




GCSE Catering Subject Knowledge Organiser

How confident are you at these topics?			
Identify the different pieces of equipment in a food room			
Culinary Terms and their meanings			
Types of food services			
Job Roles			
Health, Safety and Hygiene – this should include food poisoning, food safety regulations/practices, food hygiene.			
HACCP and Food Safety Regulations			
First Aid			
Preparation and Culinary Skills - Knowledge about making basic products – cakes, scones, bread, pastry			
Cooking methods			
Nutrition – this should include why we need the different nutrients in our diet and where we get them from, the Eat Well Plate, what could happen if we do not follow a healthy diet.			
Dietary needs – vegetarian, vegan, coeliac disease, nut allergy, lactose intolerant, diabetes			
Ability to plan or change a menu based on different age groups/dietary needs.			
Be able to explain what equipment is used for in a food room and the advantages and disadvantages of electrical equipment e.g. microwaves, blenders etc			
Different types of communication in the food industry. This includes how ICT is used in the catering industry, how to handle complaints and customers with specific needs			
Environmental Considerations – REDUCE, REUSE, RECYCLE and Conservation of energy and water and how this can be done in a kitchen.			
Food Packaging.			