

Autumn Term LO1: Understand the environment in which hospitality and catering providers operate LO2 - Understand how Hospitality and Catering Provisions Operate		Spring Term LO3 - Understand how hospitality and catering provision meets health and safety requirements LO4: Know how food can cause ill health		Summer Term Practical Skills	
Key knowledge: <ul style="list-style-type: none"> Describe the structure of the hospitality and catering industry Analyse job requirements within the hospitality and Catering industry Describe working conditions of different job roles across the hospitality and catering industry Explain factors affecting the success of hospitality and catering providers 2.1 Describe the operation of the kitchen 2.2 Describe the operation of front of house 2.3 Explain how hospitality and catering provision meets customer requirements 		Key knowledge: <ul style="list-style-type: none"> 3.1 Describe personal safety responsibilities in the workplace 3.2 Identify risks to personal safety in hospitality and catering 3.3 Personal safety control measures for hospitality and catering provision 4.1 Describe food related causes of ill health 4.2 Describe the role and responsibilities of the environmental health officer (EHO) 4.3 Describe Food Safety legislations 4.4 Describe common types of food poisoning 4.5 Describe the symptoms of food induced ill health 		Key Knowledge: <ul style="list-style-type: none"> skills required for independent learning and development a range of generic and transferable skills the ability to solve problems the skills of project based research, development and presentation the fundamental ability to work alongside other professionals, in a professional environment. 	
Pupils will be able to: Create practical dishes and relate it to H&C theory	Key Vocabulary: Establishment, Hospitality, Service Consortium, Chain, Corporate, In-house, Residential, Non-residential, Commercial Non-commercial, Management, Outlets, Operatives	Pupils will be able to: Create practical dishes and relate it to H&C theory	Key Vocabulary: personal safety, risk assessments, control measures, ill health, food poisoning, safety legislations, environmental health officer	Pupils will be able to: Create practical dishes and relate it to H&C theory	Key Vocabulary: practical skills- blending, beating, creaming, crimping, dehydrating, folding, grating, hydrating juicing, kneading, laminating (pastry), marinating, mashing, measuring, melting, melting using bain-marie, mixing, piping, proving
Assessment: End of topic tests		Assessment: End of topic tests		Assessment: End of topic tests	
Enrichment Opportunities:		Enrichment Opportunities: University of Central Birmingham- Have a Go session- Hospitality and Catering		Enrichment Opportunities:	

Year 11 Hospitality and Catering

Autumn Term Coursework- Hospitality and catering in action- 60%		Spring Term Coursework- Hospitality and catering in action- 60%		Summer Term Exam Preparation	
Key knowledge: <ul style="list-style-type: none"> skills required for independent learning and development a range of generic and transferable skills the ability to solve problems the skills of project based research, development and presentation the fundamental ability to work alongside other professionals, in a professional environment 2.1 The importance of nutrition 2.2 Menu planning 2.3 The skills and techniques of preparation, cooking and presentation of dishes 2.4 Evaluating cooking skills 		Key knowledge: <ul style="list-style-type: none"> skills required for independent learning and development a range of generic and transferable skills the ability to solve problems the skills of project based research, development and presentation the fundamental ability to work alongside other professionals, in a professional environment 2.1 The importance of nutrition 2.2 Menu planning 2.3 The skills and techniques of preparation, cooking and presentation of dishes 2.4 Evaluating cooking skills 		Key Knowledge: <ul style="list-style-type: none"> To retrieve knowledge gained in Y10 and activate activities throughout Y11 for the exam topics. Going through past paper and exam questions. 	
Pupils will be able to: Create practical dishes and relate it to H&C theory	Key Vocabulary: creativity, garnish and decoration, portion control, accompaniments	Pupils will be able to: Create practical dishes and relate it to H&C theory	Key Vocabulary: creativity, garnish and decoration, portion control, accompaniments	Pupils will be able to: Create practical dishes and relate it to H&C theory	Key Vocabulary: all keywords from Y10 in previous terms.
Assessment 60% coursework		Assessment: 60% coursework		Assessment 60% coursework	
Enrichment Opportunities:		Enrichment Opportunities:		Enrichment Opportunities:	