

Year 10	Aut 1	Aut 2	Spr 1	Spr 2	Sum 1	Sum 2
TOPIC	LO1 Understand the environment in which hospitality and catering providers operate	LO2 Understand how hospitality and catering provision operates	Lo3 Understand how hospitality and catering provision meets health and safety requirements	LO4 Know how food can cause ill health	Unit 2 Hospitality in action	Unit 2 Hospitality in action
KNOWLEDGE TAUGHT	AC1.1.2 Styles of service The structure of the hospitality and catering industry – styles of service AC1.1.3 Food at non catering venues AC1.2 Job roles in the Hospitality and Catering industry AC1.4 Factors affecting success of Hospitality and Catering providers.	AC2.1 Describe the operation of the kitchen AC2.3 Describe the operation of Front of house AC2.3 Explain how Hospitality and catering meets customer requirements.	AC3.1 personal safety responsibility AC3.2 Risks to personal safety in Hospitality and Catering AC3.3 personal safety recommendations	AC 4.1 Food related causes of ill health – allergies and intolerances AC 4.3 Food safety legislation AC 4.5 Symptoms of food induced ill health	Flip flops AC 1.1 function of nutrients in the body Flip flops mock AC 1.2 needs of specific groups AC1.3 explain characteristics of unsatisfactory nutritional intake AC1.3 explain characteristics of unsatisfactory nutritional intake AC 1.4 Effect of cooking on the nutrients	AC2.1 Factors to consider when proposing dishes for menus AC2.2 How dishes on a menu address environmental issues AC2.3 Explain how dishes on a menu meet customer needs
SKILLS DEVELOPED <i>(Include any trips and visits.)</i>	AC3.1 Use techniques in preparation of commodities Pastry work (choux, puff, pate sucree)	AC3.1 Use techniques in preparation of commodities Gelatine work (cheesecake, panna cotta)	AC3.1 Use techniques in preparation of commodities Deboning Stuffing	AC3.1 Use techniques in preparation of commodities Presentation techniques	AC3.1 Use techniques in preparation of commodities Meringue work Vegetable and fruit preparation.	AC3.1 Use techniques in preparation of commodities
ASSESSMENTS <i>(Minimum two per half term, with focussed marking.)</i>	1. Practical assessment using photo's for grading and feed back	1. Practical assessment using photo's for grading and feed back 2. exam question based on unit of work studied.	1. Practical assessment using photo's for grading and feed back	1. Practical assessment using photo's for grading and feed back 2. exam question based on unit of work studied.	1. Practical assessment using photo's for grading and feed back	Mock practical assessment, students will plan a two course meal, with accompanying time plans.

						Mock written exam taken from 2018
<p>HOME LEARNING (To be made available via Century Tech; one per week.)</p>	<p>Complete booklet for function of nutrients in the body</p> <p>Practice practical skills learnt in school. Submit photo evidence</p>	<p>Complete a presentation on needs of specific groups</p> <p>Practice practical skills learnt in school. Submit photo evidence</p>	<p>Complete a presentation on explain characteristics of unsatisfactory nutritional intake</p> <p>Practice practical skills learnt in school. Submit photo evidence</p>	<p>Complete a presentation on effect of cooking on the nutrients</p> <p>Practice practical skills learnt in school. Submit photo evidence</p>	<p>Complete a presentation on factors to consider when proposing dishes for menus</p> <p>Practice practical skills learnt in school. Submit photo evidence</p>	To plan a two course menu for mock exam
<p>SEQUENCING (What must students already have been taught in order to begin to learn this topic? Identify opportunities to address knowledge gaps)</p>	<p>Continuation of Practical skills learnt in year 9 Self-preparation</p> <p>To follow hygiene rules for a practical lesson.</p> <p>Collect equipment safely</p> <p>Decorative skills</p> <p>Knife skills(bridge and claw)</p> <p>Following health and safety</p>	<p>Continuation of Practical skills learnt in year 9 and previous practical lessons</p> <p>Recall of previous theory topic at the start of each lesson AO1 Understand the environment in which hospitality and catering providers operate Styles of service The structure of the hospitality and catering industry – styles of service Food at non catering venues Job roles in the Hospitality and Catering industry</p>	<p>Continuation of Practical skills learnt in year 9 and previous practical lessons</p> <p>Recall of previous theory topic at the start of each lesson. Describe the operation of the kitchen Describe the operation of Front of house Explain how Hospitality and catering meets customer requirements.</p>	<p>Continuation of Practical skills learnt in year 9 and previous practical lessons</p> <p>Recall of previous theory topic at the start of each lesson. Personal safety responsibility Risks to personal safety in Hospitality and Catering Personal safety recommendations</p>	<p>Continuation of Practical skills learnt in year 9 and previous practical lessons</p> <p>Recall of previous theory topic at the start of each lesson. 1 Food related causes of ill health – allergies and intolerances Food safety legislation Symptoms of food induced ill health</p>	Students will be able to use all their practical skills learnt in Ks3 and year 10 to produce a two course meal

	Team work	Factors affecting success of Hospitality and Catering providers.				
SCHEMAS <i>(Where might students learn about elements of this topic in other subjects? Which subjects might this topic feed into beyond your own?)</i>	MFL cooking terminology	Business Studies Careers links	Careers links SMEH	Health and social care, PE and Biology food related illness	Health and social care, PE and Biology nutrition in the body	Geography environmental impact
CAREERS LINKS <i>(How might this benefit them in the future?)</i>	Nutritionist Product development Food manufacturing Food tester Dietitian Health service manager Personal trainer product Development scientist Environmental health officer Chef Catering manager Events organiser Hotel manager Head of housekeeping	Nutritionist Product development Food manufacturing Food tester Dietitian Health service manager Personal trainer product Development scientist Environmental health officer Chef Catering manager Hotel manager Head of housekeeping Events organiser	Nutritionist Product development Food manufacturing Food tester Dietitian Health service manager Personal trainer product Development scientist Environmental health officer Chef Catering manager Events organiser Hotel manager Head of housekeeping	Nutritionist Product development Food manufacturing Food tester Dietitian Health service manager Personal trainer product Development scientist Environmental health officer Chef Catering manager Events organiser Hotel manager Head of housekeeping	Nutritionist Product development Food manufacturing Food tester Dietitian Health service manager Personal trainer product Development scientist Environmental health officer Chef Catering manager Events organiser Hotel manager Head of housekeeping	Nutritionist Product development Food manufacturing Food tester Dietitian Health service manager Personal trainer product Development scientist Environmental health officer Chef Catering manager Events organiser Hotel manager Head of housekeeping

Year 11	Aut 1	Aut 2	Spr 1	Spr 2	Sum 1	Sum 2
TOPIC	Unit 2 Hospitality in action	Unit 2 Hospitality in action	LO1Understand the environment in which	LO2Understand how hospitality and		

		<p>LO4 Know how food can cause ill health Lo3 Understand how hospitality and catering provision meets health and safety requirements</p>	<p>hospitality and catering providers operate</p>	<p>catering provision operates</p>		
<p>KNOWLEDGE TAUGHT</p>	<p>Launch assignment for unit 2 AC 1.1 function of nutrients in the body AC 1.2 needs of specific groups AC1.3 explain characteristics of unsatisfactory nutritional intake AC1.3 explain characteristics of unsatisfactory nutritional intake AC 1.4 Effect of cooking on the nutrients AC2.1 Factors to consider when proposing dishes for menus AC2.2 How dishes on a menu address environmental issues AC2.3 Explain how dishes on a menu meet customer needs</p>	<p>Practical exam and finalisation of course work</p> <p>Revision on; AC 4.1 Food related causes of ill health – allergies and intolerances AC 4.3 Food safety legislation AC 4.5 Symptoms of food induced ill health AC3.1 personal safety responsibility</p> <p>AC3.2 Risks to personal safety in Hospitality and Catering</p> <p>AC3.3 personal safety recommendations</p>	<p>Revision on; AO1 Understand the environment in which hospitality and catering providers operate AC1.1.2 Styles of service The structure of the hospitality and catering industry – styles of service AC1.1.3 Food at non catering venues AC1.2 Job roles in the Hospitality and Catering industry AC1.4 Factors affecting success of Hospitality and Catering providers.</p>	<p>Revision on; AC2.1 Describe the operation of the kitchen AC2.3 Describe the operation of Front of house AC2.3 Explain how Hospitality and catering meets customer requirements.</p>		

<p>SKILLS DEVELOPED <i>(Include any trips and visits.)</i></p>	<p>All practical skills taught in year 9 and 10 Pastry work (choux, puff, pate sucee) Gelatine work (cheesecake, panna cotta) Deboning Stuffing Presentation techniques Meringue work Vegetable and fruit preparation.</p>	<p>All practical skills taught in year 9 and 10 Pastry work (choux, puff, pate sucee) Gelatine work (cheesecake, panna cotta) Deboning Stuffing Presentation techniques Meringue work Vegetable and fruit preparation.</p>	<p>Understand the environment in which hospitality and catering providers operate Understand how hospitality and catering provision operates</p>	<p>Understand how hospitality and catering provision meets health and safety requirements Know how food can cause ill health</p>		
<p>ASSESSMENTS <i>(Minimum two per half term, with focussed marking.)</i></p>	<p>Practical assessment using photo's for grading and feed back</p>	<p>Unit two practical exam</p>	<p>Recall questions on previous topics and exam questions based on revision topic</p>	<p>Recall questions on previous topics and exam questions based on revision topic</p>	<p>Recall questions on previous topics and exam questions based on revision topic</p>	<p>1. 2.</p>
<p>HOME LEARNING <i>(To be made available via Century Tech; one per week.)</i></p>	<p>Practice exam recipes</p>	<p>Revision questions on topics studied in class.</p>	<p>Revision questions on topics studied in class.</p>	<p>Revision questions on topics studied in class.</p>	<p>Revision questions on topics studied in class.</p>	
<p>SEQUENCING <i>(What must students already have been taught in order to begin to learn this topic? Identify opportunities to address knowledge gaps)</i></p>	<p>All practical skills taught in year 9 and 10 Pastry work (choux, puff, pate sucee) Gelatine work (cheesecake, panna cotta) Deboning Stuffing Presentation techniques Meringue work Vegetable and fruit preparation.</p>	<p>AC 1.1 function of nutrients in the body AC 1.2 needs of specific groups AC1.3 explain characteristics of unsatisfactory nutritional intake AC1.3 explain characteristics of unsatisfactory nutritional intake</p>	<p>AC 4.1 Food related causes of ill health – allergies and intolerances AC 4.3 Food safety legislation AC 4.5 Symptoms of food induced ill health AC3.1 personal safety responsibility AC3.2 Risks to personal safety in</p>	<p>Styles of service The structure of the hospitality and catering industry – styles of service AC1.1.3 Food at non catering venues AC1.2 Job roles in the Hospitality and Catering industry AC1.4 Factors affecting success of Hospitality and Catering providers.</p>		

		<p>AC 1.4 Effect of cooking on the nutrients</p> <p>AC2.1 Factors to consider when proposing dishes for menus</p> <p>AC2.2 How dishes on a menu address environmental issues</p> <p>AC2.3 Explain how dishes on a menu meet customer needs</p>	<p>Hospitality and Catering</p> <p>AC3.3 personal safety recommendations</p>	<p>AC2.1 Describe the operation of the kitchen</p> <p>AC2.3 Describe the operation of Front of house</p> <p>AC2.3 Explain how Hospitality and catering meets customer requirements.</p>		
<p>SCHEMAS</p> <p><i>(Where might students learn about elements of this topic in other subjects? Which subjects might this topic feed into beyond your own?)</i></p>	<p>Health and social care, PE and Biology food related illness</p> <p>Geography</p> <p>environmental impact</p>	<p>Health and social care, PE and Biology nutrition Geography</p> <p>environmental impact in the body</p>	<p>Geography</p> <p>environmental impact</p> <p>Health and social care, PE and Biology food related illness</p>	<p>Geography</p> <p>environmental impact</p> <p>Health and social care, PE and Biology food related illness</p>		
<p>CAREERS LINKS</p> <p><i>(How might this benefit them in the future?)</i></p>	<p>Hospitality industry</p> <p>front and back of house</p>	<p>Hospitality industry</p> <p>front and back of house</p>	<p>Health and safety officer</p>	<p>Environmental health officer</p>		