Year: 11 Subject: Hospitality and Catering

Curriculum Intent:

Students will learn about the hospitality and catering industry, the types of providers and working in this industry. They will learn about health and safety, food safety and food related causes of ill health. The will use this knowledge to enable them to carry out food practical sessions safely. Students will learn about the importance of nutrition and how different cooking methods can impact on the nutritional values of different foods. The will use this knowledge to plan menus whilst considering a range of factors that affect menu planning. The will learn a range of skills and techniques to assist them in preparing, cooking and serving a range of dishes to a high level.



catering						
	Term 1		Term 2		Term 3	
Topic Titles (in order of delivery)	Completing of MOCK NEA 1. Nutrients and nutritional needs of specific groups 2. Cooking methods 3. Factors to consider when proposing dishes for menus 4. Production plans 5. Preparing and making dishes. 6. Food safety practices — through practical work 7. Reviewing dishes and own performance. Practical skills throughout with the safe and hygienic preparation of foods.	Unit 2 NEA 1. Nutrients and nutritional needs of specific groups 2. Cooking methods 3. Factors to consider when proposing dishes for menus 4. Production plans 5. Preparing and making dishes. 6. Food safety practices — through practical work 7. Reviewing dishes and own performance. Practical skills throughout with the safe and hygienic preparation of foods.	Unit 1 remaining content and revision. 1. H&C providers 2. Operations front and back of house. 3. Working in the H&C industry. 4. Working condition in the H&C industry. 5. Contributing factors to the success of the catering provision. 6. H&C provision to meet specific needs. 7. Health and safety in H&C provision	Unit 1 remaining content and revision. 1. H&C providers 2. Operations front and back of house. 3. Working in the H&C industry. 4. Working condition in the H&C industry. 5. Contributing factors to the success of the catering provision. 6. H&C provision to meet specific needs. 7. Health and safety in H&C provision	Unit 1 revision and exam preparation 1. Health and safety – food related causes of ill health. 2. The Environmental Health officer. 3. Customer requirements in H&C	
Key knowledge / Retrieval topics	 Nutrients Specific groups / life stages Nutrient deficiency and excess Cooking methods 	Factors affecting menu planning, season, skills, time, equipment, provision, client base etc	The H&C industry Job requirements and working conditions. Factors affecting success	The H&C industry Job requirements and working conditions. Factors affecting success	Depends on performance in PPE and individual students needs / requests. Aim to cover all topics	Depends on performance in PPE and individual students needs

		2. Preparation and	Operations in the	Operations in the		requests. Aim to
		cooking methods	kitchen and front	kitchen and front		cover all topics
		3. Environmental issues	of house.	of house.		
		4. Needs of customers –	Personal safety –	Personal safety –		
		organoleptic,	responsibilities of	responsibilities of		
		nutritional and value	employee and	employee and		
		for money.	employer.	employer.		
		5. Production planning,	Food related	Food related		
		mise en place, cooking,	causes of ill health	causes of ill health		
		hot holding serving,	/ allergies and	/ allergies and		
		waste control	intolerances.	intolerances.		
		contingencies.	Food safety	Food safety		
			legislation.	legislation.		
			Role of the EHO	Role of the EHO		
	Describe functions of	Explain factors to consider				
	nutrients in the human	when proposing dishes for	1. H&C providers	1. H&C providers		
	body	menus	2. Operations front	2. Operations front		
	To know and understand	Explain how dishes on a	and back of house.	and back of house.		
	the nutritional needs of	menu address	3. Working in the	3. Working in the		
	specific groups	environmental issues	H&C industry.	H&C industry.		
	To understand how	Explain how menu dishes	4. Working condition	4. Working condition		
	cooking methods impact	meet customer needs	in the H&C	in the H&C		
	on nutritional value	Plan production of dishes	industry.	industry.		
	Explain factors to consider	for a menu	5. Contributing	5. Contributing		
Understanding /	when proposing dishes for	Prepare the planned dishes	factors to the	factors to the		
Sequence of	menus	for the menu.	success of the	success of the		
delivery	Explain how dishes on a		catering provision.	catering provision.		
•	menu address		6. H&C provision to	6. H&C provision to		
	environmental issues		meet specific	meet specific		
	Explain how menu dishes		needs.	needs.		
	meet customer needs		7. Health and safety	7. Health and safety		
	Plan production of dishes		in H&C provision	in H&C provision		
	for a menu					
	Prepare the planned					
	dishes for the menu.					
Assessment	Grade	Grade	Grade	Grade	Grade	Grade

In class Assessments	In class assessments	In class assessments	In class assessments	In class	In class
		PPE – practical exam	PPE – practical exam	assessments	assessments
				PPE – practical	PPE – practical
				exam	exam