



key words

Healthy, active, nutrition, diet, balanced, grilling, sweet, savoury, sport, nutrition, change for life, 5plus a day, fit, fruit, vegetables, step counter, sensible, breakfast, portion control.

Using key words in your theory work will help you make progression and add to your knowledge.

You are encouraged to research additional key words of your own as well.



Evaluating your practical lessons for homework.



Evaluating your lessons are an excellent way of recognising how to show progression in lessons and also to reflect on what went well and the skills you are learning and putting into practice.



Evaluations should cover key points such as teamwork, new skills you are learning, taste, texture, appearance, hygiene in the kitchen, feedback from your family and friends, ways to show progression, what you enjoyed about the lesson. Please feel free to include any other valid relevant points.

Hospitality and catering. Standards in the industry. Key words to assist you in this task.

Clean, smart, decoration, hygienic, ratings, communication, fresh, aroma, pleasant, clean, high, Environmental health inspector, Michelin guide, customer, feedback, review, target, needs, uniform, manners.

