles and environmental damage
- ☐ Organic ingredients not using excess fertilizer, pesticide or artificial hormones for animals
- ☐ Animal welfare e.g. free range or barn eggs, free range meats, organic meats
- ☐ Fruits and vegetables and meat produced locally or sustainably
- ☐ Ingredients such as cocoa, coffee, syrup produced by fair trade farmers.

Food miles/ Carbon footprint

The distance the food or ingredients travel from production/growing to where it is consumed or sold. Transporting food long distances is harmful to the environment CO2. Some foods can't be grown in this country due to climate. Click on the foot to watch a video. Click [here](#) to find out your carbon foot print for food items.



Packaging

- ☐ When buying the ingredients, Look for ingredients that have minimum packaging
- ☐ Look for ingredients that have packaging that can be recycled
- ☐ Use reusable carrier bags to transport the ingredients after buying
- ☐ We can recycle the plastic food packaging materials – if the label says so
- ☐ We can also recycle glass from bottles and jars, paper and cardboard from packaging (recycled paper cannot be used for food products)
- ☐ Plastic and polystyrene does not biodegrade – so recycling is the best way to dispose of it
- ☐ Metal – aluminium and steel and foil from cans and foil used in food preparation can be recycled
- ☐ Use the recycling bins for packaging.



Recycle		
 SLEEVE CARD widely recycled	 TRAY METAL check local recycling	 FILM PLASTIC not currently recycled

Preparation and cooking methods

- ☐ First in first out with ingredients in the fridge
- ☐ Do not trim and peel too much off the food- wastes food
- ☐ Conserve energy, put more than one thing in the oven, put lids on saucepans, do not put hot food in the fridge, turn off equipment when not using
- ☐ Conserve water, use minimum water when boiling (conserves nutrients too) use a bowl or plug when washing up , turn off taps
- ☐ Save peelings, bones, carcass to make stock, soup or sauce
- ☐ Use leftover bread to make breadcrumbs
- ☐ Use leftover fruit to make sauce, coulis.

AC 2.2 The environment

Conserving Energy by:

- Keep equipment clean and maintained so it uses less energy including filters on ventilation and refrigeration
- Descale equipment used for boiling
- Keep lids on saucepans
- Energy efficient lighting, auto switch off
- Turn off equipment and lights when not in use
- Don't put hot food in fridges, uses more energy to cool down
- Energy efficient boilers etc for hot water, don't have water too hot (above 55 for legionella)
- Replace old equipment with more energy efficient models
- Gas heats up and cools down more rapidly but needs ventilation



Conserving Water by:

- Taps that disperse only short bursts of water
- Motion sensor taps
- Only use minimum water to cook food
- Use a steamer instead of boiling in water
- Reduce flow of taps, use a spray head for washing
- Have taps which turn themselves off
- Use a bowl, keep the plug in when washing up
- Full loads for washing machines and dishwashers
- Serve water on tables at customer's request
- Reduce flow rate to equipment such as potato peelers
- Low flow toilets and showers
- Water metering



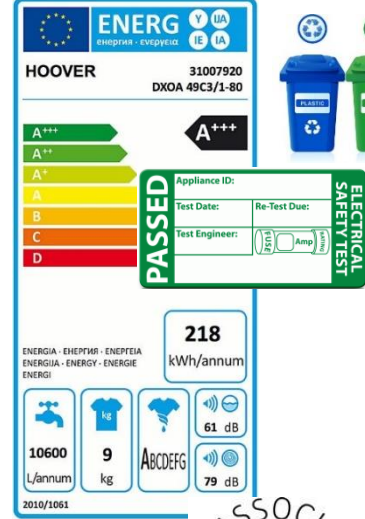
Fair Trade foods

are bought directly from the farmer, cutting out the middle men. Farmers receive a fair and stable price for their products.



The RSPCA Assured label makes it easy to recognise products from animals that have had a better life. RSPCA inspect indoor as well as outdoor farms, including free range and organic. They require good water quality and careful handling which ensure the health and welfare of farmed fish.

Sustainability and Food Provenance



Soil association
Less use of artificial fertilizers or pesticides. Crops are grown in rotation, so less fertilizer is added to the soil. No Genetically modified ingredients. Animals are not overcrowded and not given drugs to make them grow faster.



Establishments can Reduce, Reuse and Recycle by:

- Only buy what is needed for preparation,
- Storage- check temperatures, use air tight containers label food with dates, use first in first out for ingredients
- Preparation- do not over trim, use carcasses and trimmings to make soups, stocks and sauces
- Portion sizes- do not offer excessive portion sizes people will leave lots of food, wastes energy in preparing food that is not going to be eaten
- Write menus that consider using offcuts such as chicken trimmings used to make a pie
- Turn dry fruit and veg into powders and seasonings
- Turn excess fruit and veg into chutneys, sauces, jams, pickles
- Freeze leftover food until it is used as ingredient- label
- Keep food in reusable containers
- Serve water in glass bottles or carafes
- Use refillable containers for condiments, salt and pepper, sauces etc instead of single serve
- Reusable table linens and serviettes that need washing instead of disposable ones
- Use food not served to make new meals e.g. colcannon with left over potato and green veg, stir fries with small pieces of veg, trifle with left over cake, meringue with left over egg white, soup with veg and meat leftovers, Bread and butter pudding or croutons with bread.
- Recycle sturdy containers for food storage
- Send food waste to be used for compost or animal feed instead of throwing it away
- Recycle used cooking oil. Some companies collect it for free and then turn it into bio diesel
- Recycle paper, cardboard, cans, glass bottles and jars , - councils collect for recycling
- Buy recycled glass, food grade plastic containers, recycled paper
- Use the recycling bins

AC 2.3 How menu meets customer needs- Nutritional

Cooking methods

Some cooking methods add fat, adding too much fat to food increase the calories (energy content) drastically and is also thought to be a risk factor in cardiovascular disease. Cooks should be minimise their use where possible.

These include:

- Frying - deep (submerging food in hot fat)
- Frying – shallow (frying food in 1cm or less of fat in a pan)
- Roasting (cooking in fat in the oven)



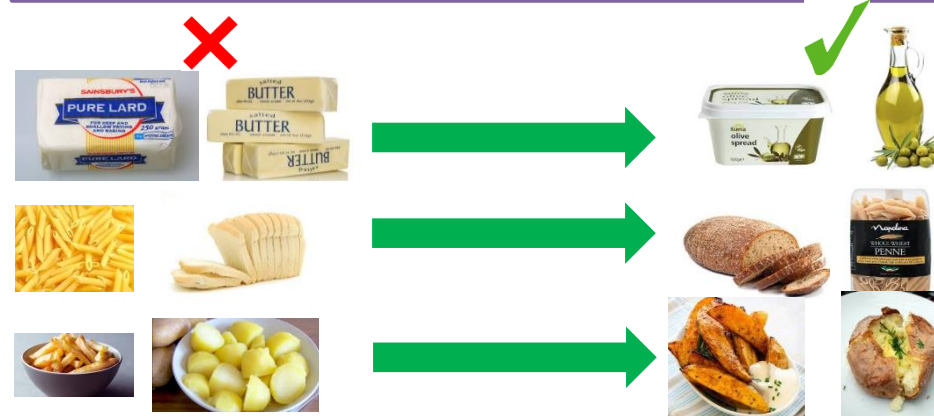
Healthier cooking methods only add small amounts of fat, or do not add fat to food at all. They can be dry (cooking without the use of water) or moist (cooking with water or steam). Healthier cooking methods include:

- Stir frying (cooking quickly in a small amount of oil at v high temps)
- Poaching (cooked gently in simmering liquid)
- Boiling (cooking food submerged in vigorously boiling 'rolling boil' water)
- Steaming (holding food above boiling water to be cooked by the steam)
- Grilling – on a cooker or on a BBQ (food cooked by radiant heat from a flame or glowing element)
- Baking in the oven (dry heat)
- Stewing (slow-cooking on hob or in slow-cooker with liquid)
- Casseroling (slow-cooking in oven with liquid)
- Braising (slow-cooking **pre-sealed** meat and vegetables in oven with liquid)



Preparation methods

- Do not add too much extra fat when preparing/marinating or cooking
- Trim fat off excess fat from meat where possible (leaving some is fine for flavour)
- Do not add too much extra salt when seasoning/marinating foods before cooking
- Do not add too much sugar when marinating foods



CHANGE THE INGREDIENTS USED:

- ✓ Avoid saturated fats such as butter, lard and dripping - Use heart healthy unsaturated fats such as olive oil, avocado oil
- ✓ Avoid using white flour where possible – use wholegrain or brown versions for extra fibre and B vitamins
- ✓ Leave the skin on potatoes for extra fibre and vitamin C
- ✓ Replace cream in recipes with reduced fat crème fraiche
- ✓ Replace mild cheeses with stronger ones, and use less
- ✓ REDUCE sugar content of recipes by using naturally sweet ingredients such as fruits
- ✓ Add **extra VEGETABLES, FRUITS, NUTS and SEEDS** into recipes where possible, **for extra fibre, vitamins and minerals** - these can be blended into sauces to 'hide' them for fussy eaters

AC 2.3 How menu meets customer needs- **ORGANOLEPTIC**

Changes to make dishes healthier can affect **OTHER** aspects of the finished dishes in several ways....

Organoleptic means the qualities of food that people experience with their senses. There are 5 senses: sight, smell, taste and sound. To enable people to enjoy their food, it is important that the menu planning, preparation, cooking serving food is carried out well so that food is **appetising**.

SIGHT: *Appearance and presentation of the meal*

- Adding vegetables to a dish to increase fibre, vitamins and minerals may also affect the **colour** of the dish.
- Adding greens such as green peppers or green beans will **create a fresher**, more vibrant look.
- Adding tomatoes/red peppers to a dish will make it look brighter. Remember – **contrast in colours** within a dish is good, makes dishes look more appealing and delicious!
- **Changing carbs to wholegrain or skin-on versions** may also change the colour of the dish, however this time may increase the presence of brown in the dish, which is considered a ‘dead’ or dull colour, and will need brightening up in other ways...
- Type of **serving dishes**.
- **Garnishing**
- Think cut, shape and form of food.
- Make sure plates and dishes are clean
- before serving food, to remove drips and splashes.



TOUCH: Texture *(how food feels in the mouth)*

- **Use fresh food**- stale food lose texture e.g. fruit, vegetables and fish.
- **Prepare food well to remove edible parts** e.g. shell, bones, stalk, tough skin.
- **Cook food well to avoid** unexpected textures e.g. lumps in a sauce, under cooked egg white, under cooked cake.
- **Cook food at correct temperature** and for correct time to allow textures to develop e.g. when melting chocolate, baking cake or bread, frying chicken.
- Reducing fat content in recipe may alter the texture, making it drier or more brittle.
- Adding vegetables or fruits to dishes can bring crunchiness, softness, chewiness.
- Changing the cooking method will also alter the texture – frying or roasting food in fat creates crispy crunchy textures, whereas replacing frying/roasting with the healthier methods of steaming, boiling, stewing etc will create soft textures. Grilling and barbecuing will also create chewy/crispy textures.

TASTE

- **There are 5 basic flavours: salty, sweet, bitter, sour and umami (savoury)**
- **Use fresh food**- stale food loses its flavour.
- **Cook food carefully** to avoid damaging flavours.
- **Reducing fat** content in recipe may alter the taste – it can reduce creaminess aka ‘mouth feel’.
- **Reducing the fat** content of baked goods can also alter the taste – making them taste less rich.
- **Adding vegetables** to dishes can alter the taste in many ways depending on what fruit/vegetables is added – e.g. red peppers will bring sweetness, adding kale will bring an earthy taste, adding broccoli will add a fresh taste etc...
- **Changing carbs to wholegrain** or skin-on versions will affect the taste, making the dish have a more ‘nutty’ flavour
- **Adapting the cooking method** may also change the taste of a dish:
- **Steaming or poaching** will preserve the flavours of the original food whereas barbecuing or grilling food will also impart charred flavours.
- **Sautéing vegetables** in butter or oil bring out the flavour.
- **Making stock** from meat, poultry or fish bones plus vegetables, herbs and spices.
- **Roasting root vegetables** intensifies their flavour by evaporating water and caramelising the natural sugars they contain.
- **Using natural flavours** e.g. citrus fruit zest, fresh herbs and spices.
- Avoid using too much flavouring
- Take care with delicate foods like fresh- less is more.

Top tip: always taste test before serving- REMEMER FOOD HYGIENE!



SOUND

- The sound of food can make it more appealing.
- Certain foods you expect to sound in a particular way e.g. crisp to crunch, biscuits to snap and food being fried to make a sizzling sound.
- To preserve these sounds food needs to be cooked and stored correctly to maintain its texture.



SMELL - Aroma

- **Use fresh ingredients**- stale ones lose ability to produce aromas.
- **Using natural foods** that produce a strong aroma e.g. fresh/ dried herbs and spices, garlic orange and lemon zest and cooking methods that develop aromas e.g. grilling, roasting, baking and frying.
- Plan and **select combination of foods** to produce a mixture of aromas, but avoid using too many, as the overall effect will be spoiled.

AC 2.3 How menu meets customer needs- Cost

For this part you need to explain how you will keep the costs of the dishes reasonably low . Your reasons could be....

- Buy **food in season** so it is not imported and expensive
- Buy **food locally** so that you don't have to travel too far to buy it and reduces carbon footprint e.g. support local business.
- **Minimise the waste** produced in both food and resources.
- **Control the portion** size so that you do not waste food that people are not going to eat and everyone gets the same size portion.
- **Not buying ready prepared** ingredients because it is cheaper to prepare them from scratch.
- **Buying cheaper** cuts of meat, this can effect the quality and fat content.
- Buy **non branded** food- supermarket own brands are cheaper.
- **Freeze left over** foods or use in other dishes.
- Store the ingredients at the **correct temperature** so they don't go off.
- **Buying organic, free range, fair trade** foods will cost more but is better for the environment and improved taste e.g. free range eggs, chicken, chocolate, bananas.

Portion control

Portion control is extremely important. Customers need to feel they are getting '**value for money**' and having the same size portion as everyone else.

It helps the caterer when **planning** (how many portions will these ingredients make?) **calculating selling price** (how much should I charge to cover costs and make a profit?) and **avoids waste**.

Using **standard recipes** can help a caterer by determining how many ingredients will make 10, 20, 30 or more portions.

ASDA Butcher's
Selection Beef
Mince (Typically
Less Than 20% Fat)
1kg Price £4.00



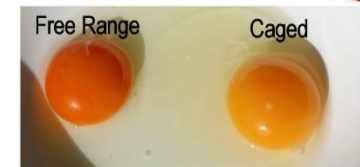
ASDA Butcher's
Selection Lean
Beef Mince
(Typically Less
Than 5% Fat)
1kg Price
£6.19



ASDA Extra Special
Aberdeen Angus
Mince
500g Price £4.00



The **quality of the product** can affect it's price and therefore can affect which people choose to purchase it. To the left are three minced beef packets from ASDA. The cheapest is a 20% fat mince, the next a 5% fat mince and the most expensive is made from an Aberdeen angus cow – one of the most luxurious beef products.



AC 2.4 Production Plan – 2 dishes dovetailed together

Example of Production Plan



Mise en pace (preparation)

- Wash hand, tie up hair/ hair net, remove all jewellery
- Clean apron on
- Collect ingredients from the fridge, freezer, store cupboard.
- Weigh and measure
- Wash vegetables
- Peel and chop
- THINK everything before you **combine ingredients.**



Special points

- Coloured chopping board – use correct colour
- High risk food in fridge until ready e.g. chicken
- Use bridge and claw technique to prevent injury.
- Wash hands to prevent cross-contamination.
- Dough should bounce back when pressed, if not, continue kneading.
- Make sure knives are cleaned separately to prevent cuts.
- Use hot washing up liquid to kill off bacteria such as E. Coli. Temperature of water needs to be
- Use oven gloves to prevent burns.
- Dough needs to double in size, if not prove longer
- Ensure plate is clean to prevent food poisoning.
- Ensure garnishes are free from soil to prevent contamination from Clostridium Botulinum. Are they cut evenly?
- Wash all vegetable to remove soil and prevent E.coli
- Ensure table top is clean before rolling to prevent cross contamination.
- Temperature of cooked food 75 c for at least 2 minutes using a food probe (kills bacteria)
- Correct storage- fridge, freezer when and why
- Food waste- scrap all mixture off the bowl to prevent this.

Contingences:

- Include spare ingredients encase it goes wrong, a range of serving dishes to choose from.
- Explain what you would do if its not cooked properly i.e. cook it for 5 minutes longer and then test.

Plating and severing (last box on plan)

- Allow at least ten minutes at the end.
- Explain what you will serve it on.

Ingredients for dish 1

Starter: Carrot soup with crotons

- 450g carrots peeling and chopped, etc,

Ingredients for dish 2

Main: Sheppard's pie

- 250g white potatoes
- Etc.

Equipment

- Chopping board, peeler, Saucepan, Peeler etc.
- You need to list everything you will use. Even better if you can colour code.

Time	Method	Special points & contingences
8.30	Mise en place. Set up table. Collect serving dishes. Peel and chop potatoes. Prepare garnishes and decorations (whip cream, fan strawberries). Chop parsley. Peel and chop onion, dice bacon, chop mushrooms. Tidy table for starter.	Refrigerate perishables (chicken and cream). Potatoes in water to prevent discolouration. Light oven Gas 6 or 200C.
9.00	Gateaux- make sponge using whisking method. (Whisk eggs and sugar till thick, fold in flour). Divide between 2 tins.	Fold in gently. Bake- Gas 6 – 20 mins.
9.20	Chicken chasseur, fry chicken to seal. Remove and place on plate. Fry bacon and onion, add flour, tomatoes, stock, puree etc. Re-add chicken pieces and mushrooms. Simmer.	Use tongs to turn chicken. Very low heat for at least 45 mins.
9.40	Check gateaux base- remove from oven if cooked. Turn onto wire rack.	Should feel 'springy' in centre. Use oven gloves.
9.45	Wash up. Put potatoes onto boil, once boiling reduce the heat and simmer. Simmer 20 mins on low heat.	Stir chasseur. Add tsp salt.

Name

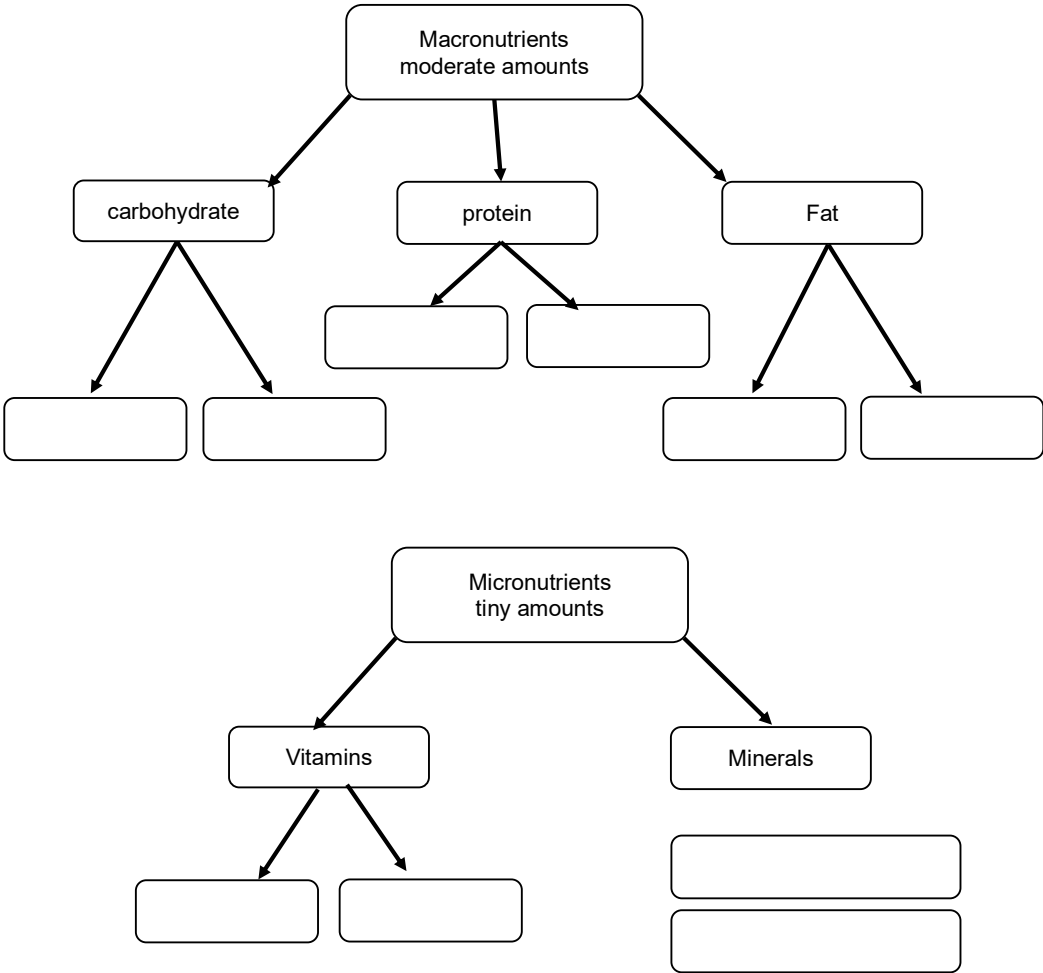
Group

LEVEL 1 / 2 AWARD IN HOSPITALITY AND CATERING unit 2

LO1 Understand the importance of nutrition when planning menus

The learner can:	Assessment Criteria	Content unit 2
LO1 Understand the importance of nutrition when planning menus	AC1.1 describe functions of nutrients in the human body	Nutrients <ul style="list-style-type: none"> • Protein • Fat • Carbohydrate • Vitamins • Minerals • Water • Dietary fibre (NSP)
	AC1.2 compare nutritional needs of specific groups	Specific groups <ul style="list-style-type: none"> • Different life stages • Childhood • Adulthood • Later adulthood • Special diets • Medical conditions • Activity levels
	AC1.3 explain characteristics of unsatisfactory nutritional intake	Characteristics <ul style="list-style-type: none"> • Visible • Non-visible Unsatisfactory <ul style="list-style-type: none"> • Nutritional deficiencies • Nutritional excesses
	AC1.4 explain how cooking methods impact on nutritional value	Cooking methods <ul style="list-style-type: none"> • Boiling • Steaming • Baking • Grilling • Stir-fry • Roasting • Poaching

LO1.1 Describe the functions of nutrients in the human body



Nutrients are divided into and nutrients.

.....are needed by the body in.....amounts, the GDA is in Grammes

.....are needed by the body inamounts such as microgrammes

..... And are not actually nutrients but are essential to health.

Functions of protein in the body

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HBV proteins

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LBV proteins

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Alternative proteins

Soya products

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Quorn products

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Functions of fat in the body

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Saturated fats

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Unsaturated fats

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Fats and oils

Fats

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Oils

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[illegible][illegible][illegible][illegible]

Micro Nutrient	Function in the body	Foods it is found in
Vitamin A		
Vitamin B (group of vitamins)		
Vitamin C		
Vitamin D		
Vitamin E		
Vitamin K		
Calcium		
Iron		
Sodium		
Potassium		
Fluoride		

Functions of Carbohydrate in the body

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Starches

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Sugars

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Hidden sugars

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Functions of Fibre in the body Although fibre is sometimes classified as a carbohydrate, it is not actually a nutrient as it is not absorbed by the body

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Sources of fibre

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Functions of Water in the body

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Sources of Water in the diet

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L01.2 Compare the nutritional needs of specific groups

How to present a good comparison

The **ONLY** distinction in this section is comparing the nutritional needs of 2 specific groups from your brief.

You must look at similarities and differences between the nutritional needs and requirements and produce a written comparison of the two.



Mr Griffiths to the rescue!

What does an English teacher know about LO1.2 ? Well, he knows how to use the language of comparison for a start.

- In some ways,.....and.....are alike. For instance, they both
.....
- Another feature they have in common is that.....
- Moreover, they are both.....
- However, they also differ in some ways. For example,....., whilst.....
- Another difference is that....., whereas...
- Finally.....but.....
- The similarities/differences seem more significant than the similarities/differences because.....

Age related needs

Young children

[illegible]

Dietary needs

Lactose intolerance

[illegible]

Dietary choices

Vegans

[illegible]

Age group Life stage	Nutritional needs
Children	
Teenagers	
Adults	
Older adults	
Diabetics	
Coeliac Gluten intolerance	

Lactose intolerance	
Food allergies	
Vegans	
Vegetarians	
Religious diets	

Which groups may be at risk of dehydration?

- Older adults may have a weaker sense of thirst. If necessary they should be helped and encouraged to drink regularly.
- Children need plenty of fluid and they should be encouraged to drink regularly, especially if they are very active.
- People who are very physically active should drink enough fluid to replace the water loss through sweating.

Useful data

Age	Sugar	salt
4-6	19g	3g
7-10	24g	5g
11 +	30g	6g

Guideline Daily Amount Values			
Typical values	Women	Men	Children (5-10 years)
Calories	2,000 kcal	2,500 kcal	1,800 kcal
Protein	45 g	55 g	24 g
Carbohydrate	230 g	300g	220 g
Sugars	90 g	120 g	85 g
Fat	70 g	95 g	70 g
Saturates	20 g	30 g	20 g
Fibre	24 g	24 g	15 g
Salt	6 g	6 g	4 g

Choose 2 relevant groups and complete a comparison using specific information for each group- don't forget the language of comparison.

LO1.3 Explain the characteristics of unsatisfactory nutritional intake

- **Over nutrition** is a problem usually associated with developed countries, such as the UK.
- The most common form of over nutrition is having an energy intake in excess of needs, resulting in overweight and obesity.
- Very high intakes of minerals and fat soluble vitamins (more can usually be obtained from food sources alone) can be toxic. This is because they are stored in the body, e.g. vitamin A is stored in the liver.



- **Under nutrition** occurs when there is a deficiency of one or more nutrients. It may be mild or severe. Mild forms of under nutrition exist in the UK, e.g. micronutrient deficiency.
- Severe under nutrition is rare in countries like the UK, but can be common in some developing countries.
- The body may adapt to a short period of under nutrition. Some nutrients, such as fat-soluble vitamins, are stored in the body and can be used if the diet does not provide enough.



- All food and drinks contain energy (except water)
- Energy balance is important in maintaining a healthy weight.
- Too little energy results in weight loss, this could be from a restricted diet or from eating disorders, or deliberate in weight loss diets.
- Too much energy leads to weight gain, overweight and obese people have a higher risk of developing type 2 diabetes, high blood pressure, heart disease and some cancers.

Water

Water is a special case, we get instant feedback if our bodies are lacking water i.e. we feel thirsty, as previously stated water is not a nutrient since it does not change in the body but nevertheless it is essential for good health.

Excess of water is very rare if you have too much water you can actually dilute your body tissues and fluids, your brain swells, presses on your skull and it can be deadly. Confusion, double vision and slurred speech will occur. Drinking over 6-10 litres at once could give you water intoxication.

Lack of water can lead to **dehydration**. Dry mouth, tired or sleepy, sunken eyes, little urine, dark coloured urine, headache, saggy skin, no tears, dizziness.

Dehydration in children is an emergency and needs medical treatment as well as drinking water to relieve it. Adults are more likely to recognise the symptoms and act on it sooner.

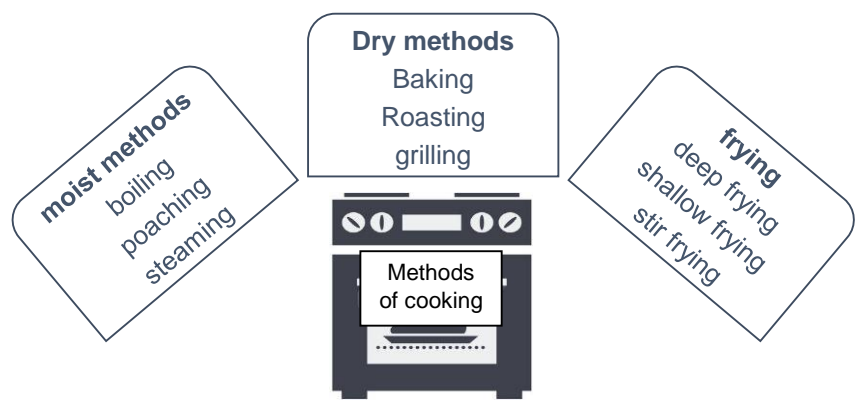
Thirst is a sign you need to drink but dehydration is much more serious.

Nutrient	Excess – over nutrition	Deficiency- under nutrition
Protein		
Fat		
Carbohydrate		
Dietary fibre		
Vitamin A		
Vitamin B		

Commented [CW1]:

Vitamin C		
Vitamin D		
Vitamin E		
Vitamin K		
Calcium		
Iron		
Sodium		

LO1.4 Explain how cooking methods impact on nutritional value.



Nutrient	How easily it is destroyed
Protein	Not destroyed by heat . Chemical changes causes denaturation
Fat	Not destroyed by heat Fat content can be reduced by grilling
Carbohydrate	Not destroyed by heat, dextrinization of starch, caramelisation of sugars Chemical changes, degradation
Fat soluble vitamins A D E K	Vitamins lost if foods are cooked in fat
Water soluble vitamins B C	Damaged by heat. Dissolve into cooking liquids especially water
Minerals	Not destroyed by heat

What are the consequences?

- The main nutrients affected are vitamins B and C which are damaged by heat and leech into cooking liquid
 - Cooking at lower temperatures can reduce damage to nutrients
 - Cooking in minimum water and using the water for sauces or gravy reduces overall vitamin loss
- Poaching – Less than 82C
 - Simmering – 85-93C
 - Boiling -100C

Method of cooking	Effects on nutrients
Boiling, simmering and poaching	
Steaming	
microwave	
Baking	
Roasting	
Grilling	
Frying , stir fry	

Vulnerable nutrients

- Vitamin C Is destroyed by heat, exposure to light, air and dissolves into water
- Vitamin B6 and B12 are destroyed by exposure to light and dissolve in water
- Vitamin E is destroyed by exposure to air and light
- Calcium, iron small amounts can be lost by boiling
- Fats can be oxidised at very high temperatures

Tips to Maximize Nutrient Retention During Cooking

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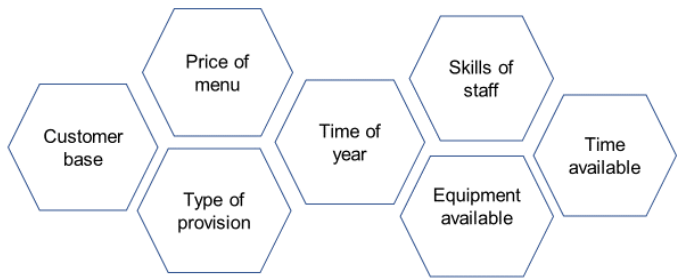
Group

LEVEL 1 / 2 AWARD IN HOSPITALITY AND CATERING unit 2

LO2 Understand menu planning

The learner can:	Assessment Criteria	Content unit 2
LO2 Understand menu planning	AC2.1 explain factors to consider when proposing dishes for menus	Factors <ul style="list-style-type: none"> • Time of year e.g. seasonality of commodities, seasonal events • Skills of staff • Equipment available • Time available • Type of provision e.g. service, location, size, standards • Finance e.g. costs, customer needs • Client base
	AC2.2 explain how dishes on a menu address environmental issues	Dishes <ul style="list-style-type: none"> • Preparation and cooking methods • Ingredients used • Packaging Environmental issues <ul style="list-style-type: none"> • Conservation of energy and water • Reduce, reuse, recycle • Sustainability e.g. food miles, provenance
	AC2.3 explain how menu dishes meet customer needs	Needs <ul style="list-style-type: none"> • Nutritional • Organoleptic • Cost e.g. premium priced dishes, value for money
	AC2.4 plan production of dishes for a menu	Plan <ul style="list-style-type: none"> • Sequencing • Timing • Mise en place • Cooking • Cooling • Hot holding • Completion • Serving (presented as if to be served)

LO2.1 Factors to consider when proposing dishes for menus



Factor	How it affects dishes proposed
Customer base	
Type of provision	
Price of menu	

Time of year and weather	
Seasonal events	
Skills of the kitchen and serving staff	
Equipment available in the kitchen	

THINK

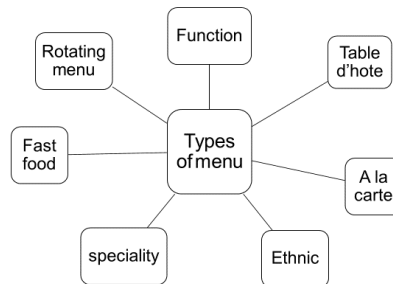
Not all of the factors will apply to every situation

You wont need to discuss the lack of a tandoor oven in your assessment if you are proposing dishes for an Italian bistro

You wont need to discuss the needs of businessmen in your assessment if you are proposing dishes for a holiday complex

Balancing a menu

- Variety of ingredients
- Colour of food and ingredients
- Flavours of food
- Textures of food and ingredients
- Shapes



Variety of ingredients

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Variety of colours

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Variety of flavours

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Variety of textures

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Variety of shapes

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Things to consider

- Consistency (thick or thin)
- Texture (crunchy, soft, crisp)
- Flavour (salty, sweet, sour, bitter)
- Colour
- Accompaniments (vegetables and sauces)
- Decoration (on sweet dishes)
- Garnish (on savoury dishes)

- Include enough dishes to offer an interesting choice to customers.
- It is better to offer a few dishes at a high standard rather than a wide range of lesser quality.

LO2.2 Explain how dishes on a menu address environmental issues

Reduce means to cut down on the amount of waste being thrown away

Reuse some thing that can be used again and again rather than thrown away , or another use found for

Recycle to process an item and create something else with it

Conservation to preserve or make them last for the future

Energy provides the fuel to cook on or the power to make machines work. In the kitchen we use both electricity and gas

Sustainable Conserving an ecological balance by avoiding depletion of natural resources

Hospitality and catering organisations need to be aware of environmental issues when running their businesses.

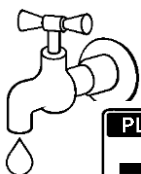
Dishes

- Preparation and cooking methods
- Ingredients used
- Packaging

Environmental issues

- Conserving energy and water when preparing food
- 3 Rs Reduce, Reuse, Recycle
- Food sustainability and provenance

Conservation of energy and water



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Preparation and cooking methods

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Ingredients used

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Packaging

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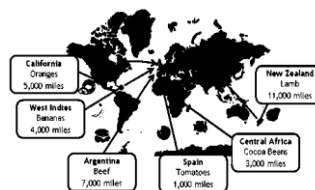


Reduce	
Reuse	
Recycle	

Food provenance

What does the provenance of food mean?

- Where our food comes from
- How it is grown
- Who grows or makes it
- What is in it



Scheme	details
	
	
	
	
	

In your assessment you are going to write about how you personally will take account of environmental factors so don't write about bananas in the assessment if you are not using them

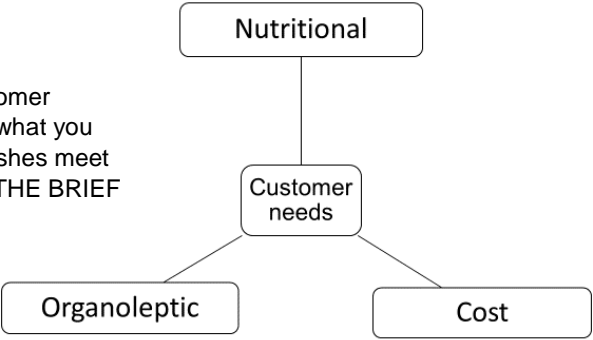
You will need to mention things like you would like to use organic if the price was lower, some organic foods are shipped in from all over the world creating more food miles than locally bought produce so it is a balance of which is most important to you personally and requirements of the brief

LO2.3 Explain how dishes on a menu meet customer needs

What are the customer needs?



We already know what the customer needs are from LO1 and LO2 . what you need to do is say how YOUR dishes meet YOUR customer needs FROM THE BRIEF



Nutritional needs

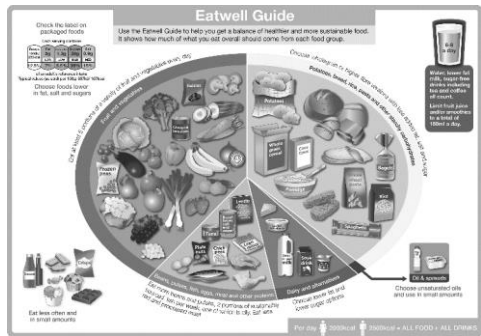
Key points to explain
That you are making the dishes intended for your chosen group
Which of your dishes meet healthy eating guidelines or the eatwell guide
Mention the specific needs of adults that you looked at in AC1.2

- Meet the needs of different dietary needs?
- Meet the needs of the very young to the very old?
- Be adapted for allergy sufferers of different allergens?
- Be adapted to suit a customer preference or intolerance?
- Be portioned to suit the needs of children, adults and the elderly?

If you have dishes that aren't healthy, explain that they would be ok as a special treat or as part of holiday meals and that if you are eating a balanced diet the rest of the time then you don't need to worry too much about the occasional treat as long as you don't eat them all the time

Mention the vitamins, minerals and macronutrients that the dishes provide but you don't need to give much detail

Explain that local foods aren't transported as far so don't lose nutrients in transport, explain how the method of cooking will preserve nutrient content



Guideline Daily Amount Values			
Typical values	Women	Men	Children (5-10 years)
Calories	2,000 kcal	2,500 kcal	1,800 kcal
Protein	45 g	55 g	24 g
Carbohydrate	230 g	300g	220 g
Sugars	90 g	120 g	85 g
Fat	70 g	95 g	70 g
Saturates	20 g	30 g	20 g
Fibre	24 g	24 g	15 g
Salt	6 g	6 g	4 g

Organoleptic needs

This means how the dishes appeal to the customers senses .

- **Sight**- how will the dish be attractive , a variety of colours, shapes, textures and good quality of finish, plated up neatly using the space and height on the plate
- **Smell**- will the dishes have an appetising smell, will the customers want to eat it?
- **Taste**- what will be the main flavours customers will taste? Will the dish be spicy, fresh, meaty, savoury, cheesy, fruity, too spicy for children?
- **Touch**- How will the food feel in the mouth, will it be creamy, crunchy, smooth, chewy, crumbly,

Costing needs

- For this part you need to explain how you will keep the costs of the dishes reasonably low . Your reasons could be
- Buy food in season so it is not imported and expensive
- Buy food locally so that you don't have to travel too far to buy it
- Minimise the waste produced
- Control the portion size so that you do not waste food that people are not going to eat and everyone gets the same size portion
- Not buying ready prepared ingredients because it is cheaper to prepare them from scratch
- Store the ingredients at the correct temperature so they don't go off

AC 2.3 Explain how dishes on a menu meet customer needs	
Give the sources of the nutrients in the dish and compare to a balanced diet	My dishes xxx and xxx meet nutritional guidelines for both adults and children, they have protein, carbohydrate and not too much fat so meet the targets of the eatwell guide My dish xxx is higher in fat and sugar but in the context of a balanced diet and eaten as a special treat it would be suitable . Buying foods locally would mean that they do not lose nutrients being transported long distances. It would be suitable for vegetarians as it contains cheese and pasta for protein
Organoleptic Describe the qualities of the dishes and how they will appeal	My dish xxx contains a variety of attractive colours, the taste and variety of textures of the Peppers and the chicken will be pleasing to the senses, the flavour is spicy but not too hot so it would be suitable for children. Locally produced foods in season are at the peak of their ripeness
Explain how you will keep costs reasonable Portion control	I will use a whole chicken and cut portions to save on cost and buying local food which is in season means that the price of the ingredients would be lower since they are plentiful in season I will control the portion size of the chicken by serving one breast, for the beans I will use one scoop of approximately 120g and the sauce by using a ladle

LO2.4 Plan production of dishes

- The plan should be detailed enough that someone else could work from your plan and make the dishes as you intended
- Dovetailing – make sure that the sequence is logical and that it shows you are dovetailing ie while something is cooking, you are working on something else
- Contingencies- in the special points note any contingencies ie what you will do if it doesn't go quite right eg “ if the cake is not cooked, leave it in the oven and check again in 5-10 mins”

Mise en place		
Time	Step / process	Special points and contingencies
Put the time you start here	Write in the steps for the mise en place here –not everything in one step	eg the temperature you pre heat the oven to , use antibacterial hand soap
Main production		
Time	Step / process	Special points and contingencies
Put the time you start here	Write in the steps for making the dishes here	Eg equipment you would use, food hygiene and safety points
Finishing and serving		
Continue the time here	Write in the steps for finishing off the dishes and how you will serve them, decorating, garnishing	Give the plates, bowls etc that you will use and how you controlled portion size

9.40	<p>Collect a mixing bowl and begin to combine the cream cheese, tomato puree and chopped tomatoes for the chicken breast filling. Once mixed place in the centre of the chicken breast and gently fold in the sides and slowly roll it up ensuring the filling does not leak out. Place three rashers of bacon on a clean board and roll the bacon around the breast. Place on a baking tray.</p> <p>Remove the sponge from the oven once it is golden brown and ensure it is baked thoroughly, allow to cool.</p> <p>Wash and slice the vegetables and place into boiling water for seven minutes, drain and refresh.</p>	<p>Wash hands after handling raw meat.</p> <p>Use oven gloves, place on cooling rack.</p> <p>Put peelings in the bin.</p>
10.00	<p>Put the chicken breast into the oven and cook for 25-35 minutes 200 degrees.</p> <p>Once the sponge has been removed from the tray, get a pastry cutter and cut out circles of sponge.</p> <p>Wash up any equipment that is dirty and clear area and clean workspace.</p> <p>Put the meringue into a bowl and whisk until stiff, add the egg whites and whisk until successful meringues. Place in</p>	<p>Set the timer</p> <p>Ensure work area and cutter are clean.</p> <p>Ensure bowl is clean and dry or meringue won't work. Make sure no yolk in mix.</p>

Colour code each dish on the timeplan so you know which you are working on

There is a **distinction** for this objective

You will only get the distinction if you stick to the marking criteria, ie **comprehensive** (thorough) and **detailed** with **well considered** (you thought about them) **contingencies** (what you will do if things don't go to plan) for most situations.

AC2.4 Plan production of dishes for a menu	Plan outlines key actions required with some omissions and errors that require amendment. There is limited consideration of contingencies.	Plan has some detail and is mainly appropriate but may have some omissions and errors that require amendment. There is some consideration of contingencies.	Plan has detail with some minor omissions. Plan does not require changes to achieve planned outcome, but would benefit from minor amendments. There are well considered contingencies.	Plan is comprehensive and detailed, incorporating well considered contingencies for most situations
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What to do now

- Type out the individual recipes in word format
- Colour code each recipe with a different colour
- Work out the order you need to prepare and cook the items
- Copy and paste onto the table in the correct order
- You can print out and cut the methods into strips and decide on the best order , when it is as good as you can make it, stick it down with Sellotape so it doesn't get mixed up

[illegible]

[illegible]