

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
<p>Year 9 Unit 1 - The Hospitality and catering industry</p>	<p>Topic: LO1 Understand the environment in which hospitality and catering providers operate</p>	<p>Topic: LO4 Know how food can cause ill health</p>	<p>Topic: LO2 Understand how hospitality and catering provision operates LO3 Understand how hospitality and catering provision meets health and safety requirements LO4 Know how food can cause ill health</p>	<p>Topic: LO1 Understand the environment in which hospitality and catering providers operate LO2 Understand how hospitality and catering provision operates LO5 Be able to propose a hospitality and catering provision to meet specific requirements</p>	<p>Topic: Revision of all LO's</p>	<p>Topic: Unit 2 controlled assessment mock</p>
	<p>Rationale of Learning Students are introduced to the qualification starting with learning objective 1 which focuses around the industry, service and job roles. They complete a practical lesson each week with 3 levels of difficulty in preparation for the practical exam in year 10.</p> <p>Assessment of LO1 completed.</p>	<p>Rationale of learning Students start to build on their knowledge of the industry by looking into food hygiene and safety practices in the industry. This scaffolds the learning for more complex topics to be covered in the spring term such as legislation and Environmental health officers. Practicals continue to increase in skill level with more focus on presenting the dishes to a high standard. Dishes are varied and from around the world building students cultural capital with a themed end of term recipe to promote british values.</p> <p>Assessment of LO4 completed. Mock exam 1.</p>	<p>Rationale of Learning Students consolidate their knowledge of LO1 and LO4 to approach more difficult topic areas such as legislation and enforcing food safety and hygiene in the industry. Practicals focus on time management and multitasking whilst still developing in difficulty, presentation is still a major focus. An end of term themed practical develops students' cultural capital.</p> <p>Assessment of aspects of LO2, LO3 and LO4 that have been covered. Mock exam 2.</p>	<p>Rationale of Learning Students complete their unit 1 knowledge by covering the remaining topics around customers and contract catering. Students then develop this further to look at LO5 which focuses on assessing and recommending options for a hospitality provision. In this LO5 students can apply their knowledge from all other LOs. Practicals focus on perfecting high skills such as pasta making, bread making and pastry making.</p> <p>Assessment of LO1, LO2 and LO5 topics covered. Mock exam 3.</p>	<p>Rationale of Learning To contextualise and apply the learning to date to plan an event using all hospitality and catering industry knowledge. Structured revision of all topics prior external exam 29th May 2020. Practicals are centred around a variety of medium and high level skills with a large focus on presentation.</p> <p>Mock exam 4.</p>	<p>Rationale of Learning Give students an overview of expectations and knowledge to be covered in Year 10 unit 2 hospitality and catering in action controlled assessment worth 60% of overall grade.</p>
	<p>Content Taught:</p> <ul style="list-style-type: none"> Establishments and Service types Standards and Ratings Job Types and Hierachy Working Conditions LAPTOPS Success and Failure of Restaurants Success and failures continued and DIRT Time <p>Practicals</p> <ul style="list-style-type: none"> Pizza Pinwheels mini bakewells 	<p>Content Taught:</p> <ul style="list-style-type: none"> Bacteria and Intro to Food Borne Illness Allergies and Intolerances Chemical, Metals and poisonous plants Bacteria recap and intro to common types of food poisoning Specific Food Poisoning bacterias Food poisoning investigation task <p>Practicals</p> <ul style="list-style-type: none"> Chicken pilau Tiramisu Cannelloni Lemon Meringue Pie 	<p>Content Taught:</p> <ul style="list-style-type: none"> Personal Safety Responsibilities in the workplace inc HASAWA Kitchen Layout, safety, security, dress code HACCP and Risk Assessments Environmental Health Officer <p>Practicals</p> <ul style="list-style-type: none"> breakfast bakes katsu curry mince dish choices sunday dinner banana toffee pancakes 	<p>Content Taught:</p> <ul style="list-style-type: none"> Equipment Customer Types and needs Suppliers Non catering Venues, Events and Contract Caterers review options for hospitality and catering provision recommend options for hospitality provision <p>Practicals</p> <ul style="list-style-type: none"> pineapple upside down cake pasta week homemade burgers choux pastry 	<p>Content Taught:</p> <ul style="list-style-type: none"> Trip to sheridan suite Sheridan Suite Task reflections Revision <p>Practicals</p> <ul style="list-style-type: none"> salt and pepper chicken with egg fried rice healthy doner kebab sweet and sour chicken with spring rolls danish pastries meringue challenge pad thai 	<p>Content Taught:</p> <ul style="list-style-type: none"> AC 1.1 AC 1.3 AC2.3 AC2.4 Evaluate practical mock success set targets <p>Practicals</p> <ul style="list-style-type: none"> Sticky toffee muffins Chicken Pie Practical Mock - cook own dish

	<ul style="list-style-type: none"> Shortbread stacks koftas and flatbread chicken kiev with dauphinoise potatoes shepherds pie with sweet potato mash 	<ul style="list-style-type: none"> xmas chocolate log 		<ul style="list-style-type: none"> cheese and onion pie hot cross buns 		
Year 10 Unit 2 - The hospitality and catering industry in action	Topic: Unit 2	Topic: Unit 2	Topic: Unit 2	Topic: Unit 2	Topic: Unit 1	Topic:
	Rationale of Learning: The purpose of this unit is for learners to complete a range of topics to aid them with their Unit 2 Coursework. Students will be completing class notes for unit 2 coursework.	Rationale of Learning: The purpose of this unit is for learners to complete a range of topics to aid them with their Unit 2 Coursework. Students will be continuing to complete unit 2 class work notes. They will begin their WJEC Hospitality and Catering coursework. They will have to select dishes for a target group that fits a given brief. They will need to consider nutrition, environmental issues, cooking methods and ingredients for two selected dishes. These dishes need to use a range of high skills and will be, for most students a main and a desert aimed at children or adults.	Rationale of Learning: They will continue with their WJEC Hospitality and Catering coursework. They will need to consider nutrition, environmental issues, cooking methods and ingredients for two selected dishes. These dishes need to use a range of high skills and will be, for most students a main and a desert aimed at children or adults.	Rationale of Learning: They will continue with their WJEC Hospitality and Catering coursework. They will need to consider nutrition, environmental issues, cooking methods and ingredients for two selected dishes. These dishes need to use a range of high skills and will be, for most students a main and a desert aimed at children or adults.	Rationale of Learning: They complete unit 1 revision ready for their examination in June	Rationale of Learning:
	Content Taught: <ul style="list-style-type: none"> AC1.1 Describe the functions of the nutrients in the human body Bread making AC1.1 Describe the functions of the nutrients in the human body AC1.2 compare nutritional needs of specific groups Shortbread stacks 	Content Taught:				

	<ul style="list-style-type: none"> ● AC1.2 compare nutritional needs of specific groups ● AC1.3 explain effects of unsatisfactory nutritional intake ● AC1.4 explain how cooking methods impact on nutritional value. ● AC2.1 explain factors to consider when proposing dishes for menus . Factors affecting food choice Skills of staff Equipment available Time available Type of provision e.g. service, location, size, standards Finance e.g. costs, customer needs Client base ● AC2.2 explain how dishes on a menu address environmental issues affect dishes Preparation and cooking methods Ingredients used Packaging ● AC 2.3 Explain how dishes meet customer needs Bonfire themed recipe 					
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