


<b>Year: 11</b> <b>Subject:</b> <b>Hospitality and Catering</b>	<b>Curriculum Intent:</b> 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.					
	<b>Term 1</b>		<b>Term 2</b>		<b>Term 3</b>	
<b>Topic Titles (in order of delivery)</b>	1. Nutrients and nutritional needs of specific groups 2. Characteristics of unsatisfactory nutritional intake 3. Cooking methods  Practical skills throughout with the safe and hygienic preparation of foods.	1. Factors to consider when proposing dishes for menus 2. Environmental issues 3. Meet customer needs 4. Production plans  Practical skills throughout with the safe and hygienic preparation of foods.	1. Unit 2 Hospitality and catering in action.	1. Unit 2 Hospitality and catering in action.	Revision for students resitting the unit 1 examination	Revision for students resitting the unit 1 examination
<b>Key knowledge / Retrieval topics</b>	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 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,	1. Nutrients 2. Specific groups / life stages 3. Nutrient deficiency and excess 4. Cooking methods 5. Factors affecting menu planning, season, skills, time, equipment, provision, client base etc 6. Preparation and cooking methods	1. Needs of customers – organoleptic, nutritional and value for money. 2. Production planning, mise en place, cooking, hot holding serving, waste control contingencies. 3. Practical making techniques- 4. Quality assurance	Depends on performance in PPE and individual students needs / requests. Aim to cover all topics	Depends on performance in PPE and individual students needs / requests. Aim to cover all topics

		waste control contingencies.	7. Environmental issues	5. Practical cooking techniques 6. Presentation techniques		
<b>Understanding / Sequence of delivery</b>	<b>AC1.1</b> Describe functions of nutrients in the human body <b>AC1.2</b> Compare nutritional needs of specific groups <b>AC1.3</b> Explain characteristics of unsatisfactory nutritional intake <b>AC1.4</b> Explain how cooking methods impact on nutritional value	<b>AC2.1</b> Explain factors to consider when proposing dishes for menus <b>AC2.2</b> Explain how dishes on a menu address environmental issues <b>AC2.3</b> Explain how menu dishes meet customer needs <b>AC2.4</b> Plan production of dishes for a menu	<b>AC1.1</b> Describe functions of nutrients in the human body <b>AC1.2</b> Compare nutritional needs of specific groups <b>AC1.3</b> Explain characteristics of unsatisfactory nutritional intake <b>AC1.4</b> Explain how cooking methods impact on nutritional value <b>AC2.1</b> Explain factors to consider when proposing dishes for menus <b>AC2.2</b> Explain how dishes on a menu address environmental issues	<b>AC2.3</b> Explain how menu dishes meet customer needs <b>AC2.4</b> Plan production of dishes for a menu <b>AC3.1</b> Use techniques in preparation of commodities <b>AC3.2</b> Assure quality of commodities to be used in food preparation <b>AC3.3</b> Use techniques in cooking of commodities <b>AC3.4</b> Complete dishes using presentation techniques <b>AC3.5</b> Use food safety practices		
<b>Assessment</b>	Grade In class Assessments 2019/2022 grade boundaries	Grade In class assessments 2019/ 2022 grade boundaries	Grade In class assessments 2019/ 2022 grade boundaries PPE – practical exam	Grade In class assessments 2019/ 2022 grade boundaries PPE – practical exam	Grade In class assessments 2019/ 2022 grade boundaries PPE – practical exam	Grade In class assessments 2019/ 2022 grade boundaries PPE – practical exam

