

# Hospitality & Catering at Hayle Academy



Written Exam Unit 1  
Practical Exam Unit 2

YEAR 11

Controlled Assessment

Unit 2 – H&C in action

Fish filleting

Chilled desserts

Chicken portioning

Pasta production

Cake making

Environmental Health Officer

Potato Dauphinoise

Vegetable preparation

Breads

Pastries: Shortcrust Flaky Choux

Unit 1 - The H&C Industry

YEAR 10

FOOD ALLERGY

Pastry products

Bread

Cheesecake

Macaroni cheese

Swiss Roll

Vegetable curry

Chicken Stir-fry

Chilli con carne

YEAR 9



YEAR 8

Bolognese sauce

Pancakes

Pasta bake

Deli-salad

Dutch apple cake

Mince-pies

Paella

Pizza

Chicken Goujons & waffles



Fruit muffins

Pasta sauce

Pizza Toast

YEAR 7



Chicken Fajitas

scones

Fruit crumble

Fruit salad

