

HOSPITALITY & CATERING LEVEL 1

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|---------------------------------|--|---|--|---|---|--|
| Level 1/2 Hosp & Cat | <p>Curriculum Intent: Level 1/2 Hospitality & Catering: In studying food preparation and nutrition, students must:</p> <ul style="list-style-type: none"> • Demonstrate effective and safe cooking skills by planning, preparing and cooking using a variety of food commodities, cooking techniques and equipment • Develop knowledge and understanding of the functional properties and chemical processes as well as the nutritional content of food and drinks • Understand the relationship between diet, nutrition and health, including the physiological and psychological effects of poor diet and health • Understand the economic, environmental, ethical, and socio-cultural influences on food availability, production process, and diet and health choices • Demonstrate knowledge and understanding of functional and nutritional properties, sensory qualities and microbiological food safety considerations when preparing, processing, storing, cooking and serving food • Understand and explore a range of ingredients and processes from different culinary traditions (traditional British and international), to inspire new ideas or modify existing recipes | | | | | |
| | Autumn Term 1 | Autumn Term 2 | Spring Term 3 | Spring Term 4 | Summer Term 5 | Summer Term 6 |
| Year 10 | <p>Learning Outcomes: To understand and describe through their own research: Exam Unit Section 1 Hospitality and Catering Industry:</p> <ul style="list-style-type: none"> • Types of provider • Types of service • Commercial/non-commercial • Services provided • Contract catering • Rating and standards • Job roles <p>Requirements:</p> <ul style="list-style-type: none"> • Supply and demand • Jobs for specific needs • Pay • Qualifications and experience • Personal attributes <p>Working conditions:</p> <ul style="list-style-type: none"> • Types of contract • Working hours • Holiday entitlement, remuneration (benefits) <p>Factors:</p> <ul style="list-style-type: none"> • Cost, profit, economy • Environment • Emerging cooking techniques, technology • Demographics/ lifestyle and expectations • Customer service • Competition <p>Trends, media, political factors</p> | <p>Learning Outcomes: To understand and describe: Section 4 Food related cause of ill health:</p> <ul style="list-style-type: none"> • Bacteria, microbes, chemicals, metals, poisonous plants • Allergies & intolerances <p>EHO:</p> <ul style="list-style-type: none"> • Roles – enforcing environmental health laws • Responsibilities – inspecting business for food safety standards • Follow up complaints, submitting reports • Follow up outbreaks of food poisoning • Collecting samples for testing • Giving evidence in prosecutions, maintaining evidence <p>Legislation:</p> <ul style="list-style-type: none"> • Food Safety Act • Food Safety (General Food Hygiene Regulations) • Food Labelling Regulations <p>Types of food poisoning:</p> <ul style="list-style-type: none"> • Campylobacter, Salmonella, E-Coli, Clostridium Perfringens, Listeria, Bacillus Cereus, Staphylococcus Aureus <p>Symptoms:</p> <ul style="list-style-type: none"> • Visible symptoms and signs, non-visible signs • Onset time, duration <p>Food induced ill health:</p> <ul style="list-style-type: none"> • Intolerances, allergies <p>Food poisoning</p> | <p>Learning Outcomes: To understand and describe: Section 3 Responsibilities:</p> <ul style="list-style-type: none"> • Employees • Employers <p>In relation to:</p> <ul style="list-style-type: none"> • Health and Safety at Work Act • Reporting Injuries, Disease and Dangerous Occurrences Regulations (RIDDOR) • Control of Substances Hazardous to Health regulations (COSHH) • Manual Handling Operations regulations • Personal Protective Equipment at Work Regulations (PPER) <p>Risks:</p> <ul style="list-style-type: none"> • To health • To security • Level of risk in relation to employers, employees, suppliers and customers <p>Control Measures:</p> <ul style="list-style-type: none"> • For employees and for customers | <p>Learning Outcomes: To understand and describe through their own research: Section 2 Operation:</p> <ul style="list-style-type: none"> • Layout • Work flow • Operational activities • Equipment and materials • Stock control • Documentation and administration • Staff allocations • Dress code • Safety and security <p>Customer:</p> <ul style="list-style-type: none"> • Leisure • Business/corporate • Local residents <p>Requirements:</p> <ul style="list-style-type: none"> • Customer needs, expectations • Customer trends • Customer rights, equality | <p>Learning Outcomes: To understand and describe: Section 5 Review options for hospitality and catering provision:</p> <ul style="list-style-type: none"> • Summarise different options • Advantages and disadvantages of options • Use of supporting information which justify how this meets specified needs <p>Recommend options for hospitality provision:</p> <ul style="list-style-type: none"> • Propose ideas • Justify decisions in relation to specific needs • Use of supporting information SWOT <p>GENERAL REVISION & EXAM TECHNIQUE</p> | <p>Learning Outcomes: To understand and describe:</p> <p>GENERAL REVISION & EXAM TECHNIQUE</p> <p>Exam 16 June 2020</p> <p>Review and prepare notes for NEA.</p> |

| | Autumn Term 1 | Autumn Term 2 | Spring Term 3 | Spring Term 4 | Summer Term 5 | Summer Term 6 |
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| Year 10 | Practical Skills – Time allowing as and where time allows: Trial main dishes based on Briefs | Practical Skills – Time allowing as and where time allows: Trial dessert dishes based on Briefs | Practical Skills – Time allowing as and where time allows: Final trials dishes based on Briefs including accompaniments. | | | Practical Skills – Time allowing as and where time allows: Final trials dishes based on Briefs including accompaniments, presentation skills. |
| | Assessment: Test relating to theory work covered. | Assessment: Test relating to all theory work so far. | Assessment: Test relating to all theory work so far. | Assessment: Test relating to all theory work so far. | Assessment: Test relating to all theory work so far. | Assessment: EXTERNAL EXAM |

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| | Autumn Term 1 | Autumn Term 2 | Spring Term 3 | Spring Term 4 | Summer Term 5 | Summer Term 6 |
| Year 11 | <p>Diseases related to excess and deficient nutrients</p> <p>Fat Vitamins A,D,E,K,B,C Minerals Protein Carbohydrates NSP Water Cooking methods Boiling Steaming Poaching Roasting Baking Frying Simmering + others</p> <p>How cooking affects affecting nutrients – water soluble, fat soluble vitamins, minerals</p> <p>Factors affecting menu dish choices</p> <p>Time Seasonality Skills of staff Equipment Cultural/Religious factors Type of menu</p> | <p>Environmental factors Conserving energy Conserving water Reduce Reuse Recycle Food Miles Seasonal foods British dishes Reasons for choice – practice. Look at different British Dishes and how they might be suitable for choices</p> <ul style="list-style-type: none"> • Nutritional • Portion size • Costs • Taste, Texture and appearance <p>Type up NEA. PRACTICAL ASSESSMENTS</p> | <p>Learning Outcomes: To understand and describe through their own research: Section 1 Hospitality and Catering Industry:</p> <ul style="list-style-type: none"> • Types of provider • Types of service • Commercial/non-commercial • Services provided • Contract catering • Rating and standards • Job roles <p>Requirements:</p> <ul style="list-style-type: none"> • Supply and demand • Jobs for specific needs • Pay • Qualifications and experience • Personal attributes <p>Working conditions:</p> <ul style="list-style-type: none"> • Types of contract • Working hours • Holiday entitlement, remuneration (benefits) <p>Factors:</p> <ul style="list-style-type: none"> • Cost, profit, economy • Environment • Emerging cooking techniques, technology • Demographics/ lifestyle and expectations • Customer service • Competition <p>Trends, media, political factors</p> | <p>Learning Outcomes: To understand and describe: Section 2</p> <ul style="list-style-type: none"> • Operation: • Layout • Work flow • Operational activities • Equipment and materials • Stock control • Documentation and administration • Staff allocations • Dress code • Safety and security <p>Customer:</p> <ul style="list-style-type: none"> • Leisure • Business/corporate • Local residents <p>Requirements:</p> <ul style="list-style-type: none"> • Customer needs. Expectations • Customer trends • Customer rights, equality <p>Section 3</p> <p>Responsibilities:</p> <ul style="list-style-type: none"> • Employees • Employers <p>In relation to:</p> <ul style="list-style-type: none"> • Health and Safety at work Act • Reporting injuries, disease and dangerous occurrences regulations (RIDDOR) • Control of Substances Hazardous to Health regulations (COSHH) • Manual handling operations regulations • Personal Protective Equipment at Work regulations (PPER) <p>Risks:</p> <ul style="list-style-type: none"> • To health • To security • Level of risk in relation to employers, employees, suppliers and customers <p>Control Measures: For employees and for customers</p> | <p>Learning Outcomes: To understand and describe: Section 4</p> <p>Food related cause of ill health:</p> <ul style="list-style-type: none"> • Bacteria, microbes, chemicals, metals, poisonous plants • Allergies & intolerances <p>EHO:</p> <ul style="list-style-type: none"> • Roles – enforcing environmental health laws • Responsibilities – inspecting business for food safety standards • Follow up complaints, submitting reports • Follow up outbreaks of food poisoning • Collecting samples for testing • Giving evidence in prosecutions, maintaining evidence <p>Legislation</p> <ul style="list-style-type: none"> • Food Safety Act • Food Safety (General Food Hygiene Regulations) • Food Labelling Regulations <p>Types of food poisoning:</p> <ul style="list-style-type: none"> • Campylobacter, Salmonella, E-Coli, Clostridium Perfringens, Listeria, Bacillus Cereus, Staphylococcus Aureus <p>Symptoms:</p> <ul style="list-style-type: none"> • Visible symptoms and signs, non-visible signs • Onset time, duration <p>Food induced ill health</p> <ul style="list-style-type: none"> • Intolerances, allergies • Food poisoning <p>GENERAL REVISION & EXAM TECHNIQUE</p> | <p>Learning Outcomes: To understand and describe:</p> <p>GENERAL REVISION & EXAM TECHNIQUE</p> <p>Exam June (resit if required)</p> |

| | Autumn Term 1 | Autumn Term 2 | Spring Term 3 | Spring Term 4 | Summer Term 5 | Summer Term 6 |
|---------|---|---|---|---|---|------------------------------|
| Year 11 | Practical Skills – Time allowing as and where time allows: Trial main dishes based on Briefs | Practical Skills – Time allowing as and where time allows: PRACTICAL ASSESSMENTS | Practical where time allows – Free Choice | • Practical where time allows – Free Choice | | |
| | Assessment: Test relating to understanding of NEA work. | Assessment: Test relating to understanding of NEA work. | Assessment: Test relating to all theory work so far. | Assessment: Test relating to all theory work so far. | Assessment: Test relating to all theory work so far. | Assessment: EXTERNAL EXAM |