

Subject - Hospitality and Catering

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 10	<p>Unit 1: 1.4 Food safety in hospitality and catering In this topic learners will gain knowledge and understanding of the following areas:</p> <p>1.4.1 Food related causes of ill health 1.4.2 Symptoms and signs of food-induced ill health</p> <p>Practicals: Carrots and hummus Ice buns Shepards Pie</p>	<p>1.4.3 Preventative control measures of food-induced ill health 1.4.4 The Environmental Health Officer (EHO)</p> <p>1.1 Hospitality and catering provision In this topic learners will gain knowledge and understanding of the following areas: 1.1.1 Hospitality and catering providers 1.1.2 Working in the hospitality and catering industry</p> <p>Practicals: Vegan cake Meringues Pasta Making</p>	<p>1.1.3 Working conditions in the hospitality and catering industry 1.1.4 Contributing factors to the success of hospitality and catering provision</p> <p>1.2 How hospitality and catering provisions operate In this topic learners will gain knowledge and understanding of the following areas: 1.2.1 The operation of the front and back of house</p> <p>Practicals: Apple pie Puff cheese twists</p>	<p>1.2.2 Customer requirements in hospitality and catering 1.2.3 Hospitality and catering provision to meet specific requirements</p> <p>Practicals: Profiteroles Lemon meringue</p>	<p>1.3 Health and safety in hospitality and catering In this topic learners will gain knowledge and understanding of the following areas: 1.3.1 Health and safety in hospitality and catering provision 1.3.2 Food Safety</p> <p>Practicals: Deboning chicken Making nuggets/mayo</p>	<p>Mini Coursework: Cheesecake project</p> <p>Nutrients and cooking methods. Revision for Mock exam Mock exam Preparation and Written exam.</p> <p>Practicals: Cheesecake</p>

Year 11	<p>Introduction of Unit 2 (Controlled Assessment)</p> <p>2.1 The importance of nutrition</p> <p>2.1.1 Understanding the importance of nutrition</p> <p>2.1.2 How cooking methods can impact on nutritional value</p> <p>2.2 Menu planning</p> <p>2.2.1 Factors affecting menu planning</p> <p>2.2.2 How to plan production</p>	Writing up controlled assessment	<p>Unit 1: Year 11 Mock exam</p> <p>2.3 The skills and techniques of preparation, cooking and presentation of dishes (Practical exam).</p> <p>2.3.1 How to prepare and make dishes</p> <p>2.3.2 Presentation techniques</p> <p>2.3.3 Food safety practices</p> <p>Practical Exam:</p> <p>Practical exam(3hrs)</p> <p>January/february</p>	<p>2.4 Evaluating cooking skills</p> <p>2.4.1 Reviewing of dishes</p> <p>2.4.2 Reviewing own performance</p> <p><u>Unit 2 Deadline March</u></p> <p>Unit 1 Revision and exam preparation</p>	Unit 1 Revision and exam preparation	Official Examinations
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