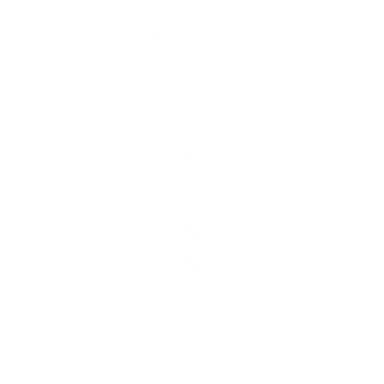
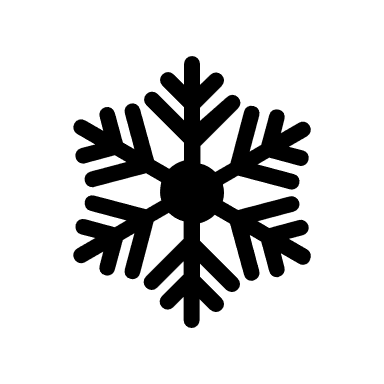
Christmas Home Learning Challenges



GCSE SUBJECT: Hospitality

**CHECKLIST**

Subject Priorities from the Mock Exam:

* RAG the exam content checklist
* Familiarise yourself with the command words to understand what is expected for each section

**HOME LEARNING TASK:**

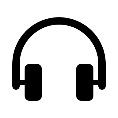
Practice one or more key skills from the practical’s listed on teams. Please send me photos! I would love to see

Evaluate your dish using the evaluation layout of the coursework.

**Supporting resources on TEAMS**



**Subject Enrichment Challenge:**

Something to watch:

Try: ‘Masterchef’ on iplayer or youtube. Focus on the way that contestants come up with initial ideas based on ingredients they are given and the way their dishes are presented.

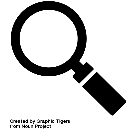
Consider: ‘Cook at all costs’ on Netflix. This focuses on a range of ingredients at different prices and shows how leftovers can be used.

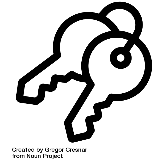
Or: ‘Snack vs Chef’ on Netflix. This programme looks at how regular every day snacks are made, and shows a great way to use a range of fun equipment.

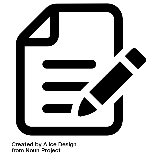


**Making Notes: Wider Reading (Enrichment Challenge)**

Use the following template to help you make notes on each article / lecture / podcast that you engage with to develop your understanding of the subject’s key ideas and concepts and to apply it to your study in lesso

**Summary:** *Summarise the knowledge you have now learnt relating to this topic.*

**Key Ideas:** *In this section, record the main ideas explored in the text. Consider key words and vocabulary, questions, comments and the big ideas which the text explores.*

Notes: I*n this section, write notes from the article / video / podcast. Try to keep your writing in note-form. This will ensure you can record as much information as possible.*

**To do:**

*(What do I need to do to apply these ideas to my areas of study/ what questions do I still have for my teacher?)*

Name:

Subject & Topic: