



Hospitality and catering

I N D E P E N D E N C E	KNOWLEDGE / LITERACY / NUMERACY / ORACY / AGENCY		Year 10		Year 11						
	CONTENT / TOPICS / CONCEPTS		Unit 1 1.1.1 Hospitality and catering providers 1.1.2 working in the H&C industry 1.1.3 working conditions in the H&C industry 1.1.4 Contributing factors in the success of the H&C provision 1.4.1 /2 /3/4 Food related causes of ill health, signs and symptoms ,prevention , EHO Unit 2 2.1.1 Function of nutrients in the body 2.1.2 Effects of cooking methods on nutritional value 2.2.1 factors affecting choice of dishes 2.2.2 How to plan production 2.3.1 /2 prepare cook and present dishes 2.3.3 Food safety practices 2.4.1 Assess the production of dishes 2.4.2 Review own performance Mock NEA		Revision of Unit 2 NEA proper 1.2.1 operation of front and back of house 1.2.2 customer requirements 1.2.3 Hospitality and catering provision to meet specific requirements 1.3.1 Health and safety 1.3.2 Food safety Exam technique Revision						
	VOCABULARY		Soluble, antioxidant, macronutrient, micronutrient, contaminate, commodity, pulse, resistant, emulsify, marinate, pare, staple, toxins, clarify, aerate, braise, granule, blanched		Dextrinization, denaturation, caramelisation, probiotic, fermentation, gelatinisation, coagulate, casual (staff), establishments, macerate , organoleptic, palatability, induction, enzymes, gueridon, beverage, commercial sector, concierge						
	SKILLS		Develop a variety of food preparation and cooking skills, to include weighing and measuring, knife skills, chopping and slicing, melting, whisking, rubbing in, shaping, blending, hydrating. Understand the importance of nutrition and how to plan menus that are nutritious and fit for purpose. Know how to select commodities and the best way to prepare cook and serve them. Know about causes of food related ill health, allergies and intolerances. Understand food safety legislation. Carry out HACCP and identify Health and safety concerns.								
	ASSESSMENT		Summative assessments will take place during the formal cycles in term 2 and 4. End of year assessment for year 10 will be a mock NEA using a real brief set by the examination board. Year 11 will complete their NEA during term 3 under controlled conditions Formative assessment will take place at the end of each LO.								
A T T I T U D E			Develop the willingness to participate and take part in activities in CC. CC will support in developing skills, knowledge, understanding, qualities and attitudes which they need to make an active contribution to their families and communities.			R E S I L I E N C E			Students are regularly encouraged to work cooperatively, encouraging and promoting respect and trust (independent work, group work, pair work, class discussions and debates).. Students are regularly encouraged to listen to the opinions of everyone and take them on board using peer assessment and feedback sessions.		
Understanding others, behaviour and attitudes, SMSC, PHSE						Character, personal Development, wellbeing and CIAG					