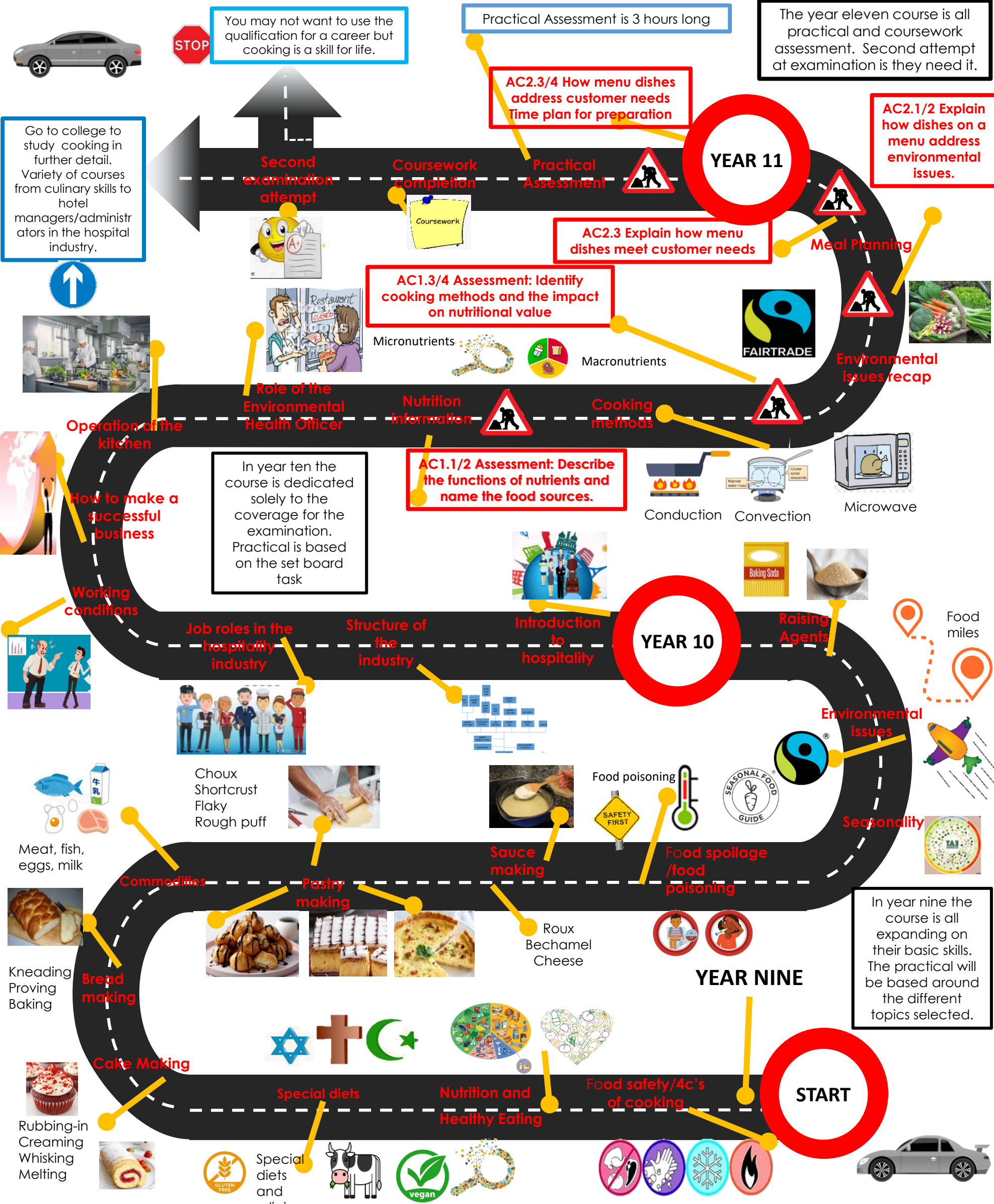


# LEARNING JOURNEY ELLESMERE PORT CATHOLIC HIGH

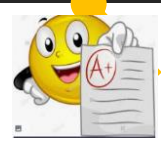


You may not want to use the qualification for a career but cooking is a skill for life.

Practical Assessment is 3 hours long

The year eleven course is all practical and coursework assessment. Second attempt at examination is they need it.

Go to college to study cooking in further detail. Variety of courses from culinary skills to hotel managers/administrators in the hospital industry.



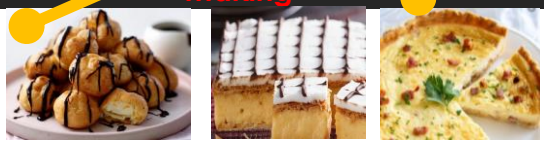
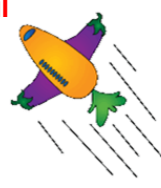
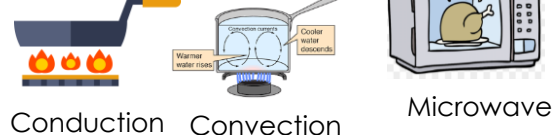
**AC1.3/4 Assessment: Identify cooking methods and the impact on nutritional value**



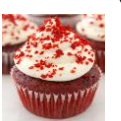
**AC2.3 Explain how menu dishes meet customer needs**

In year ten the course is dedicated solely to the coverage for the examination. Practical is based on the set board task

**AC1.1/2 Assessment: Describe the functions of nutrients and name the food sources.**



Kneading  
Proving  
Baking



Rubbing-in  
Creaming  
Whisking  
Melting

