



Hospitality and Catering

Year 10

Autumn Term	Spring Term	Summer Term
<p>Half Term 1</p> <ul style="list-style-type: none"> Understanding Hospitality and Catering Industry Structure of the industry Commercial sector Non-commercial sector Job roles Standards and ratings 	<p>Half Term 1</p> <ul style="list-style-type: none"> Meeting customer requirements Customer needs, requirements and expectations Customer trends Customer rights and equality 	<p>Half Term 1</p> <ul style="list-style-type: none"> Environmental health The role of an environmental health officer Continuation of food safety legislations
<p>Half Term 2</p> <ul style="list-style-type: none"> Operation of front of house and kitchen brigade Workflow and area layouts Equipment Documentation and administration 	<p>Half Term 2</p> <ul style="list-style-type: none"> Health and safety Laws and legislations Risk and control measures Causes of ill health Food safety legislations 	<p>Half Term 2</p> <ul style="list-style-type: none"> Revision and assessment of Unit 1 Externally marked written exam – 40% of overall Level 2 qualification.

Year 11

Autumn Term	Spring Term	Summer Term
<p>Half Term 1</p> <ul style="list-style-type: none"> Nutrition and nutritional needs Functions of nutrients Dietary guidelines Nutritional needs of specific groups of people Characteristics of satisfactory and unsatisfactory intakes 	<p>Half Term 1</p> <ul style="list-style-type: none"> Menu planning Menu styles Proposing dishes for a menu Food and environmental issues Costs Dietary requirements Production 	<p>Half Term 1</p> <ul style="list-style-type: none"> Techniques used to cook and present Knife skills Melting Whisking Rubbing in Hydrating Dehydrating Spun sugar Garnishing for sweet and savoury dishes
<p>Half Term 2</p> <ul style="list-style-type: none"> Cooking methods 	<p>Half Term 2</p> <ul style="list-style-type: none"> Commodities 	<p>Half Term 2</p>

Curriculum Pathway 2024-25
Design Technology

<ul style="list-style-type: none">• Important temperatures• Cooking methods that use dry heat• Cooking methods that use moisture• Cooking methods that use oil• Cooking methods and nutritional content	<ul style="list-style-type: none">• Poultry, fish and meat• Eggs• Dairy• Cereals• Fruit and vegetables• Soya products	<ul style="list-style-type: none">• Revision and Assessment of Unit 2 Controlled classroom-based assessment which is assessed in school then sent for moderation. Written reports and practical work are assessed. 60% of overall Level 2 qualification.
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