

Overview (Key Stage 4)

Year	Year 10 Hospitality and Catering					
Foci	Learning about different types of providers, legislation, food safety and the roles and responsibilities within the sector and develops learners' practical skills for planning, preparing, cooking and presenting nutritional dishes meeting the client needs					
Time	HT1	HT2	HT3	HT4	HT5	HT6
Project	Introduction to Hospitality and Catering	Operations	Health and Safety	Ill health	Meeting the needs of the customer	Exam revision
Subject	The structure of hospitality and the catering industry	Job requirements within H and C industry	H and S Cooking dishes	Food safety	Customer needs	Actual Theory exam
Key Idea	The H and C environment	H and C structure	Cooking safely	Food hygiene	Considerations	How can I develop revision strategies
Spec. Ref	Unit 1-LO1	Unit 1-LO2	Unit 1-LO3	Unit 1-LO4	Unit 1-LO5	N/A
Driving Question	How can I understand the environment in which H and C providers operate	How can I understand how H and C provision operates	How can I understand how H and C provision meets health and safety requirements.	How can I learn about food that can cause ill health.	How can I propose a H and C provision to meet specific requirements?	How can I be successful in my theory exam
Topics	Types of provider, types of service, commercial and non commercial	Kitchen operations, workflow, equipment and materials, large	Personal safety, in the workplace responsibilities in the	Food related causes of ill health, allergies, intolerances plus	Options of H and C provisions, planning menus, considerations	All topics

	catering, services, suppliers, hospitality at non catering venues, hotels and guest houses, food hygiene standards, environment standards, job roles, kitchen brigade, front of house, housekeeping, rates of pay, qualifications and experience, types of contracts, working conditions, hours, factors affecting success, environment factors, packaging, new cooking techniques, customer lifestyles and expectations, competition, trends, political factors, media.	equipment, small equipment, stock control, docs and admin, staff allocations, dress code, security and safety, front of house, workflow, equipment and materials, stock control, docs and admin, staffing dress code, customer requirements and needs, expectations, trends, equality customer rights, data protections	workplace, risk assessments, personal safety and risks, control measures for staff and customers, Food safety practises- HASAWA RIDDOR COSHH MHOR PPER.	symptoms, EHO role and responsibilities, food safety legislation, common types of food poisoning, symptoms of ill health, record keeping, food labeling regs, mandatory info for labels,, nutritional labeling, traffic light labeling, nutrition claims, sources of food poisoning	of nutrition, specific groups and diets, accommodation and catering options, proposing ideas	
Assessment	Ongoing formative assessment and summative assessment termly- external theory exam					