

Unit 1: The Hospitality and Catering Industry

Unit 2: Hospitality and Catering in Action

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 10	<p>Unit 1 LO4: Know how food can cause ill Health.</p> <p>To describe food related causes of ill health</p> <p>To describe the role and responsibilities of the Environmental Health Officer (EHO)</p> <p>To describe food safety legislation</p> <p>Unit 2 LO3: Be able to cook dishes</p> <p>Soup - knife skills.</p> <p>Swiss roll - whisking method.</p> <p>Chelsea buns - kneading, proving, shaping.</p>	<p>Unit 1 LO4: Know how food can cause ill Health.</p> <p>To describe common types of food poisoning</p> <p>To describe the symptoms of food induced ill health</p> <p>Unit 2 LO3: Be able to cook dishes</p> <p>Meringues - separating eggs, whisking.</p> <p>Apple Pie - use of corn flour, thickening.</p> <p>Mac and Cheese - gelatinisation - Béchamel sauce.</p> <p>Meatballs - frying and shaping.</p>	<p>Unit 1 LO1: Understand the environment in which hospitality and catering providers operate</p> <p>To describe the structure of the hospitality and catering industry</p> <p>To analyse job requirements within the hospitality and catering industry</p> <p>To describe working conditions of different job roles across the hospitality and catering industry</p> <p>To explain factors affecting the</p>	<p>Unit 1 LO2: Understand how hospitality and catering provisions operate</p> <p>To describe the operation of the kitchen Operation</p> <p>To describe the operation of front of house</p> <p>To explain how hospitality and catering provision meet customer requirement</p> <p>Practical lessons to stop in order to prepare for Summer exam</p>	<p>Unit 1 LO3: Understand how hospitality and catering provision meets health and safety requirements</p> <p>To describe personal safety responsibilities in the workplace</p> <p>To identify risks to personal safety in hospitality and catering Risks</p> <p>To recommend personal safety control measures for hospitality and catering provision</p>	<p><u>June Exam 1st attempt</u></p> <p>Unit 2: Technique practical lessons to build presentation skills for Unit 2.</p>

			<p>success of hospitality and catering providers</p> <p>Unit 2 LO3: Be able to cook dishes</p> <p>Profiteroles- choux pastry, whipping cream, chocolate melting piping.</p> <p>Baked cheesecake- use of separating eggs.</p> <p>Vegan cake- understanding what ingredients to use when making a cake with no eggs.</p>		<p>Unit 1 LO5: Be able to propose a hospitality and catering provision to meet specific requirements</p> <p>To review options for hospitality and catering provision</p> <p>To recommend options for hospitality provision</p> <p>Mock Exam</p>	
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<p>Year 11</p>	<p>Unit 2 LO1: understand the importance of nutrition when planning menus</p> <p>To explain the functions of nutrients in the human body</p> <p>To explain the needs of specific groups.</p> <p>To explain the characteristics of unsatisfactory nutritional intake, visible and non-visible, deficiencies and excesses.</p> <p>To understand the impact of cooking methods on nutritional value.</p>	<p>Unit 2 LO2: understand menu planning</p> <p>To explain factors to consider when proposing dishes for menus</p> <p>To explain how dishes on a menu address environmental issues</p> <p>To explain how menu dishes meet customer needs</p> <p>To produce a plan production of dishes for a menu</p>	<p>Unit 2: LO3 be able to cook dishes</p> <p>To use techniques in preparation of commodities</p> <p>To assure quality of commodities to be used in food preparation</p> <p>To use techniques in cooking of commodities</p> <p>To complete dishes using presentation techniques</p> <p>3.5 use food safety practices</p> <p><u>(Practical Exam)</u></p>	<p>Continue with Controlled Assessment</p>	<p>Revision of UNIT 1 for summer exam resit. (2nd attempt)</p>	
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