Hospitality & Catering

YEAR 10 LEARNING PLAN

	TERM 1	TERM 2	TERM 3	TERM 4	TERM 5	TERM 6
Unit (theory)	AO1 1.1.1 Hospitality and catering providers 1.1.2 Working in the hospitality and catering industry 1.1.3 Working conditions in the hospitality and catering industry 1.1.4 Contributing factors to the success of hospitality and catering provision	AO2 1.2 How hospitality and catering provisions operate In this topic learners will gain knowledge and understanding of the following areas: 1.2.1 The operation of the front and back of house 1.2.2 Customer requirements in hospitality and catering 1.2.3 Hospitality and catering provision to meet specific requirements	AO3 1.3 Health and safety in hospitality and catering In this topic learners will gain knowledge and understanding of the following areas: 1.3.1 Health and safety in hospitality and catering provision 1.3.2 Food Safety	AO4 1.4 Food safety in hospitality and catering In this topic learners will gain knowledge and understanding of the following areas: 1.4.1 Food related causes of ill health 1.4.2 Symptoms and signs of food-induced ill health 1.4.3 Preventative control measures of food-induced ill health 1.4.4 The Environmental Health Officer (EHO)	AO1-4 Mop up	NEA Mock 2.1.1 Understanding the importance of nutrition 2.1.2 How cooking methods can impact on nutritional value, understand how the following cooking methods impact on nutritional value. 2.2.1 Factors affecting menu planning 2.2.2 How to plan production
Project (practical)	Bread Rolls / Cheese Straws (shaping, proving) Vegetable Soup (vegetable preparation) (presentation skills) Fruit Pie (shortcrust pastry)(presentation skills) Pizza / Calzone (vegetable preparation) (ingredient combination) Vegetable Curry (combination of spices, vegetable preparation) Dorset Apple Cake (creaming method)	Chocolate Swiss Roll (using handheld appliance, accuracy in weighing, shaping) Sweet & Sour (combining ingredients to add flavour, making a thickened sauce) Vegetable samosas (vegetable preparation, shaping, seasoning) Chicken Goujons (handling raw meat, breadcrumbing and frying) Fish cakes (cooking and mashing potatoes) (shaping) Shortbread Biscuits (Christmas practical)	Macaroni cheese – roux sauce Meatballs in Tomato sauce (sauce making and reduction, high risk foods) Lasagne - Combining two sauces in one recipe Fruit Flan / Jaffa Cakes Thai Chicken Curry – for assessment presentation lesson	Corden De Bleu (high risk foods, knife skills) Visit to canteen Potato challenge (knife skills, dovetailing) Meringue Kisses (aeration, shaping, building) Scotch eggs (high risk foods, shaping, deep fat fryer) Pasta making - – Spinach & Ricotta (Sauce making, shaping)	Revision Mock Exam (All) H&C Mock Exam P5&6 Coronation Chicken & spicy Couscous (high risk foods, dovetail) Bread Rolls and Soup (dovetail, blending, shaping, proving)	NEA Mock Coursework Project Scenario Dovetail - Dhal, Naan bread and Onion bhaji Presentation – Chocolate brownies with cream & garnish Practice dishes Practical assessment
Threshold Concepts	Presentation, Cooking Processes, Practical Skills, Sustainability and Provenance, Nutrition and Health, Food Hygiene and Safety					
Assessment for Learning	• End of AO1 assessment • Peer assessment Teacher verbal feedback • Teacher written feedback • Quizzes • Gameshow	• End of AO2 assessment • Peer assessment Teacher verbal feedback • Teacher written feedback • Quizzes • Gameshow	• End of AO3 assessment • Peer assessment Teacher verbal feedback • Teacher written feedback • Quizzes • Gameshow	• End of AO4 assessment • Peer assessment Teacher verbal feedback • Teacher written feedback • Quizzes • Gameshow	Year 10 Mock exams Self/peer evaluation Feedback after practical lessons	Year 10 Mock NEA Self/peer evaluation Feedback after practical lessons
Resources (links)	Theory Unit 1 Level 1/2 Hospitality and Catering (wjec.co.uk)	Theory Unit 1 Level 1/2 Hospitality and Catering (wjec.co.uk)	Theory Unit 1 Level 1/2 Hospitality and Catering (wjec.co.uk)	Theory Unit 1 Level 1/2 Hospitality and Catering (wjec.co.uk)	Theory Unit 1 Level 1/2 Hospitality and Catering (wjec.co.uk)	Level 1/2 Hospitality and Catering (wjec.co.uk)

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YEAR 11 LEARNING PLAN

	TERM 1	TERM 2	TERM 3	TERM 4	TERM 5	TERM 6
Unit (theory)	NEA Unit 2 (12 hours) 2.1.1 Understanding the importance of nutrition 2.1.2 How cooking methods can impact on nutritional value, understand how the following cooking methods impact on nutritional value. 2.2.1 Factors affecting menu planning 2.2.2 How to plan production	NEA Unit 2 (12 hours) 2.1.1 Understanding the importance of nutrition 2.1.2 How cooking methods can impact on nutritional value, understand how the following cooking methods impact on nutritional value. 2.2.1 Factors affecting menu planning 2.2.2 How to plan production	Exam revision (all units)	Exam revision (all units)	Exam revision (all units)	
Project (practical)			Practical lessons linked to Unit 1	Practical lessons linked to Unit 1	Practical lessons linked to Unit 1	
Threshold Concepts	Presentation, Cooking Processes, Practical Skills, Sustainability and Provenance, Nutrition and Health, Food Hygiene and Safety					
Assessment for Learning	• Level 1/2 Hospitality and Catering (wjec.co.uk)		• Formal teacher marking on NEA.	• Peer assessment • Teacher verbal feedback • Teacher written feedback	• Peer assessment • Teacher verbal feedback • Teacher written feedback (marking past paper questions)	
Resources (links)	Level 1/2 Hospitality and Catering (wjec.co.uk)		Level 1/2 Hospitality and Catering (wjec.co.uk)		Theory Unit 1 H&C Revision	