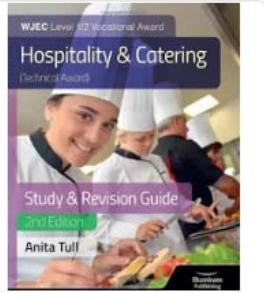
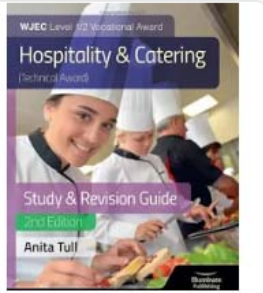
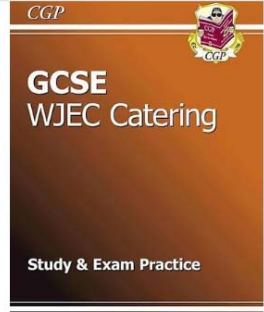


Year 11 Curriculum Map : Hospitality & Catering – Legacy Spec

	Autumn	Spring	Summer
Assessment Objectives	LO1 Understand the environment in which hospitality and catering providers operate LO2 Understand how hospitality and catering provisions operate LO3 Understand how hospitality and catering provision meets health and safety requirements LO4 Know how food can cause ill health LO5 Be able to propose a hospitality and catering provision to meet specific requirements		
Unit Length	35 lessons	30 lessons	20-25 lessons
Key Learning Outcomes	<ol style="list-style-type: none"> 1. Nutrients Recap 2. Planning a menu 3. Factors to consider when planning a menu 4. Lifestyle and food choices 5. Environmental concerns regarding food production, transportation, menu provision 6. Proposing suitable dishes and considering clientele 7. Nutritional analysis of meals linking to function of nutrients 8. Planning your practical, understanding dovetail planning and contingency plans 9. Controlled Assessment write up <p>Practical Tasks:</p> <ul style="list-style-type: none"> • Scones – BASELINE • Chicken Kiev and Hassleback potatoes • Lasgane, garlic bread and side salad • Chicken Curry, rice and naan bread • Meringues / Eton Mess / Pavlovas 	<ol style="list-style-type: none"> 1. Controlled Assessment completion 2. RECAP The industry – types of service, accommodation, meeting customer needs 3. RECAP Ratings and reviews 4. RECAP Factors affecting success 5. Kitchen operations, job roles and workflow 6. Stock Control, catering equipment, security 7. Personal safety in the workplace – HASAWA, RIDDOR, COSHH, PPER <p>Practical Tasks:</p> <ul style="list-style-type: none"> • Mock Practical Exam – 3 hours • Fresh pasta ravioli • Lemon meringue pie • Profiteroles • PRACTICAL EXAM 	<ol style="list-style-type: none"> 1. Recap of LO1 2. Recap LO2 3. Recap LO3 4. Recap LO4 5. Recap LO5 6. Revision Techniques 7. Practice papers
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 	<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 	<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]

	<p>and combine ingredients; adapting and using their own recipes]</p> <ul style="list-style-type: none"> understand the source, seasonality and characteristics of a broad range of ingredients 	<p>broad range of ingredients</p>	<ul style="list-style-type: none"> understand the source, seasonality and characteristics of a broad range of ingredients
CEIAG specific careers links	<p>Dietician Chef</p>	<p>Dietician Chef Baker</p>	<p>Dietician Chef Baker</p>
RRSA	<p>Article 28: Right to education Article 29: Goals of education</p>	<p>Article 28: Right to education Article 29: Goals of education</p>	<p>Article 28: Right to education Article 29: Goals of education</p>
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			
Wider Reading	 <p>WJEC Level 1/2 Vocational Award Hospitality and... £13.40 Amazon.co.uk</p>	 <p>WJEC Level 1/2 Vocational Award Hospitality and... £13.40 Amazon.co.uk</p>	 <p>GCSE Catering Wjec Study & Exam Practice (a*-g Course). [Book] 5.0 ★★★★★ 2 Paperback · CGP · book £4.38 Used</p>
Literacy Programme	<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
Independent Learning Tasks	<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>