

# Hospitality and Catering / Year 11 / 2022-2023



Year 11	Autumn Term		Spring Term		Summer Term	
<b>Curriculum Content</b>	<p><b>Theory</b> <b>Unit 2 MOCK</b> <b>LO1: Understand the importance of nutrition when planning meals.</b> <b>LO2: Understand menu planning.</b></p> <p>Candidates should be able to:</p> <ul style="list-style-type: none"> <li>describe the functions of nutrients</li> <li>compare the nutritional needs of specific groups</li> <li>explain what happens if you don't have a balanced diet</li> <li>know how the different cooking methods impact on the nutritional value of foods</li> <li>know the factors to consider when planning menus</li> <li>be aware of environmental issues when cooking</li> <li>explain how the dishes meet the customer needs</li> <li>produce time plans for practical outcomes</li> <li>be aware of how to check ingredients are of good quality</li> </ul>	<p><b>Practical</b> <b>LO3: Be able to cook dishes. Use of commodities.</b></p> <p>Produce dishes to be served on a range of different menus.</p> <p>They could also look at presentation techniques and accompaniments for a range of dishes including:</p> <ul style="list-style-type: none"> <li>vegetarian, vegan dishes</li> <li>dairy free</li> <li>gluten free</li> <li>low fat diets</li> <li>healthy school meals</li> </ul>	<p><b>Theory</b></p> <p>This term would be used to further develop practical skills, finish any content not covered.</p> <p>Candidates may be given the task chosen, along with the mark scheme for unit 2 so they are aware of how marks are given. They should be given a breakdown of the time allowed to complete the tasks set. Preparation time should also be allowed along with opportunity for them to study exemplar work so that candidates are fully aware of the requirements of the tasks.</p> <p>Candidates will also need to practice examination papers in preparation for the examination.</p>	<p><b>Practical</b></p> <p>This term would be used to further develop practical skills, finish any content not covered. Candidates may be given the task chosen, along with the mark scheme for unit 2 so they are aware of how marks are given. They should be given a breakdown of the time allowed to complete the tasks set. Preparation time should also be allowed along with opportunity for them to study exemplar work so that candidates are fully aware of the requirements of the tasks.</p> <p>Candidates will also need to practice examination papers in preparation for the examination.</p>	<p><b>Theory</b> <b>Unit 2 ACTUAL ASSESSMENT</b> <b>LO1: Understand the importance of nutrition when planning meals.</b> <b>LO2: Understand menu planning.</b></p> <p>Candidates should be able to:</p> <ul style="list-style-type: none"> <li>describe the functions of nutrients</li> <li>compare the nutritional needs of specific groups</li> <li>explain what happens if you don't have a balanced diet</li> <li>know how the different cooking methods impact on the nutritional value of foods</li> <li>know the factors to consider when planning menus</li> <li>be aware of environmental issues when cooking</li> <li>explain how the dishes meet the customer needs</li> <li>produce time plans for practical outcomes</li> <li>be aware of how to check ingredients are of good quality</li> </ul>	<p><b>Theory recap for EXAM if necessary</b> <b>Unit 1</b></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>
<b>Prior knowledge and skills (from previous year / key stage)</b>	<ul style="list-style-type: none"> <li>Use a range of tools and equipment with improving precision and safely cut, shape and combine materials and ingredients</li> <li>Use testing and evaluation to judge how successful a product is identify and incorporate improvements.</li> <li>Use personal research to communicate and develop ideas for a product/dish.</li> </ul>					
<b>Assessment Objectives</b>	<p>Unit 2 LO1 AC1.1 – AC1.4 LO2 AC2.1 – AC2.4 LO3 AC3.1 – AC3.5</p>	<p>Unit 2 LO1 AC1.1 – AC1.4 LO2 AC2.1 – AC2.4 LO3 AC3.1 – AC3.5</p>	<p>Unit 2 LO1 AC1.1 – AC1.4 LO2 AC2.1 – AC2.4 LO3 AC3.1 – AC3.5</p>	<p>Unit 2 LO1 AC1.1 – AC1.4 LO2 AC2.1 – AC2.4 LO3 AC3.1 – AC3.5</p>	<p>Unit 2 LO1 AC1.1 – AC1.4 LO2 AC2.1 – AC2.4 LO3 AC3.1 – AC3.5</p>	<p>Unit 1 LO1, LO2, LO3, LO4, LO5</p>
<b>Vocabulary / Key Subject Terminology</b>	<ul style="list-style-type: none"> <li>Cultural – religion (Judaism, Hinduism and Islam), upbringing</li> <li>Locality – where you live, access to shops</li> <li>Accessibility – transport, shopping online</li> <li>Personal – vegetarian, vegan, cost, brand.</li> <li>Macronutrients, carbohydrates, fat, Proteins</li> <li>Micronutrients, Vitamins: vitamin A, vitamin B, vitamin C, vitamin D.</li> <li>Minerals: iron, calcium, sodium</li> <li>Simmering, boiling, stir-frying, grilling, shallow-frying, microwaving, roasting, Steaming, baking</li> </ul>		<ul style="list-style-type: none"> <li>Cultural – religion (Judaism, Hinduism and Islam), upbringing</li> <li>Locality – where you live, access to shops</li> <li>Accessibility – transport, shopping online</li> <li>Personal – vegetarian, vegan, cost, brand.</li> <li>Macronutrients, carbohydrates, fat, Proteins</li> <li>Micronutrients, Vitamins: vitamin A, vitamin B, vitamin C, vitamin D.</li> <li>Minerals: iron, calcium, sodium</li> <li>Simmering, boiling, stir-frying, grilling, shallow-frying, microwaving, roasting, Steaming, baking</li> </ul>		<ul style="list-style-type: none"> <li>Cultural – religion (Judaism, Hinduism and Islam), upbringing</li> <li>Locality – where you live, access to shops</li> <li>Accessibility – transport, shopping online</li> <li>Personal – vegetarian, vegan, cost, brand.</li> <li>Macronutrients, carbohydrates, fat, Proteins</li> <li>Micronutrients, Vitamins: vitamin A, vitamin B, vitamin C, vitamin D.</li> <li>Minerals: iron, calcium, sodium</li> <li>Simmering, boiling, stir-frying, grilling, shallow-frying, microwaving, roasting, Steaming, baking</li> </ul>	

Assessment	Full Mock Exam Practical and Theory		Unit 2 Controlled Assessment Unit 1: End of Unit Test LO1, LO2, LO3, LO4 & LO5 external exam
Cross Curricular Links with other Faculties	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.	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.	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.
Knowledge Organiser content	Revision Guide Provided.	Revision Guide Provided.	Revision Guide Provided.
Extra-Curricular Offer	Restaurant Visit and Guest Speaker.	Restaurant Visit and Guest Speaker.	Restaurant Visit and Guest Speaker.