

Year 10 ~ Curriculum Map for Hospitality & Catering

What are the intended aims for this year's curriculum? Hospitality & Catering – The course is designed to give a good foundation of knowledge, understanding and skills that are required by the Hospitality & Catering Industry. Students will have the opportunity to develop a variety of skills including food preparation and cooking skills, organisation, time management, planning, communication and problem solving. The course is made up of two units: The Hospitality & Catering Industry and Hospitality & Catering in Action. The year will focus on preparation for the written examination of the Hospitality & Catering Level 1 / 2 Award whilst building upon practical skills learnt in in Key Stage 3 in preparation for coursework element of the course which takes place in year 11.											
Term 1		Term 2		Term 3 Introduction to design brief for NEA Practice key practical skills		Term 4		Term 5		Term 6	
Topic(s): Food safety Personal safety Roles and responsibilities of employers and employees	Aim of A&R	Topic(s): Front of house operations and staff Customer expectations and requirements	Aim of A&R	Topic(s): Factors affecting the success of Hospitality & Catering Providers Operation of a kitchen	Aim of A&R	Topic(s): The Hospitality & Catering Industry	Aim of A&R	Topic(s): Kitchen equipment Nutrition To reflect on prior learning -Government Guidelines for healthy eating To recap on the Eatwell Guide	Aim of A&R	Topic(s): Design brief for NEA Diet related disease	Aim of EoY exam
'Big idea(s)' / fundamental concepts	The risks and prevention of food poisoning The role of the local council in food safety Modelling how to tackle examination questions	To deconstruct the front of house operation (hotel & restaurant) To determine customer requirements To determine customer expectation To investigate possible careers		To write a proposal for a Hospitality & Catering provider To identify all the factors that can affect businesses succeeding To deconstruct the operation of a kitchen Personal and employer responsibilities for safety in the workplace		To establish the purpose of Hospitality & Catering provisions & the services they provide To understand job roles within the industry To be able to propose Hospitality & Catering Provisions for a situation		To recognise large kitchen equipment & how to care for it Nutrition through life and why it is important		To recognise diet related diseases Breaking down the design brief for the coursework and understanding what it involves	
Knowledge to be learnt	To determine the control measures for the prevention of food poisoning To determine the role of the Environmental Health Officer To identify personal safety issues in the kitchen Health risks & control measures Safety risks & control measures Security risks & control measures To improve practical skills and consider the sensory attributes of food	Dress code, operational procedures, safety & security for front of house, stock control Customer rights & equality, customer trends, business & leisure & local resident requirements To investigate careers – what qualifications and skills are required		To explore the business in a local town to identify success factors To identify employer responsibilities and the legal requirements for safety in the workplace To consider customer expectations, trends, economic & political factors which can affect the success of businesses To consider the most appropriate business for a situation- proposing Hospitality & Catering provisions for a scenario To understand how a kitchen operates, staff dress code and work flow practices		Classifying Catering establishments Identifying the types of counter service they provide. Hospitality & Catering rating systems Job Descriptions- roles and responsibilities		Names and care information for large equipment in a kitchen Make and use informed choices about a varied and balanced diet - determine the Eatwell Guide & key nutritional tips - determine why a balanced and varied diet is important The factors that affect food choice Nutritional requirements of different age groups		To recognise illnesses associated with a poor diet- over nutrition / nutritional deficiency To make & use informed choices about a Complete the Assessment criteria for the design brief AC1.1 Describe the Functions of the Nutrients in the human body AC 1.2 Compare the nutritional needs of specific groups AC1.3 Explain characteristics of unsatisfactory nutritional intake AC1.4 Explain how cooking methods impact on nutritional value	
Key vocabulary	Hazard Analysis Critical Control Points (HACCP) Environmental Health Officer (EHO) Names of food poisoning bacteria Names of Law affecting the industry	Customer expectations Personal health and safety Job roles		Work flow Provisions Success criteria Catering terminology- names of vegetable cuts		Establishment Commercial / non-commercial Residential/ non-residential Types of food service systems Work flow Provisions Success factors		Identify the key nutrients needed by the body, their sources & why they are needed		Unsatisfactory dietary intake - illnesses Names of large equipment in the kitchen Names of illnesses associated with poor nutrition Exam command words	
The role of reading and comprehension	Homework research and exam style questions -- Allergens/ food poisoning bacteria / laws relating to food premises	Homework research related to menu presentation and customer requirements. Exam style questions		Homework relating to nutrition employer responsibilities/ risk assessments		Homework research- types of food service & standards & ratings Careers research		Homework relating to revision topics Answering practice exam questions Revision		Independent research to answer the assessment criteria Homework research- Environmental issues Types of vegetarians	
The role of independent extended writing	Independent research results Research and report into food packaging & labelling / allergens Research and report on the purpose of HACCP Preparation for extended examination questions in summative assessments and final written exam	Preparation for extended examination questions in summative assessments and final written exam Researching topics related to the Hospitality & Catering Industry Describing job roles and dress codes Describing customer requirements Careers investigation		Preparation for extended examination questions in summative assessments and final written exam Writing a business proposal To identify the principles of HACCP Describing how a kitchen operates		Describing the functions of nutrients required by the body		Preparation for extended examination questions in final written exam Researching kitchen equipment and how to care for it.		All mock coursework must be researched & written independently Describing poor nutrition and how it affects people To identify key factors that are associated with good nutrition.	
The role of maths/ numeracy	Weighing & measuring, Interpreting examination questions based on tables & charts	Weighing & measuring, Interpreting examination questions based on tables & charts		Weighing & measuring, Interpreting examination questions based on tables & charts		Weighing & measuring, Interpreting examination questions based on tables & charts		Weighing & measuring, Interpreting examination questions based on tables & charts		Weighing & measuring, Interpreting examination questions based on tables & charts	
Links to careers/ aspirations	Hospitality & Catering key vocabulary Employment in Hospitality & Catering Industry	Careers investigation Hospitality & Catering key vocabulary Employment in industry		Hospitality & Catering key vocabulary Employment in Hospitality & Catering Industry		Hospitality & Catering key vocabulary Employment in Hospitality & Catering Industry		Hospitality & Catering key vocabulary Employment in Hospitality & Catering Industry		Hospitality & Catering key vocabulary Employment in Hospitality & Catering Industry	

To assess and review topics from term 1

To assess and review topics from term 2

To assess practical skills that have been developed over the course of the rotation.

To assess and review topics from term 4

To assess practical skills that have been developed over the course of the rotation.

To assess and review a combination of topics from the food and DT rotation.

Core skills	To be able to: - Work in a hygienic manner - Working safely in the kitchen. - Understanding different cooking and preparation methods - Presentation skills	To be able to: -understand the structure of the Hospitality & Catering Industry - understand job roles relating to the industry - be able to produce food that will be appealing to customers	To be able to: to understand the factors that affect the success of Hospitality & Catering providers -understand the health & safety responsibilities of employers and employees for personal safety - identify the risks and control measures for personal safety in the Hospitality & Catering Industry - identify the food related causes of ill health - Knife skills – increasing complexity of tasks throughout the project. -	To be able - to discuss why businesses are successful and why they may fail - to be able to propose a suitable establishment for a scenario - to understand the kitchen brigade & how a kitchen operates -to understand the importance of workflow in a kitchen	To be able to: - to explain how front of house works, the job roles and safety & security measures - to explain how to keep customers happy, how to deal with complaints	To be able to: - explain what kitchen equipment is, what it does and how to care for it - to recap on illnesses associated with poor diet and explain how to improve the diet - explain what kitchen equipment is, what it does and how to care for it understand the importance of nutrition Preparation for examinations Completing coursework
Dept. enrichment activities	Visit/trip	Careers fair	Visit/trip			
Home learning opportunities	https://www.youtube.com/watch?v=UyDqrhQLOHM Food Allergens	https://study.com/academy/lesson/hospitality-industry-customer-service-guest-satisfaction.html Customer service & guest satisfaction https://www.youtube.com/watch?v=hwlEvPK6SGY Industry Insight: Careers in Hospitality (Catering)	https://www.finedininglovers.com/article/escoffiers-kitchen-brigade-system-explained The kitchen brigade	https://www.youtube.com/watch?v=k0zP41So93A Working in Hospitality: A snapshot of the Industry	https://www.nutrition.org.uk/healthyliving/healthydiet/eatwellvideo.html The Eatwell Guide	https://www.youtube.com/watch?v=PYXxmuRFbpE WJEC Hospitality & catering overview