

		KNOWING WHAT (information, facts & content)			KNOWING HOW (methods and processes)		
		Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 10 Hospitality and Catering Unit 1		<p>LO1 Understand the environment in which hospitality and catering providers operate AC1.1 describe the structure of the hospitality and catering industry AC1.2 analyse job requirements within the hospitality and catering industry AC1.3 describe working conditions of different job roles across the hospitality and catering industry AC1.4 explain factors affecting the success of hospitality and catering providers</p> <p>LO2 Understand how hospitality and catering provisions operate AC2.1 describe the operation of the kitchen AC2.2 describe the operation of front of house AC2.3 explain how hospitality and catering provision meet customer requirements</p> <p>LO3 Understand how hospitality and catering provision meets health and safety requirements AC3.1 describe personal safety responsibilities in the workplace AC3.2 identify risks to personal safety in hospitality and catering AC3.3 recommend personal safety control measures for hospitality and catering provision</p> <p>LO4 Know how food can cause ill health AC4.1 describe food related causes of ill health AC4.2 describe the role and responsibilities of the Environmental Health Officer (EHO) AC4.3 describe food safety legislation AC4.4 describe common types of food poisoning AC4.5 describe the symptoms of food induced ill health AC5.1 review options for hospitality and catering provision AC5.2 recommend options for hospitality provision</p>			<p>Analyse the Quality of commodities and dishes: <input type="checkbox"/> Smell/Aroma <input type="checkbox"/> Touch <input type="checkbox"/> Sight <input type="checkbox"/> Storage <input type="checkbox"/> Packaging</p> <p>To use/store commodities safely and correctly: <input type="checkbox"/> Poultry <input type="checkbox"/> Meat <input type="checkbox"/> Fish <input type="checkbox"/> Eggs <input type="checkbox"/> Dairy products <input type="checkbox"/> Cereals <input type="checkbox"/> Vegetables <input type="checkbox"/> Fruit</p> <p>Preparation Techniques: <input type="checkbox"/> Weighing and measuring <input type="checkbox"/> Chopping <input type="checkbox"/> Shaping <input type="checkbox"/> Peeling <input type="checkbox"/> Whisking <input type="checkbox"/> Melting <input type="checkbox"/> Rub-in <input type="checkbox"/> Sieving <input type="checkbox"/> Segmenting <input type="checkbox"/> Slicing <input type="checkbox"/> Hydrating <input type="checkbox"/> Blending</p> <p>Cooking Techniques: Boiling <input type="checkbox"/> Poaching <input type="checkbox"/> Steaming <input type="checkbox"/> Baking <input type="checkbox"/> Roasting <input type="checkbox"/> Grilling <input type="checkbox"/> Frying <input type="checkbox"/> Chilling <input type="checkbox"/> Cooling</p> <p>Presentation techniques <input type="checkbox"/> Portion control <input type="checkbox"/> Position on serving dish <input type="checkbox"/> Garnish <input type="checkbox"/> Creativity</p>		
	LO4 Know how food can cause ill health	LO3 Understand how hospitality and catering provision meets health and safety requirements	LO1 Understand the environment in which hospitality and catering providers operate	LO1 Understand the environment in which hospitality and catering providers operate LO2 Understand how hospitality and catering provisions operate	LO2 Understand how hospitality and catering provisions operate LO5 Be able to propose a hospitality and catering provision to meet specific requirements	Revision for external exam (June)	

5 x practical tasks Spring rolls Short crust pastry - Quiche Puff pastry - Cornish pasty Chelsea buns Chocolate swiss roll	5 x practical tasks Breakfast bap presented Vegetarian Quesadillas Fish and Chips Cheesecake Christmas practical challenges	4 x practical tasks Pasta Raviolini with tomato sauce BBQ fajitas Sweet and sour chicken	4 x practical tasks Chicken Kiev and wedges or hassel back potatoes Millionaire's shortbread Decoration lesson Mini toad in the hole	4 x practical tasks Lasagne Buns Burgers Paella or risotto Eclairs	5 x practical tasks Oven based salmon parcels Chicken tikka skewers Stir fry Chocolate fondant with orange segments challenge Student choice – independence
Assessment (summative and formative)					
Verbal practical feedback Practice exam questions (marked/assessed) L04 Know how food can cause ill health end of unit assessment – a collection past exam questions – access arrangements achieved.	Verbal practical feedback Practice exam questions (marked/assessed) Written breakfast bap feedback plus photographic evidence L03 Understand how hospitality and catering provision meets health and safety requirements end of unit assessment – a collection past exam questions – access arrangements achieved.	Verbal practical feedback Practice exam questions (marked/assessed)	Verbal practical feedback Practice exam questions (marked/assessed) Photographic evidence of millionaire's shortbread and decorative challenge L01 Understand the environment in which hospitality and catering providers operate end of unit assessment – a collection past exam questions – access arrangements achieved	Verbal practical feedback Practice exam questions (marked/assessed) L02 Understand how hospitality and catering provisions operate end of unit assessment – a collection past exam questions – access arrangements achieved	Verbal practical feedback Practice exam questions (marked/assessed)

Year 11 Hospitality and Catering Unit 2

KNOWING WHAT (information, facts & content)			KNOWING HOW (methods and processes)		
<p>LO1 understand the importance of nutrition when planning menus AC1.1 describe functions of nutrients in the human body AC1.1 describe functions of nutrients in the human body AC1.3 explain characteristics of unsatisfactory nutritional intake AC1.4 explain how cooking methods impact on nutritional value</p> <p>LO2 understand menu planning AC2.1 explain factors to consider when proposing dishes for menus AC2.2 explain how dishes on a menu address environmental issues AC2.3 explain how menu dishes meet customer needs AC2.4 plan production of dishes for a menu</p>			<p>LO3 be able to cook dishes AC3.1 use techniques in preparation of commodities Techniques □ Weighing and measuring □ Chopping □ Shaping □ Peeling □ Whisking □ Melting □ Rub-in □ Sieving □ Segmenting □ Slicing □ Hydrating □ Blending commodities □ Poultry □ Meat □ Fish □ Eggs □ Dairy products □ Cereals, flour, rice, pasta □ Vegetables □ Fruit □ Soya products</p> <p>AC3.2 assure quality of commodities to be used in food preparation AC3.2 assure quality of commodities to be used in food preparation</p> <p>AC3.3 use techniques in cooking of commodities Techniques □ Boiling □ Blanching □ Poaching □ Braising □ Steaming □ Baking □ Roasting □ Grilling (griddling) □ Frying □ Chilling □ Cooling □ Hot holding</p> <p>AC3.4 complete dishes using presentation techniques Presentation techniques: □ Portion control □ Position on serving dish □ Garnish □ Creativity</p> <p>AC3.5 use food safety practices</p>		
Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
LO1 understand the importance of nutrition when planning menus AC1.1 describe functions of nutrients in the human body AC1.3 explain characteristics of unsatisfactory nutritional intake	LO1 understand the importance of nutrition when planning menus AC1.1 describe functions of nutrients in the human body AC1.4 explain how cooking methods impact on nutritional value	LO2 understand menu planning AC2.1 explain factors to consider when proposing dishes for menus AC2.2 explain how dishes on a menu address environmental issues	LO2 understand menu planning AC2.3 explain how menu dishes meet customer needs AC2.4 plan production of dishes for a menu	LO3 be able to cook dishes	
2x Practical Tasks Short crust pastry - Lemon meringue pie Chocolate swiss roll	3x Practical Tasks Pasta - Spinach and ricotta tortellini Chicken Kiev Christmas practical choice	3x Practical Tasks Student choice: Trial dish 1 Trail dish 2 Trial dish 3	2x Practical Tasks Student choice: Trail dish 4 Trial garnishes for final two dishes	LO3 be able to cook dishes	
Assessment (summative and formative)					
Teacher to give written feedback on all the tasks during note stage Teacher to give verbal feedback on the production of dishes Formal controlled assessment typing every section (LO1 And LO2) totalling six hours				Formal controlled assessment: Cooking two dishes (LO3) totalling three hours (April)	