

Year 10 Curriculum Overview: Hospitality and Catering

Autumn Term 1	Autumn Term 2	Spring Term 1	Spring Term 2	Summer Term 1	Summer Term 2
Unit 1 <ul style="list-style-type: none"> Food safety Unit 2 <ul style="list-style-type: none"> Practical skills Food safety Nutrition 	Unit 1 <ul style="list-style-type: none"> Food safety Unit 2 <ul style="list-style-type: none"> Practical skills Food safety Nutrition 	Unit 1 <ul style="list-style-type: none"> Food induced ill health and how to prevent Unit 2 <ul style="list-style-type: none"> Preparing for mock controlled assessment 	Unit 1 <ul style="list-style-type: none"> Food induced ill health and how to prevent Unit 2 <ul style="list-style-type: none"> Preparing for mock controlled exam 	Unit 1 <ul style="list-style-type: none"> Health and safety in hospitality and catering Food safety practices Unit 2 <ul style="list-style-type: none"> Mock controlled assessment 	Unit 1 <ul style="list-style-type: none"> Health and safety in hospitality and catering Food safety practices Unit 2 <ul style="list-style-type: none"> Mock controlled assessment
Assessment		Key Concepts/ Skills		Reading	
<p>Students will complete written end of topic assessments</p> <p>Students will be assessed on their skills during their practical lessons</p>		Unit 1 <ul style="list-style-type: none"> Health and safety in hospitality and catering provision Food Safety Unit 2 <ul style="list-style-type: none"> Preparation techniques Knife skills Cooking techniques Food safety practices Understanding importance of nutrition Cooking methods and impact on nutritional value Menu planning Production planning Presentation techniques Reviewing of dishes and performance <p>Students will make a wide variety of dishes to practice different skills.</p>		<ul style="list-style-type: none"> Key Words Powerful Knowledge (Key concepts/skills) Recipes Food labels and packaging Exam questions BUG the question 	

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Enrichment	Careers	Useful resources and revision
<ul style="list-style-type: none"> - Extra-curricular Trips 	<p>Chef, Sous Chef, Pastry Chef / Baker, Kitchen Assistant, Food Production Manager, Restaurant Manager, Waiter / Waitress, Barista, Bar Manager, Front of House Manager, Catering Manager, Nutrition Assistant, Food Safety Inspector, Dietary Assistant</p>	<p>-Past papers https://www.eduqas.co.uk/qualifications/level-12-vocational-award-in-hospitality-and-catering/#tab_pastpapers -Knowledge Organisers https://resources-legacy.wjec.co.uk/Pages/ResourceSingle.aspx?rlid=4864</p>