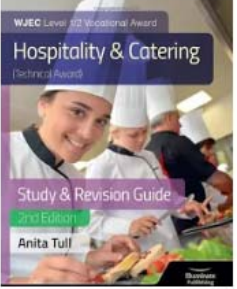
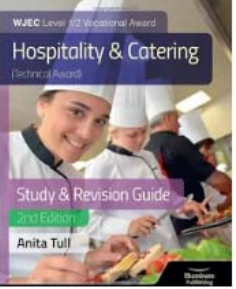
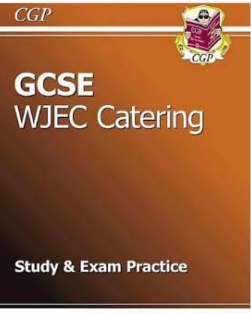


Year 10 Curriculum Map : Hospitality & Catering – New Spec

	Autumn	Spring	Summer
Assessment Objectives	1.1.1 Hospitality and catering providers 1.1.2 Working in the hospitality and catering industry 1.2.3 Hospitality and catering provision to meet specific requirements 2.3.1 How to prepare and make dishes 1.2.1 The operation of the front and back of house 1.1.4 Contributing factors to the success of hospitality and catering provision	1.1.3 Working conditions in the hospitality and catering industry 1.1.4 Contributing factors to the success of hospitality and catering provision 1.2.2 Customer requirements in hospitality and catering 1.2.3 Hospitality and catering provision to meet specific requirements 1.3.1 Health and safety in hospitality and catering provision 1.3.2 Food Safety	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) 2.1.1 Understanding the importance of nutrition 2.1.2 How cooking methods can impact on nutritional value 2.2.1 Factors affecting menu planning
Assessment Objectives NOT covered in Year 10 – but covered in Year 11	2.2.2 How to plan production 2.3.1 How to prepare and make dishes 2.3.2 Presentation techniques 2.3.3 Food safety practices 2.4.1 Reviewing of dishes 2.4.2 Reviewing own performance		
Unit Length	35 lessons	30 lessons	20-25 lessons
Key Learning Outcomes	1. The Industry 2. Types of Service 3. Accommodation 4. Meeting customer needs 5. Personal attributes 6. Job roles 7. Front of House 8. Back of House 9. Uniform and corporate identity 10. Rating and Reviews / Michelin Star Practical Tasks: • Scones – BASELINE • Savoury Triangles (pasties)	1. Factors affecting a business 2. Working conditions, contract types, benefits 3. Running a business 4. Catering equipment 5. Workflow 6. Sustainability 7. Customer rights, inclusion, equality 8. Technology and its link to success 9. Customer demographics 10. Food safety legislation 11. HACCP 12. The role of the EHO Practical Tasks:	1. Food related ill-health 2. Symptoms of food poisoning 3. Prevention of food related ill-health 4. Who is the EHO? 5. Macronutrients 6. Micronutrients 7. Nutritional needs 8. Special diets 9. Cooking methods and their affect on nutritional value 10. Factors to consider when planning a menu 11. Organoleptic qualities Practical Tasks:

	<ul style="list-style-type: none"> • Focaccia • Bread-based pizza 	<ul style="list-style-type: none"> • Singapore Noodles • Peri Peri Chicken and Dirty Rice • Meringues / Eton Mess • Homemade Burgers 	<ul style="list-style-type: none"> • Thai Green Curry and Coconut Rice • Tomato and Basil Tart • Lemon Meringue Pie • Cottage Pie
Prior knowledge	<ul style="list-style-type: none"> • understand and apply the principles of nutrition and health • cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet • become competent in a range of cooking techniques [for example, selecting and preparing ingredients; using utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture and smell to decide how to season dishes and combine ingredients; adapting and using their own recipes] • understand the source, seasonality and characteristics of a broad range of ingredients 	<ul style="list-style-type: none"> • understand and apply the principles of nutrition and health • cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet • become competent in a range of cooking techniques [for example, selecting and preparing ingredients; using utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture and smell to decide how to season dishes and combine ingredients; adapting and using their own recipes] • understand the source, seasonality and characteristics of a broad range of ingredients 	<ul style="list-style-type: none"> • understand and apply the principles of nutrition and health • cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet • become competent in a range of cooking techniques [for example, selecting and preparing ingredients; using utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture and smell to decide how to season dishes and combine ingredients; adapting and using their own recipes] • understand the source, seasonality and characteristics of a broad range of ingredients
CEIAG specific careers links	Dietician Chef	Dietician Chef Baker	Dietician Chef Baker
RRSA	Article 28: Right to education Article 29: Goals of education	Article 28: Right to education Article 29: Goals of education	Article 28: Right to education Article 29: Goals of education
Cross curricular links	<ul style="list-style-type: none"> • Citizenship – understanding about a healthy lifestyle and making healthy food choices • Design Technology – health and safety procedures • Maths – numeracy work linking to %'s of sugar content etc • Science – links to nutrition and a balanced diet • PE – links to energy usage and how our bodies use the food we eat 	<ul style="list-style-type: none"> • Citizenship – understanding about a healthy lifestyle and making healthy food choices • Design Technology – health and safety procedures • Maths – numeracy work linking to %'s of sugar content etc • Science – links to nutrition and a balanced diet • PE – links to energy usage and how our bodies use the food we eat 	<ul style="list-style-type: none"> • Citizenship – understanding about a healthy lifestyle and making healthy food choices • Design Technology – health and safety procedures • Maths – numeracy work linking to %'s of sugar content etc • Science – links to nutrition and a balanced diet • PE – links to energy usage and how our bodies use the food we eat
Useful websites/videos			

<p>Wider Reading</p>	 <p>WJEC Level 1/2 Vocational Award Hospitality & Catering <small>(Technical Award)</small> Study & Revision Guide <small>2nd Edition</small> Anita Tull</p> <p>WJEC Level 1/2 Vocational Award Hospitality and... £13.40 Amazon.co.uk</p>	 <p>WJEC Level 1/2 Vocational Award Hospitality & Catering <small>(Technical Award)</small> Study & Revision Guide <small>2nd Edition</small> Anita Tull</p> <p>WJEC Level 1/2 Vocational Award Hospitality and... £13.40 Amazon.co.uk</p>	 <p>CGP GCSE WJEC Catering Study & Exam Practice</p> <p>Gcse Catering Wjec Study & Exam Practice (a*-g Course). [Book] 5.0 ★★★★★ 2 Paperback · CGP · book</p> <p>£4.38 Used</p>
<p>Literacy Programme</p>	<ul style="list-style-type: none"> • Decode it NOW • Guided practice/model answers • Sentence Starters • Writing strategies 	<ul style="list-style-type: none"> • Decode it NOW • Guided practice/model answers • Sentence Starters • Writing strategies 	<ul style="list-style-type: none"> • Decode it NOW • Guided practice/model answers • Sentence Starters • Writing strategies
<p>Independent Learning Tasks</p>	<p>Mind-map revision homework Retrieval practice homework Knowledge Organiser practice Questions.</p>	<p>Mind-map revision homework Retrieval practice homework Knowledge Organiser practice Questions.</p>	<p>Mind-map revision homework Retrieval practice homework Knowledge Organiser practice Questions.</p>