

Autumn Term 1	Autumn Term 2	Spring Term 1	Spring Term 2	Summer Term 1	Summer Term 2
<p>Unit 1</p> <ul style="list-style-type: none"> Health and safety in hospitality and catering provision Food safety Food related ill health <p>Unit 2</p> <ul style="list-style-type: none"> Review/revise mock controlled exam 	<p>Unit 1</p> <ul style="list-style-type: none"> Environmental health officer <p>Unit 2</p> <p>Controlled exam</p>	<p>Unit 1</p> <ul style="list-style-type: none"> Operation of front and back of house Different providers Working in hospitality and catering 	<p>Unit 1</p> <ul style="list-style-type: none"> Revision 	<p>Unit 1</p> <ul style="list-style-type: none"> Revision 	
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>		<p>Unit 1</p> <p>Working in the hospitality and catering industry</p> <p>Working conditions in the hospitality and catering industry</p> <p>Contributing factors to the success of hospitality and catering provision</p> <p>The operation of the front and back of house</p> <p>Customer requirements in hospitality and catering</p> <p>Hospitality and catering provision to meet specific requirements</p> <p>Health and safety in hospitality and catering provision</p> <p>Food Safety</p> <p>Unit 2</p> <ul style="list-style-type: none"> Preparation techniques Knife skills 		<ul style="list-style-type: none"> Key Words Powerful Knowledge (Key concepts/skills) Recipes Food labels and packaging Exam questions BUG the question 	

Year 11 Curriculum Overview: Hospitality and Catering

	<ul style="list-style-type: none"> - 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>	
Enrichment	Careers	Useful resources and revision
	<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.edugas.co.uk/qualifications/level-12-vocational-award-in-hospitality-and-catering/#tab_pastpapers -Knowledge Organisers https://resources-legacy.wjec.co.uk/Pages/ResourceSingle.aspx?rId=4864</p>