

Hospitality and Catering Year 10 Curriculum Map



Pupils will have 5 lessons over two weeks. The lessons are split evenly between I Collings and K Nicol.

YEAR 10	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Curriculum Content	<p>Unit 1 - Exam Composite – LO1 AC 1.1 – 1.4 Understand the environment in which hospitality and catering providers operate</p> <p>Component 1: The structure of the Hospitality and Catering industry Component 2: Types of food service. Component 3: Commercial and non-commercial sectors Component 4: Practical Component 5: Job roles Component 6: Practical Component 7: Working conditions Component 8: Conserving energy and water Component 9: Costs and overheads Component 10: Practical Component 11: Standards and ratings Component 12: Technology Component 13: Practical</p>	<p>Composite – LO2 AC 2.1-2.3 Understand how hospitality and catering provisions operate</p> <p>Component 1: Kitchen operations Component 2: Practical Component 3: Documentation and record keeping Component 4: Practical Component 6: Dress codes and security Component 7: Practical Component 8: Equipment Component 9: Practical Component 10: Front of house operations Component 11: Practical Component 12: Customer service</p>	<p>Composite – LO3 AC 3.1 – 3.3 Understand how hospitality and catering provision meets health and safety requirements</p> <p>Component 1: Personal safety responsibilities HASAWA 1974 Component 2: Practical Component 3: Personal safety responsibilities RIDDOR 2013 Component 4: Practical Component 5: Personal safety responsibilities COSSH 2002 Component 6: Practical Component 7: Manual handling Component 8: Practical Component 9: Risk and control measures Component 10: Practical</p>	<p>Composite – LO4 AC 4.1 - 4.5 Know how food can cause ill health</p> <p>Component 1: Food related causes of ill health Component 2: Practical Component 3: The EHO Component 4: Practical Component 5: Food legislation Component 6: Practical Component 7: Common types of food poisoning Component 8: Practical Component 9: Symptoms of food poisoning Component 10: Practical</p>	<p>Composite –LO5 AC 5.1 – 5.2. Be able to propose a hospitality and catering provision to meet specific requirements.</p> <p>Component 1: Propose hospitality and catering provision Component 2: Practical Component 3: Revision for unit 1 exam</p> <p>Pupils will have their first attempt at the Unit 1 exam at the end of Summer 1.</p>	<p>Unit 2 Composite – Understand the importance of nutrition when planning menus</p> <p>Component 1: Describe the functions of nutrients in the human body Component 2: Practical Component 3: Compare nutritional needs of specific groups Component 4: Practical Component 5: Explain characteristics of unsatisfactory nutritional intake Component 6: Practical Component 7: Explain how cooking methods impact on nutritional value. Component 8: Practical</p>
Prior knowledge and skills (from previous year / key stage)	KS3 Curriculum knowledge Food safety, hygiene and health and safety Practical lesson routines and expectations Nutrition and healthy eating	KS3 Curriculum knowledge Food safety, hygiene and health and safety Practical lesson routines and expectations Nutrition and healthy eating	KS3 Curriculum knowledge Food safety, hygiene and health and safety Practical lesson routines and expectations Nutrition and healthy eating	KS3 Curriculum knowledge Food safety, hygiene and health and safety Practical lesson routines and expectations Nutrition and healthy eating	KS3 Curriculum knowledge Food safety, hygiene and health and safety Practical lesson routines and expectations Nutrition and healthy eating	KS3 Curriculum knowledge Food safety, hygiene and health and safety Practical lesson routines and expectations Nutrition and healthy eating
Core Knowledge Organiser content						
Assessment Objectives	LO1 AC 1.1 – 1.4 Understand the environment in which hospitality and catering providers operate	LO2 AC 2.1-2.3 Understand how hospitality and catering provisions operate	LO3 AC 3.1 – 3.3 Understand how hospitality and catering provision meets health and safety requirements	LO4 AC 4.1 - 4.5 Know how food can cause ill health	LO5 AC 5.1 – 5.2. Be able to propose a hospitality and catering provision to meet specific requirements.	Unit 2 LO1 AC 1.1 – 1.4 Understand the importance of nutrition when planning menus
Vocabulary / Key Subject Terminology	Caterer Catering Establishment Hospitality Client Commercial Non-commercial Residential	Covers FIFO Workflow Stock control Documentation Customer need Customer requirements and expectations	Control measure Hazard Risk Risk assessment	Bacteria Contaminate Cross-contamination Food spoilage Micro-organism Moulds Pathogenic Toxins	Provision USP – Unique selling point Competition Financial plan Promotion plan <u>Exam preparation techniques</u> Describe	Balanced diet Diet Good nutrition Nutrients Nutrition Sources Whole foods Life stages

