



Curriculum Plan Key Stage 4

Hospitality and Catering

Academic year: 2020/21		Lead Teacher: Mr G Morton (g.morton@todhigh.co.uk)	
Term 1			
Year 10		Year 11	
<p>Food Safety, Health and Hygiene</p> <ul style="list-style-type: none"> • Food-related causes of ill health • Common types of food poisoning • Symptoms of food induced ill health • Food safety hazards in different situations • Risks to food safety • Control measures • Food safety regulation <p>Practical Skills</p> <ul style="list-style-type: none"> • Knife skills e.g. Soups, salads, vegetable cuts • Methods of cake making • Yeasted doughs • Pastry making • Sauces 		<p>Unit 1</p> <p>Understand the environment in which hospitality and catering providers operate.</p> <ul style="list-style-type: none"> • Working conditions • Training requirements • Factors that affect the success of hospitality • Costs, economy, environmental effects. <p>Understand how hospitality and catering providers operate.</p> <ul style="list-style-type: none"> • Kitchen operations and hierarchy • Stock control and rotation. • Front of house operations • Equipment, materials and procedures. <p>Understand how Hospitality and catering provision meets health and safety requirements.</p> <ul style="list-style-type: none"> • Key legislation • PPE • Risk assessment and HACCP • Control measure • Responsibilities of employers and employees 	
Term 2			
Year 10		Year 11	
<ul style="list-style-type: none"> • Functions of nutrients • Nutritional needs of specific groups • Balanced diets • Know how the different cooking methods impact on the nutritional value of foods • Planning menus • Environmental issues <p>Practical dishes that include the following</p> <ul style="list-style-type: none"> • Meat • Fish • Poultry • Eggs • Dairy • Vegetarian alternatives 		<p>Unit 2</p> <p>Students will begin work on the unit 2 internal assessment worth 60% of the final grade.</p> <p>This will involve research a set brief, trialling and practising skills and dishes, creating a portfolio of work based on the brief.</p> <p>Students will then create the final assessment portfolio and plan, prepare and make 4 dishes to showcase skills for assessment.</p> <p>Alongside this, pupils will begin revision on key topics in preparation for the final exam.</p>	
Term 3			
Year 10		Year 11	
<p>Pupils will gain an understanding of the different types of establishments and the types of foods are produced for customers</p> <ul style="list-style-type: none"> • Describe the structure of the hospitality and catering industry • Job roles and working conditions. • Explain the factors affecting the success of providers 		<p>Revision of all topics in preparation for the final exam. (worth 40% of final qualification)</p>	

Homework/revision	
Year 10	Year 11
<p><i>Homework is set weekly and can consist of question papers, long length exam papers, topics to revise or revision tasks to help prepare for the informal assessments or mock exams.</i></p> <p><i>Students are encouraged to research dishes and practise skills at home.</i></p>	<p><i>Homework is set weekly and can consist of question papers, long length exam papers, topics to revise or revision tasks to help prepare for the informal assessments or mock exams.</i></p> <p><i>Students are encouraged to research dishes and practise skills at home.</i></p>
Assessment	
Year 10	Year 11
<p>Students complete informal assessments of the topic covered in the previous weeks to test recall and understanding of each unit.</p> <p>Regular formal mocks take place to reinforce exam conditions and working under time constraints.</p> <p>Students' practical work is regularly assessed with a grade awarded based on skills shown and demonstrated.</p>	<p>Students complete informal assessments of the topic covered in the previous weeks to test recall and understanding of each unit.</p> <p>Regular formal mocks take place to reinforce exam conditions and working under time constraints.</p> <p>Students' practical work is regularly assessed with a grade awarded based on skills shown and demonstrated.</p>

How can parents and carers help?	
Year 10	Year 11
<p>Assist students with revision, quiz and question them on topics covered so far. Create question papers on Questions Bank on the WJEC website. Encourage more cooking at home and development of skills</p>	<p>Assist students with revision, quiz and question them on topics covered so far. Create question papers on Questions Bank on the WJEC website. Encourage more cooking at home and development of skills</p>