SUBJECT CURRICULUM OUTLINE

Year 10 Hospitality & Catering

Term	Topic/Unit of work	Knowledge	Skills	Assessment
Autumn Term 1	Unit 1.1 - Hospitality and catering industry. Savory based dishes.	Types of establishments. Contract caterers & suppliers. Types of service. Types of hospitality accommodations. Standards & reviews. Recipes - - stuffed peppers - vegetable curry - vegetable bake - chilli con carne - ready steady cook	Knowledge & understanding. Describing the structure of hospitality & catering. Comparing advantages and disadvantages. Effective use of research. Analysing. Discussion & communication. Prep & cooking skills.	Practice exam questions. End of unit quiz.
Autumn Term 2	Unit 1.2 - How hospitality and catering providers operate. Unit 1.3 - Working conditions. Pasta dishes. Festive dishes.	Hospitality & catering job roles. Kitchen/hospitality brigade. Job requirements. Contract types. Qualifications. Holidays entitlements & benefits Recipes - - pasta - spaghetti carbonara - lasagne - gingerbread people - festive bake - swiss roll - yule log	Knowledge & understanding. Analysing job requirements. Comparing advantages and disadvantages. Effective use of research. Discussion & communication. Prep & cooking skills.	Practice exam questions. End of unit quiz.
Spring Term 1	Unit 1.4 - Factors affecting the success of	Costs & overheads. Profits. Environment.	Knowledge & understanding. Comparing advantages and disadvantages. Effective use of research.	Practice exam questions. End of unit quiz.

	hospitality and catering providers. Unit 2.1 - Operations in the kitchen. Unit 2.2 - Front of house operation. Unit 2.3 - Meeting customer needs. Chicken dishes.	Technology & emerging cooking techniques. Customer expectations/ customer service. Trends. Political Factors. Kitchen operations. Front of house/Kitchen brigade. Equipment. Safety & security. Customer types. Customer needs/expectations. Customer rights. Recipes - - portion a chicken - chicken kiev - chicken goujons - bbq chicken drumsticks	Analysing. Discussion & communication. Prep & cooking skills.	
Spring Term 2	Unit 3.1 - Responsibilities in the workplace. Unit 3.2 - Risks. Unit 3.3 - Personal safety in hospitality & catering. Bread dishes.	Responsibilities of employers & employees. Health & safety. Health risks. Security risks. Levels of risks. Control measures. Recipes - - Bread rolls - Naan bread - focaccia	Knowledge & understanding. Comparing advantages and disadvantages. Effective use of research. Analysing. Discussion & communication. Prep & cooking skills.	Practice exam questions. End of unit quiz.

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Summer Term 1	Unit 4.1 - Food related causes of ill health. Unit 4.2 - Environmental Health Officer. Unit 4.3 - Food safety legislation. Unit 4.5 - Symptoms of food induced ill health. Preserves.	Types of causes. Role of EHO. Responsibilities of EHO. Food safety act. Food safety. Food labelling. Symptoms. Recipes - - jam - lemon curd - lemon curd tart - mini victoria sponge	Knowledge & understanding. Comparing advantages and disadvantages. Effective use of research. Analysing. Discussion & communication. Prep & cooking skills.	Practice exam questions. End of unit quiz.
Summer Term 2	Unit 5.1 - Meeting specific requirements. Unit 5.2 - Recommend options. Unit 1.1 - Nutrients. Pastry dishes.	Review advantages & disadvantages. Supporting information. Purpose ideas & justifications. Types of nutrients. Recipes - - puff pastry - cream slices - choux buns	Knowledge & understanding. Comparing advantages and disadvantages. Effective use of research. Analysing. Discussion & communication. Prep & cooking skills.	Practice exam questions. End of unit quiz. Mock exam.