


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. They 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. They will use this knowledge to plan menus whilst considering a range of factors that affect menu planning. They will learn a range of skills and techniques to assist them in preparing, cooking and serving a range of dishes to a high level.					
	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 safety / food related causes of ill health. 2. The Environmental Health officer. 3. Customer requirements in H&C	
Key knowledge / Retrieval topics	1. Nutrients 2. Specific groups / life stages 3. Nutrient deficiency and excess 4. Cooking methods	1. 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 /

		<ol style="list-style-type: none"> 2. Preparation and cooking methods 3. Environmental issues 4. Needs of customers – organoleptic, nutritional and value for money. 5. Production planning, mise en place, cooking, hot holding serving, waste control contingencies. 	<p>Operations in the kitchen and front of house. Personal safety – responsibilities of employee and employer. Food related causes of ill health / allergies and intolerances. Food safety legislation. Role of the EHO</p>	<p>Operations in the kitchen and front of house. Personal safety – responsibilities of employee and employer. Food related causes of ill health / allergies and intolerances. Food safety legislation. Role of the EHO</p>		requests. Aim to cover all topics
Understanding / Sequence of delivery	<p>Describe functions of nutrients in the human body To know and understand the nutritional needs of specific groups To understand how cooking methods impact on nutritional value Explain factors to consider when proposing dishes for menus Explain how dishes on a menu address environmental issues Explain how menu dishes meet customer needs Plan production of dishes for a menu Prepare the planned dishes for the menu.</p>	<p>Explain factors to consider when proposing dishes for menus Explain how dishes on a menu address environmental issues Explain how menu dishes meet customer needs Plan production of dishes for a menu Prepare the planned dishes for the menu.</p>	<ol style="list-style-type: none"> 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 	<ol style="list-style-type: none"> 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 		
Assessment	Grade	Grade	Grade	Grade	Grade	Grade

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