



HOSPITALITY & CATERING CURRICULUM LEARNING JOURNEY



Knowledge & Concepts increase students depth/ challenge and build on previous learning where topics are revisited throughout their learning journey

		YEAR 10	YEAR 11
	Topics	1.4 Food Safety in Hospitality and Catering 1.3 Health and safety in hospitality and catering provision	2.1 The importance of Nutrition (NEA)
Half Term 1	Knowledge	1.4.1. Food related causes of ill health <ul style="list-style-type: none"> • Food poisoning bacteria • Allergies • Intolerances • Food labelling laws • Food safety legislation • Food hygiene. 1.4.2 Symptoms and signs of food induced ill health <ul style="list-style-type: none"> • Visible signs • Non-visible signs Preventative control measures of food-induced ill health <ul style="list-style-type: none"> • cross contamination • correct temperature in delivery, storage, preparation and service • physical contamination. 	2.1.1 Understanding the importance of nutrition <ul style="list-style-type: none"> • The importance of nutrition <ul style="list-style-type: none"> - need for a balanced diet - function of nutrients 2.1.2 How cooking methods can impact on nutritional value <ul style="list-style-type: none"> • How cooking methods can impact nutritional value of food
	Topics	1.4 Food Safety in Hospitality and Catering 1.3 Health and safety in hospitality and catering provision	2.2 Menu Planning



HOSPITALITY & CATERING CURRICULUM LEARNING JOURNEY



Half Term 2		<p>1.3.2. Food Safety</p> <ul style="list-style-type: none"> • Identify any critical control points and ensure that risks are removed or reduced to safe levels • Decide on what actions to take if something goes wrong • Complete a HACCP document <p>1.4.4 The Environmental Health Officer (EHO)</p> <ul style="list-style-type: none"> • Job roles • Job responsibilities <p>1.3.1 Health and safety in hospitality and catering provision</p> <ul style="list-style-type: none"> • Control of Substances Hazardous to Health Regulations (COSHH) 2002 • Health and Safety at Work Act 1974 • Manual Handling Operations Regulations 1992 • Personal Protective Equipment at Work Regulations (PPER) 1992 • Reporting of Injuries, Diseases and Dangerous Occurrences Regulations (RIDDOR) 2013 • Risks to health and security including the level of risk (low, medium, high) in relation to employers, employees, suppliers and customers. 	<p>2.2.1 Factors affecting menu planning</p> <ul style="list-style-type: none"> • Cost • Portion control • Balanced diets/current nutritional advice • Time of day • Clients/customers. • Skills of Chefs • Time available • Equipment • Environmental issues • Time of year • Organoleptic qualities
	Topics	<p>1.1 Hospitality and catering provision</p> <p>1.2 How hospitality and catering provisions operate</p>	<p>2.2 Menu Planning (NEA)</p> <p>2.3 The skills and techniques of preparation, cooking and presentation of dishes</p> <p>2.4 Evaluating cooking skills</p>



HOSPITALITY & CATERING CURRICULUM LEARNING JOURNEY



Half Term 3	Knowledge	<p>1.1.1. Hospitality and catering providers</p> <ul style="list-style-type: none"> • Commercial providers • Non-commercial providers • Food service • Residential service <p>1.2.2 Customer requirements in hospitality and catering</p> <ul style="list-style-type: none"> • How hospitality and catering provision meets customer needs 	<p>2.2.2 How to plan production</p> <ul style="list-style-type: none"> • Commodity list with quantities • Contingencies • Equipment list • Health, safety and hygiene • Quality points • Sequencing/dove-tailing • Timing • Mise en place • Cooking • Cooling • Hot holding • Serving • Storage <p>2.3.1 Preparing and making dishes</p> <p>2.3.2 Presentation techniques</p> <p>2.3.3 Food safety practices</p>
	Topics	<p>1.1 Hospitality and catering provision</p> <p>1.2 How hospitality and catering provisions operate</p>	<p>2.2 Menu Planning (NEA)</p> <p>2.3 The skills and techniques of preparation, cooking and presentation of dishes</p> <p>2.4 Evaluating cooking skills own performance</p>



HOSPITALITY & CATERING CURRICULUM LEARNING JOURNEY



Half Term 4	Knowledge	<p>1.1.2 Working in the hospitality and catering industry</p> <ul style="list-style-type: none"> • The front of house brigade • The kitchen brigade • Personal attributes • Qualifications and experience <p>1.1.3 Working conditions in the hospitality and catering industry</p> <ul style="list-style-type: none"> • Employment contracts and working hours • Remuneration and benefits in the industry <p>1.1.4 Contributing factors to the success of hospitality and catering provision</p> <ul style="list-style-type: none"> • Basic costs incurred within the hospitality and catering industry • basic calculation of gross profit and net profit within the hospitality and catering industry • The impact of economy on business • The environmental impact within the hospitality and catering industry • How new technology impacts the hospitality and catering service industry • The positive and negative impacts that the following media types can have on the hospitality and catering industry 	<p>2.4.1 Reviewing of dishes</p> <ul style="list-style-type: none"> • Dish production • Dish selection • Health and safety • Hygiene • Improvements • Organoleptic • Presentation • Waste <p>2.4.2 Reviewing own performance</p> <ul style="list-style-type: none"> • Decision making • Organisation • Planning – including the advantages and • Disadvantages of chosen options and how they • meet specific needs • Time management.
	Topics	2.1 The importance of nutrition	Revision – various topics
Half Term 5	Knowledge	<p>2.1.1 Understanding the importance of nutrition</p> <ul style="list-style-type: none"> • Macro-nutrients • Micro-nutrients • Different life-stages: • Special dietary needs <p>2.1.2 How cooking methods can impact on nutritional value</p> <p>2.2.1 Factors affecting menu planning</p>	<ul style="list-style-type: none"> • 1.1 Hospitality and catering provision • 1.2 How hospitality and catering provisions operate • 1.3 Health and safety in hospitality and catering • 1.4 Food safety in hospitality and catering
	Topics	2.1 The importance of nutrition	Revision – various topics



HOSPITALITY & CATERING CURRICULUM LEARNING JOURNEY



Half Term 6	knowledge	<p>MOCK NEA</p> <ul style="list-style-type: none">• The importance of nutrition• How cooking methods can impact nutritional value• Factors affecting menu planning <p>Written MOCK</p>	Preparation for the exam – various topics
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