

Hospitality and Catering / Year 10 / 2022-2023



Year 10	Autumn Term		Spring Term		Summer Term	
Curriculum Content	<p>Theory Unit 1 LO4: Know how food can cause ill health.</p> <p>One of the first things candidates should be aware of prior to cooking is food safety. Candidates could take an external food safety course, either online or through an external agency. Candidates should be aware of and be able to analyse, identify explain or describe:</p> <ul style="list-style-type: none"> • food-related causes of ill health • common types of food poisoning • symptoms of food induced ill health • food safety hazards in different situations • risks to food safety • control measures • food safety regulations 	<p>Practical Unit 2 LO3: Be able to cook dishes.</p> <p>Developing and improving skills learnt at KS3.</p> <p>Basic skills would be taught this first term:</p> <ul style="list-style-type: none"> • knife skills e.g. soups, salads, vegetable cuts • methods of cake making • yeast doughs • pastry making • sauces <p>With emphasis on food safety and hygiene. Candidates should prepare and cook a range of high risk dishes and follow the principles they have learnt in the theory lessons. Candidates could develop skills by planning and preparing a range of dishes e.g. a starter one week, then a main course, then a dessert.</p>	<p>Theory Unit 1 LO1: Understand the environment in which hospitality and catering providers operate.</p> <p>Gain an understanding of the different types of establishments and the types of foods that the produce for customers.</p> <ul style="list-style-type: none"> • describe the structure of the hospitality and catering industry • be aware of and be able to describe the job roles and working conditions. • explain the factors affecting the success of providers <p>LO5: Be able to propose a hospitality and catering provision to meet specific requirements.</p>	<p>Practical LO3: Be able to cook dishes.</p> <p>Use of commodities.</p> <p>Producing dishes using a range of commodities:</p> <ul style="list-style-type: none"> • meat • fish • poultry • eggs • dairy • vegetarian alternatives <p>When working with commodities links could be made to the needs of specific groups, including special dietary needs and allergies. Candidates should continue to use a range of cooking techniques when preparing the dishes.</p>	<p>Theory Unit 1</p> <p>LO1: Understand the environment in which hospitality and catering providers operate.</p> <p>LO2: Understand how Hospitality and catering providers operate.</p> <p>LO3: Understand how Hospitality and catering provision meets health and safety requirements.</p> <p>For this section arranging a range of speakers or visits to enable the candidates to see first-hand how the industry works is recommended. This could include visits to:</p> <ul style="list-style-type: none"> • local hotels • restaurants • food suppliers • event services <p>Guest speakers from:</p> <ul style="list-style-type: none"> • hotel management • event organisers • wedding planners • food suppliers • health and safety executive from local industry 	<p>Theory recap for EXAM Unit 1</p> <p>LO1: Understand the environment in which hospitality and catering providers operate.</p> <p>LO2: Understand how hospitality and catering provisions operate.</p> <p>LO3: Understand how hospitality and catering provision meets health and safety requirements.</p> <p>LO4: Know how food can cause ill health.</p> <p>LO5: Be able to propose a hospitality and Catering provision to meet specific requirements.</p>
Prior knowledge and skills (from previous year / key stage)	<ul style="list-style-type: none"> • Use a range of tools and equipment with improving precision and safely cut, shape and combine materials and ingredients. • Use testing and evaluation to judge how successful a product is identified and incorporate improvements. • Use personal research to communicate and develop ideas for a product/dish. 					
Assessment Objectives	Unit 1 LO4: AC4.1 – AC4.5	Unit 2 LO3: AC3.1 – AC3.5	Unit 1 LO1 AC1.1 – AC1.4	Unit 2 LO3: AC3.1 – AC3.5	Unit 1 LO1, LO2, LO3	Unit 1 LO1, LO2, LO3, LO4, LO5
Vocabulary / Key Subject Terminology	Hygiene Sanitary Salmonella Regulations Control Measures		Kitchen brigade Employment Economy Commercial establishment House keeping Remuneration		Industry Establishment Menu Development Vegan Vegetarian Dairy Free Gluten Free	

Assessment	Unit 2: Practical assessment Unit 1: End of Unit Test LO4	Unit 2: Practical assessment Unit2: End of Unit Test LO1	Unit 2: Practical assessment Unit 1: End of Unit Test LO1, LO2, LO3, LO4 & LO5 external exam
Cross Curricular Links with other Faculties	Numeracy: Time management, cooking timings, weighing, measuring, portioning, estimating. Art/Design: creativity, design, problem solving, colour, shape. PE: Nutrition, health & wellbeing. nutrition, health & wellbeing. MFL: French/Italian keywords.	Business: Meeting Customer Needs. Geography: Environmental Issues When Cooking Numeracy: Time management, cooking timings, weighing, measuring, portioning, estimating. Art/Design: creativity, design, problem solving, colour, shape. PE: Nutrition, health & wellbeing. MFL: French/Italian keywords.	Careers: What job roles are available in the industry? Business: Describing the structure of the hospitality and catering industry and explaining the factors affecting the success of providers. Numeracy: Time management, cooking timings, weighing, measuring, portioning, estimating. Art/Design: creativity, design, problem solving, colour, shape. PE: Nutrition, health & wellbeing. MFL: French/Italian keywords.
Knowledge Organiser content	Each student will be provided with a revision guide.		
Extra-Curricular Offer	Guest Speaker 1 Industry Visit 1 Students will also act as leaders in KS3 cook club.	Guest Speaker 2 Industry Visit 2 Visit fishmonger and butcher at morrisons and learn how to fillet a fish and joint a chicken. Students will also act as leaders in KS3 cook club.	Guest Speaker 3 Industry Visit 3 Students will also act as leaders in KS3 cook club.