

Subject: Hospitality and Catering Year 10 Ability All

Term / Date(s)	HT 1	HT2	HT3/4	HT 5/6
Topic	Unit 1: The hospitality and catering industry Unit 2: Hospitality and catering in action Practical and theory in preparation for the controlled assessment	Unit 2: Hospitality and catering in action Practical and theory in preparation for the controlled assessment	Unit 2 hospitality and catering in action <u>Controlled assessment</u>	Unit 1: The hospitality and catering industry Exam theory
Topic overview Pupils will learn...	<ul style="list-style-type: none"> Unit 1: LO4: Know how food can cause ill health Unit 2: LO1: To understand the importance of nutrition when planning menus Unit 2 LO3: Be able to cook dishes- Work safely and independently with a range of commodities, techniques, cooking methods and presentation techniques to make a range of dishes with a focus on presentation 	<ul style="list-style-type: none"> Unit 2 LO2: To understand menu planning Unit 2 LO3: Be able to cook dishes- Work safely and independently with a range of commodities, techniques, cooking methods and presentation techniques to make a range of dishes with a focus on presentation Unit 2 LO4: Evaluating cooking skills 	<ul style="list-style-type: none"> LO1: To understand the importance of nutrition when planning menus. LO2: To understand menu planning LO3: To be able to cook dishes- Work safely and independently with a range of commodities, techniques, cooking methods and presentation techniques to make a 2-course meal LO4: Evaluating cooking skills 	<ul style="list-style-type: none"> LO1: Understand the environment in which hospitality and catering providers operate LO2: Understand how hospitality and catering provision operates

Subject: Hospitality and Catering Year 11 Ability All

Term / Date(s)	Unit 2 (half term 1,2)	Unit 2 (half term 3)	Unit 1 (Half-term 4, 5 and 6)
Topic	Unit 2: Hospitality and catering in action Practical and theory in preparation for the controlled assessment	Unit 2 hospitality and catering in action Controlled assessment	Unit 1: The hospitality and catering industry Exam theory recap knowledge from Y10
Topic overview Pupils will learn...	<ul style="list-style-type: none"> To understand the importance of nutrition when planning menus. To understand menu planning Work safely and independently with a range of commodities, techniques, cooking methods and presentation techniques to make a range of dishes with a focus on presentation 	<ul style="list-style-type: none"> To understand the importance of nutrition when planning menus. To understand menu planning Work safely and independently with a range of commodities, techniques, cooking methods and presentation techniques to make a 2 course meal 	<ul style="list-style-type: none"> Understand the environment in which hospitality and catering providers operate Understand how hospitality and catering provision operates Understand how hospitality and catering provision makes health and safety requirements Know how food can cause ill health How to apply knowledge to suitable options for hospitality and catering provision for specific needs, locations and situations

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