## **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	Unit 1 - Exam  Composite - LO1 AC 1.1 - 1.4  Understand the environment in which hospitality and catering providers operate  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	Composite – LO2 AC 2.1-2.3 Understand how hospitality and catering provisions operate  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	Composite – LO3 AC 3.1 – 3.3 Understand how hospitality and catering provision meets health and safety requirements  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 9: Risk and control measures Component 10: Practical	Composite – LO4 AC 4.1 - 4.5 Know how food can cause ill health  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	Composite –L05 AC 5.1 – 5.2.  Be able to propose a hospitality and catering provision to meet specific requirements.  Component 1: Propose hospitality and catering provision Component 2: Practical Component 3: Revision for unit 1 exam  Pupils will have their first attempt at the Unit 1 exam at the end of Summer 1.	Unit 2 Composite – Understand the importance of nutrition when planning menus  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
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	L05 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  Exam preparation techniques Describe	Balanced diet Diet Good nutrition Nutrients Nutrition Sources Whole foods Life stages

	Non- residential Employee Employer Worker Gross profit Net profit Climate change Fossil fuels Greenhouse gases Non-renewable energy Sustainable diet	Market research		Yeasts Allergen Anaphylaxes Food allergy Food intolerance Critical control points Due diligence Hazard analysis of critical control points (HACCP) EHO – Environmental health officer	Analyse Explain Identify Recommend Review	Lacto-ovo vegetarian Lacto vegetarian Vegan Basal metabolic rate Physical activity level Coagulated Denatured Gelatinised
Assessment 1		Whole school AP1		Whole school AP2	Pupils will have their first attempt at the Unit 1 exam at the end of Summer 1.	
Assessment 2	Unit 1 AC 1.1 – 1.4 Online Microsoft forms assessment	Unit 1 AC 1.1 – 2.3 Online Microsoft forms assessment	Unit 1 AC 1.1 – 3.3 Microsoft forms Online assessment	Unit 1 AC 1.1 – 4.5 Online Microsoft forms assessment		Whole school AP3
Cross Curricular Links with other Faculties	Business – Structure of the hospitality and catering industry Geography and Science – Sustainability in the hospitality and catering industry IT – Media and technology in hospitality and catering Maths – Weighing and measuring ingredients	Business – Business operations Maths – Weighing and measuring ingredients	Science – Risk and control measures Maths – Weighing and measuring ingredients	Science – Bacteria and contamination Maths – Weighing and measuring ingredients	Business – Proposing a business plan Maths – Weighing and measuring ingredients	PE – Basal metabolic rate Science – Nutrients in the body Maths – Weighing and measuring ingredients
Extra- Curricular Offer						
Time Allocation	5 lessons over 2 weeks	5 lessons over 2 weeks	5 lessons over 2 weeks	5 lessons over 2 weeks	5 lessons over 2 weeks	5 lessons over 2 weeks