



Fundamentals Year 10 Hospitality and catering

Key Fundamental	Knowledge
Year 10	
Nutrients: Source and function	 Protein CHO Fats Vitamins: A, B group, C and D Minerals: iron and calcium, Sodium, potassium and magnesium
the nutrients that are needed in the diet of people at different ages	 Adults: Early / middle . elderly Children: Babies/toddlers / teenagers
The nutritional requirements of people with special medical diets and be able to identify the foods they can and can't eat	 Allergens Lactose and gluten intolerance Diabetes (type 2) Cardiovascular Iron deficiency Religious dietary requirements Vegans / vegetarians / Pescatariians
Impact of cooking methods on nutrients and be able to identify the impact on different foods.	 Boiling Frying Grilling Poaching Roasting Steaming Baking Stir frying