

Hospitality and Catering

Introduction

The course is assessed in 2 parts; An externally assessed 1.5hr exam online examination and a practical coursework component including a write up.

Exam knowledge is taught mainly in year 10 along with practical skills. Year 11 focuses on the 60% coursework component. A hospitality and catering scenario aimed at planning , producing and presenting an appropriate menu for two different customer needs.

		Unit 1 : Exam Theory			
Year 10	Knowledge & Skills & Concepts	<p>Unit 1 1.1. Hospitality and catering providers. Commercial and non-commercial, Residential and non-residential types of provider. Types of service in commercial and non-commercial establishments. Residential service. Hospitality and catering standards and ratings.</p> <p>1.1.2 Working in the hospitality and catering industry. Front of house staff The kitchen brigade. Management roles. Personal attributes, qualifications and experience an employer would look for within the hospitality and catering sector.</p> <p>1.1.3 Working conditions in the hospitality and catering industry. Types of employment contracts and working hours.</p>	<p>1.1.4 Contributing factors to the success of hospitality and catering establishments. Basic costs incurred within the hospitality and catering industry. Gross profit and net profit. How the economy can impact a business. The environmental impact within the hospitality and catering industry. How new technology impacts the hospitality and catering service. Positive and negative impacts that the media can have on the hospitality and catering industry.</p> <p>1.2.1 The operation of the front and back of house Workflow of the front of house. Workflow of the catering kitchen. Equipment and materials required, used and managed within catering provision/kitchens. Documentation and administration requirements used in a catering kitchen</p>	<p>1.2.2 Customer requirements in hospitality and catering</p> <ul style="list-style-type: none"> • Customer needs • Customer rights and inclusion (disability) • Equality. <p>1.2.3 Hospitality and catering provision to meet specific requirements</p> <ul style="list-style-type: none"> • Customer requirements • Customer • Customer demographics: age, location, accessibility, money available, access to establishments/provision. <p>1.3.1 Health and safety in hospitality and catering provision</p> <ul style="list-style-type: none"> • Accident forms • Risk assessments • Health and Safety training needs of all staff. <p>1.3.2 Food Safety</p> <ul style="list-style-type: none"> • HACCP 	<p>1.4.1 Food related causes of ill health Bacterial, physical, chemical, intolerances and allergens.</p> <p>1.4.2 Symptoms and signs of food-induced ill health Cross contamination, correct temperature in delivery, storage, preparation and service and physical contamination.</p> <p>1.4.3 Preventative control measures of food-induced ill health</p> <ul style="list-style-type: none"> • Cross contamination • Correct temperature in delivery, storage, preparation and service • Physical contamination. <p>1.4.4 The Environmental Health Officer (EHO) The role of the Environmental Health Officer (EHO) and their responsibilities.</p>
	Skills & concepts	<p>Development of practical knife skills and cooking methods. Building confidence in the kitchen. Embedding hygiene and safety, organisation and time management skills through weekly cooking session- directed by teacher. Building a visual log of products made.</p>	<p>Introducing a wider range of ingredients. Cuts of meat, meat alternatives and specific dietary requirements of a range of people. Analysing outcomes and suggesting improvements/ alternatives.</p>	<p>Scenario based mini projects that investigate further the needs of certain groups. Own choice of recipes can be introduced here. This replicates the type of work needed for Unit 2- Y11 coursework. Analysing outcomes and suggesting improvements/ alternatives.</p>	<p>Introduction of dishes that challenge presentation and timing skills. Dovetail planning that replicates the requirements for Unit 2. Own choice of dishes are encouraged. Justification of dish choices. Analysing outcomes and suggesting improvements/ alternatives.</p>

SUBJECT CURRICULUM PLAN 2024 - 2025

	Common Misconceptions	Cooking food on a higher heat cooks it better/ quickly.	How much the environment can be affected by the industry.	'Everybody should eat meat'. Vegetable proteins are not a consideration.	The EHO only observes food hygiene.
	Links to prior learning	KS3 Food safety and kitchen/ personal hygiene. KS3 practical skills- ingredients/ equipment	KS3 High risk food practical KS3 product evaluation and sensory analysis	KS3 Eatwell guide Y9 Scenario project- Indian dish	KS3 Food safety and hygiene KS3 Eatwell guide Y9 Scenario project- Indian dish
	Links to future learning	Year 10 end of unit test. Y10 mock exam. Y11 terminal Unit 1 examination & Unit 2 practical exam	Year 10 end of unit test. Y10 mock exam. Y11 terminal Unit 1 examination & Unit 2 practical exam	Year 10 end of unit test. Y11 terminal Unit 1 examination & Unit 2 practical exam	Year 10 end of unit test. Y11 terminal Unit 1 examination & Unit 2 practical exam
	Assessment	End of unit mini exams	End of unit mini exams	End of unit mini exams	End of unit mini exams

Year 11	Knowledge	<p>Unit 2 : Coursework preparation</p> <p>2.1.1 Understanding the importance of nutrition awareness of the need for a balanced/varied diet</p> <ul style="list-style-type: none"> • Macro-nutrients • Micro-nutrients as well as: • Dietary fibre (NSP) • Water. <p>Learners should be able to apply their knowledge of nutrition to different life-stages:</p> <ul style="list-style-type: none"> • Adults; early, middle, late (elderly) • children; babies, toddlers, teenagers. • Apecial dietary needs for individuals <p>2.1.2 How cooking methods can impact on nutritional value</p>	<p>2.2.1 Factors affecting menu planning</p> <ul style="list-style-type: none"> • Equipment • Skills of • Time • Environmental issues <p>Internal 3 hour practical exam</p> <p>2.2.2 How to plan production Dovetail planning of 2 dishes and accompaniments</p> <p>2.3.1 How to prepare and make dishes Preparation of commodities, Cooking of the 2 dishes</p> <p>2.3.2 Presentation techniques</p> <p>2.3.3 Food safety practices</p>	<p>2.4.1 Reviewing of dishes Planning, preparation and cooking; highlighting areas of success and of potential further development.</p> <p>2.4.2 Reviewing own performance To identify personal strengths and weaknesses</p> <p>Revision Unit 1</p>	-
	Skills & Concepts	<p>Scenario analysis and nutrition research. Students will study and refresh their knowledge of the topics above. Using this knowledge they will comprise an independent piece of coursework from an exam board set scenario. The coursework component is to be completed within 12 hours of directed time across Y11.</p>	<p>Menu planning and 3 hr practical exam. Continuation of coursework</p>	<p>Coursework deadline Feb Unit 1 exam revision</p>	
	Common Misconceptions				
	Links to prior learning	Year 10 theory and skills KS3 food safety	Year 10 theory skills KS3 food safety	Y10 Unit 1 notes	
	Links to future learning	Level 2 /3 college course/ apprenticeship			
	Assessment	Year 11 terminal Unit 1 examination and Unit 2 coursework	Year 11 terminal Unit 1 examination and Unit 2 coursework	Year 11 terminal Unit 1 examination	