

Curriculum Map-

Below is a curriculum map, showing what is taught at each stage of the year.

	Unit 1	Unit 2	Unit 3
Year 10 Hospitality & Catering (Unit 1-Exam)	<p>LO1: Understand the environment in which hospitality and catering providers operate. Through this unit students will also learn about the structure of the Hospitality and Catering industry and the wide range of services it provides. As well as how the industry is rated according to different sets of standards.</p> <p>LO2: Understand how Hospitality and catering providers operate. Through this unit students will learn why good organisation of a kitchen and front of house is essential for making sure that high-quality and safe food is produced in good time for customers and that use of ingredients, equipment and employees is as efficient as possible.</p> <p>Basic skills would be taught this first term:</p> <ul style="list-style-type: none"> ● knife skills e.g. soups, salads, ● vegetable cuts ● methods of cake making ● yeast doughs ● pastry making ● sauces 	<p>LO3: Understand how Hospitality and catering provision meets health and safety requirements. Students will learn about the responsibilities of hospitality and catering employers and employees for personal safety in the workplace to help prevent accidents and injuries.</p> <p>LO4: Know how food can cause ill health Through this unit students will learn what causes food to become unsafe to eat. They will focus on the training provided to food handlers in Hospitality and catering industry to keep food safe. Students will also learn how consumers are protected from related ill health by food safety laws and the responsibilities of food handlers.</p> <p>Producing dishes using a range of commodities:</p> <ul style="list-style-type: none"> ● meat ● fish ● poultry ● eggs ● dairy ● vegetarian alternatives 	<p>LO5: Be able to propose a hospitality and catering provision to meet specific requirements.</p> <p>Students will use their knowledge of the Hospitality & Catering industry from the previous units. They will learn how this information is used and applied when considering and preparing structured proposals for suitable options for hospitality and catering provisions for specific needs, locations and situations.</p> <p>Unit 1 exam- 1 hour 30 minutes written exam- Friday 18th June 2021</p> <p>Unit 2- Hospitality and catering in action-Mock This unit is based around a given mock brief in which students will need to complete all of the assessment criteria. This will then form their Non-exam assessment (NEA) mock. Students will prepare, cook and present nutrition dishes that meet the brief.</p> <p>The meal/selection of dishes should include accompaniments and show excellent presentation skills. This should include:</p>

	MSL	MSL	<ul style="list-style-type: none"> • meat/poultry/fish/vegetarian alternatives • eggs and dairy produce • cereals, rice, pasta, or flour • fruit and vegetables <p style="text-align: right;">MSL</p>
<p>Year 11 Hospitality & Catering (Unit 2-NEA)</p>	<p>Unit 2- Hospitality and Catering in action- Controlled assessment task</p> <p>Research- Students will research the aspects of AC1.1- AC2.4</p> <p>LO1 Understand the importance of nutrition when planning menus</p> <p>LO2 Understand menu planning</p> <p>Students will start the 9 hour controlled assessment</p> <p style="text-align: right;">MSL</p>	<p>Unit 2- Hospitality and Catering in action- Controlled assessment task</p> <p>Students will continue working on their controlled assessment.</p> <p>3 hour practical exam.</p> <p style="text-align: right;">MSL</p>	<p>Unit 1- Revision for students resitting the exam</p>