

# SUBJECT: Hospitality and Catering



## KS4 CURRICULUM PLAN 2021-22

KS3 Knowledge and key skills

YEAR 10	AUTUMN 1	AUTUMN 2	SPRING 1	SPRING 2	SUMMER 1	SUMMER 2
<b>TOPIC</b>	LO1&2 - Understand the importance of nutrition when planning meals. LO2 - understand menu planning.	LO1&2 - Understand the importance of nutrition when planning meals. LO2 - understand menu planning.	LO4 - Know how food can cause ill health.	LO4 - Know how food can cause ill health.	LO1 - Understand the environment in which hospitality and catering providers operate	LO5 - Be able to propose a hospitality and catering provision to meet specific requirements.
<b>Knowledge</b>	Function of Nutrients and nutrition needs, balanced diet, Impacts of cooking on the nutritional value of food.	Factors to consider when planning a menu, customer needs, quality checks of ingredients to ensure they are good quality.	Food safety, food related ill health, common types of food poisoning, symptoms of food induced ill health	Food safety hazards in different situations, risk to food safety, control measures. food safety regulations	Gain an understanding of the different types of establishments and the types of foods that they produce for the customers. Describe the structure within the industry, job roles and working conditions, what factors could affect success in the industry.	Knowledge for the assessment process and the content that would be involved for them to carry out their investigation
<b>Skills</b>	Producing dishes using a range of commodities. Meat, fish, poultry. Continue to use a range of cooking techniques from KS3. Link dishes to specific groups including dietary needs and allergies	Producing dishes using a range of commodities. Eggs, dairy, vegetarian alternatives. Continue to use a range of cooking techniques from KS3. Link dishes to specific groups including dietary needs and allergies	Candidates should prepare and cook a range of high risk dishes. Knife skills, methods of cake making, yeast doughs	Candidates should develop skills by planning and preparing a range of dishes. pastry making, sauces	Produce dishes to be served on a range of different menus. Students will focus on the presentation of dishes and accompaniments. Vegan, vegetarian diet, dairy free, gluten free	Produce dishes to be served on a range of different menus. Students will focus on the presentation of dishes and accompaniments. Low fat diets, healthy school meals
<b>Key Vocab</b>	Bridge, claw, cross-contamination, micro-organism, toxins, bacteria, symptoms, intolerance, allergies, weighing and measuring	Food safety Act, HACCP, food handlers. Environmental health officer, sieving, shaping, blending	Balanced diet, nutrition, presentation techniques, garnishes, dietary guidelines, specialist diets	Whisking, portion control, mise en place, commodities	Specialist diets, cooking methods, industry, commercial sector, non commercial sector, job roles	Mise en place, time plans, dove tailed time plans, portion control, decoration

YEAR 11	SUMMER 2	SUMMER 1	SPRING 2	SPRING 1	AUTUMN 2	AUTUMN 1
<b>TOPIC</b>	Exam preparation - consolidation of knowledge from previous terms in preparation for the external exam	Exam preparation - consolidation of knowledge from previous terms in preparation for the external exam	Preparation for Unit 2	Preparation for Unit 2	LO1 - Hospitality and catering providers LO2 - How the providers operate LO3 - Meeting health and Safety requirements	LO1 - Hospitality and catering providers LO2 - How the providers operate LO3 - Meeting health and Safety requirements
<b>Knowledge</b>	Revision skills	Revision skills	Gain knowledge for the task to be completed for Unit 2. Understand how they will be marked in line with the task given. Gain knowledge of the timeline to work towards for the successful completion of Unit 2 and the requirements of the tasks.	Gain knowledge for the task to be completed for Unit 2. Understand how they will be marked in line with the task given. Gain knowledge of the timeline to work towards for the successful completion of Unit 2 and the requirements of the tasks.	Develop a knowledge of Hotel management, event organisers, wedding planners, food suppliers, health and safety executives. Gain an experience of how the professionals work within their industry	Develop knowledge of local hotels, restaurants, food suppliers and event services. Gain an experience of how these establishments work within the industry.
<b>Skills</b>	balanced diet, nutrition, presentation techniques, garnishes, dietary guidelines, specialist diets	Food safety Act, HACCP, food handlers. Environmental health officer, sieving, shaping, blending	Extend practical skills to enhance presentation for exam	Extend practical skills to enhance presentation for exam	Students will develop skills of planning trialling, preparing and cooking dishes. They will also gain experience of serving these dishes to a target group or a target outlet. Presentation skills	Students will develop skills of planning trialling, preparing and cooking dishes. They will also gain experience of serving these dishes to a target group or a target outlet. Presentation skills
<b>Key Vocab</b>	Mise en place	Trialling, job roles, industry, working conditions,	Cooking methods, techniques, presentation skills, menu planning	Cooking methods, techniques, presentation skills, menu planning	Trialling, job roles, industry, working conditions,	Mise en place

Key Knowledge Transfer