



Key topic	Knowledge	
Nutrition revision	Function of main nutrients Dietary groups / customer needs Unsatisfactory nutrients intake Effects of cooking on nutrients	Application of skills and to the working world Link to practical work
Dish proposal factors	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	Application of skills and to the working world Link to practical work
Environmental issues	Preparation and cooking methods Ingredients used Packaging Environmental issues Conservation of energy and water Reduce, reuse, recycle Sustainability e.g. food miles, provenance	
Production plans	Sequencing Timing Mise en place Cooking Cooling Hot holding Completion Serving	Application of skills and to the working world Link to practical work