

# Hospitality & Catering Learning Journey



**NORTH**  
HUDDERSFIELD  
TRUST SCHOOL

At NHTS – H & C students follow a course that promotes and supports learners in their understanding of this sector of employment, in a work based environment. Our curriculum is built upon the skills and knowledge found in the ability to research and make high-quality dishes, using a wide range of ingredients and equipment.

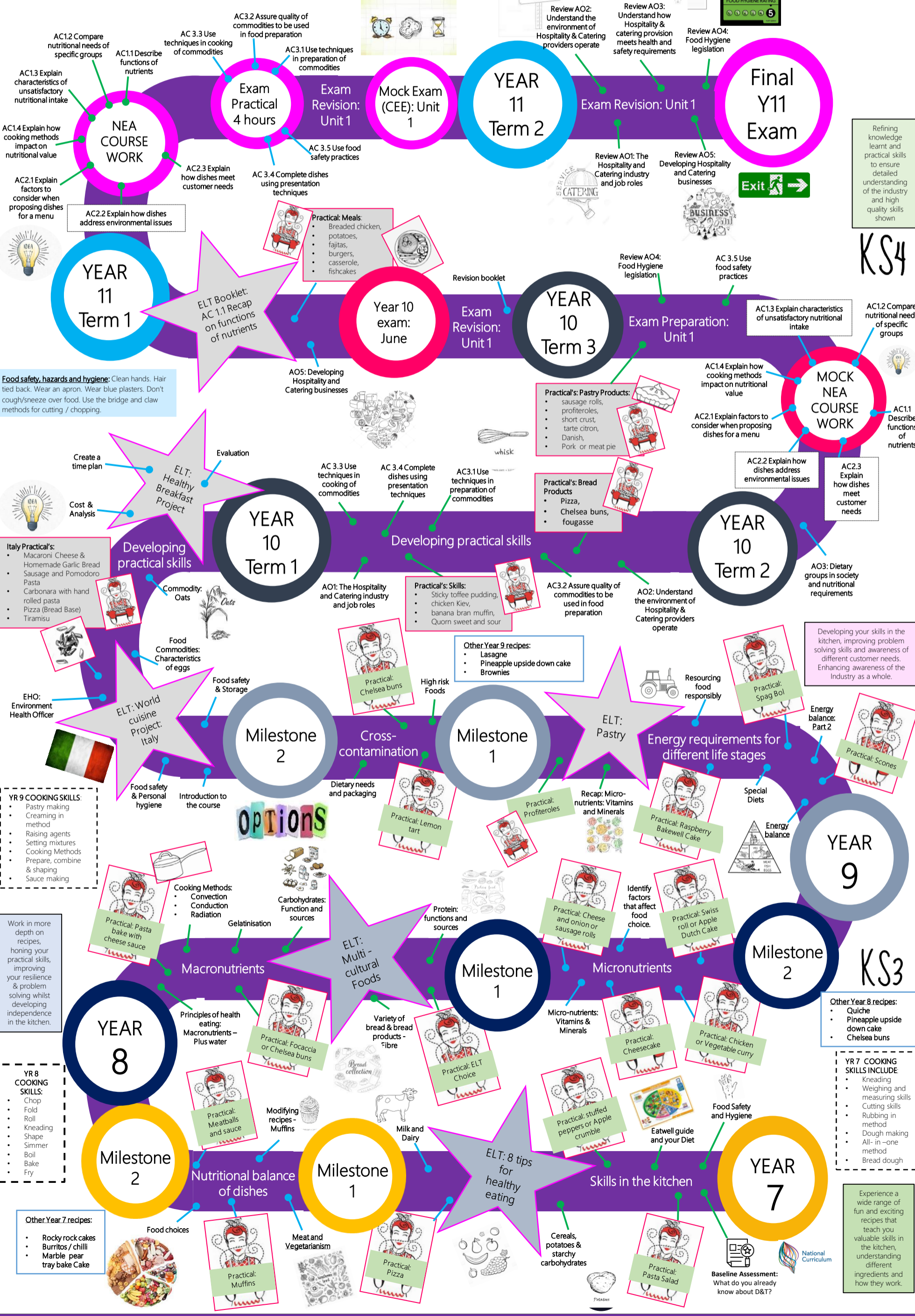


Unit 2: Hospitality & Catering in action

Unit 1: The Hospitality & Catering Industry

## Weighing and Measuring

For good results in most recipes, **accurate** weighing and measuring is essential. When you are baking with flour, sugar and liquids, you must measure accurately or your cooking will be spoiled. If you weigh out too much sugar or too little raising agent, your cakes would not rise or you could spoil the taste and/or texture. Food can be weighed in **Grams (g)** and there are 1000g in a **Kilogram (kg)**. Liquid is measured in **Millilitres (ml)** or litres.



Acquire • Develop • Secure • Master