



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>	<p>Half Term 2</p>	<p>Half Term 2</p>

**Curriculum Pathway
Design Technology**

<ul style="list-style-type: none">• Cooking methods• 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">• Commodities• 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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