



Curriculum Overview Hospitality and Catering

	Overview	Skills	Assessments	Sequencing
Year 10	<p>September to December</p> <p>Introduction to the course</p> <p>Theory content in HT 1 will be LO1 of the exam content: Understand the environment in which hospitality and catering providers operate.</p> <p>In HT 2 theory content will be LO4 of the exam content: Know how food can cause ill health.</p>	<p>Practical skills</p> <p>Basic bread dough</p> <p>Enriched bread dough</p> <p>Shortcrust pastry (sweet and savoury)</p> <p>Choux pastry</p> <p>Piping/decorative work</p> <p>Handling and cooking meat – minced beef</p> <p>White/roux sauce</p> <p>Retrieval - bread and pastry</p> <p>Basic knife skills</p> <p>Shaping burgers – kidney beans</p> <p>Theory knowledge</p> <p>Describing features of the industry – eg job roles and working conditions</p> <p>Describing causes of ill health, for example food poisoning bacteria and cross contamination</p>	<p>Self and peer assessment in practicals</p> <p>Exam questions on theory content</p> <p>Mock exam Nov 2021 – full paper</p> <p>Teacher feedback verbally in practical activities</p>	<p>The theory knowledge has been structured to give students who are new to the world of hospitality and catering a clear overview of the industry which we can build on later.</p> <p>The food safety and hygiene knowledge will be mirrored in meat and high risk food included in practical lesson. It will also give a foundation knowledge which can be developed further when describing the role of the EHO.</p>



Curriculum Overview Hospitality and Catering

	Overview	Skills	Assessments	Sequencing
Year 10	<p>January to Easter</p> <p>Theory knowledge throughout this term will focus on LO1 of the controlled assessment content: Understand the importance of nutrition when planning menus.</p> <p>The concept of menu planning from LO2 of the controlled assessment content will be introduced towards the end of the term where students begin to complete their mock assignment.</p>	<p>Practical skills</p> <p>All in one sponge and creaming method</p> <p>Decorative skills</p> <p>Retrieval - bread</p> <p>Knife skills – accuracy</p> <p>Handling meat – chicken</p> <p>Making and using breadcrumbs</p> <p>Fridge set desserts</p> <p>Using gelatine, setting desserts</p> <p>Retrieval - sponges and decoration</p> <p>Theory knowledge</p> <p>Describing the functions of nutrients and the comparing the nutritional needs of people based on their ethical, medical or religious diet.</p> <p>Explaining the characteristics of unsatisfactory nutritional intake.</p> <p>Explaining what happens to nutrients in food when cooked.</p> <p>Retrieval menu types and provisions.</p>	<p>Self and peer assessment in practical's</p> <p>Exam questions on theory content and mock controlled assessment coursework and practical task to allow staff to assess and feedback on students CWA.</p> <p>Nutrition test made up of exam style questions</p> <p>Teacher feedback verbally in practical activities</p>	<p>This term we will revisit the theory knowledge students covered in Y9 on the eatwell plate and types of nutrient. We will go into more detail and establish the links between nutrients and their function, where they are found in commodities and how these are important in creating a balanced diet or meal planning for different types of people according to their needs.</p> <p>This will lead into a mock controlled assessment where students respond to a brief similar to the one they will use in Y11 for the final controlled assessment.</p>



Curriculum Overview Hospitality and Catering

	Overview	Skills	Assessments	Sequencing
Year 10	<p>April to end of school year in July</p> <p>In HT5 the theory content will continue to be based on the controlled assessment content for the first half term whilst students complete their mock controlled assessment.</p> <p>In the second part of this term students will return to the exam content to prepare for the external exam. LO2 How a hospitality provision operate and LO3 H&S requirements will be taught. Students will practice responding to a scenario in exam questions where they propose a H&C provision.</p>	<p>Practical skills</p> <p>Mock assessment to include 3 skills in preparation, 3 in cooking.</p> <p>Some FPT as negotiated by teacher to support exam revision</p> <p>Theory knowledge</p> <p>Explaining factors relating to planning a dish or menu and saying how it would meet the needs of a customer.</p> <p>Using dovetailing when planning a practical task.</p>	<p>Mock assignment assessed against criteria to provide CWA grade and give feedback on students understanding of each task.</p> <p>Practical task verbal feedback given and assessed using criteria to help students plan for final controlled assessment next year.</p> <p>Self-assessed tracker in mock assignment</p> <p>Exam questions in theory lessons</p> <p>Mock exam June – full paper</p> <p>External exam June – date TBC</p>	<p>Students will fully apply their knowledge of nutrition in the assignment which will be assessed and given feedback which will support to production of the final controlled assessment in Y11.</p> <p>The practical part of the mock assignment will replicate the condition of the real practical exam/assessment to allow students to experience this and build confidence and independence.</p> <p>The exam content is structured to be delivered prior to the external exam to allow for retention of knowledge and using the retrieval of previous knowledge from HT1 and HT4.</p>



Curriculum Overview Hospitality and Catering

	Overview	Skills	Assessments	Sequencing
Year 11	<p>September to December</p> <p>At the beginning of Y11 in HT1 our focus will be on retrieving skills in practical work. Due to the impact of Covid on time in school I and the restrictions in place in practical lessons, not all students are at the point we would expect them to be in Y11.</p> <p>The practical tasks have been carefully selected to help practice basic skills and give students suggestions of dishes that could be combined in their final practical part of the controlled assessment.</p> <p>In HT2 we will return to the exam content for LO3, LO4 and LO5. This focuses on health and safety, food hygiene and then students being able to review and recommend hospitality provision. Y11 will sit the external exam in early 2022 (date TBC) so this will begin their programme of retrieval and revision.</p>	<p>Practical skills</p> <p>Accurate knife skills</p> <p>Cooking methods</p> <p>Retrieval - bread dough</p> <p>Retrieval – pastry</p> <p>Setting desserts</p> <p>Piping skills</p> <p>Theory knowledge</p> <p>Homework tasks will be used to retrieve knowledge on food related causes of ill health and these will be referred to in lesson through practical tasks. For example, temperatures and food storage.</p>	<p>Self and peer assessment in practical's</p> <p>Teacher feedback verbally in practical activities</p> <p>Do nows based on reciprocal reading and homework tasks – self assessed.</p>	<p>LO4 Unit 1 was covered at the beginning of Y10 in school and remotely so we will work on retrieving this knowledge and support with practical lessons involving high risk foods.</p> <p>The practical skills that are necessary to achieve L2P and higher in the Unit controlled assessment will be revisited frequently using different recipes to develop students confidence and ability to adapt recipes.</p> <p>Theory work for Unit 1 will begin after October half term to help students retrieve this knowledge reading for the external exam in January. A mock exam with feedback and supporting activities such as walking talking mocks will also help students prepare for their first external assessment.</p>



Curriculum Overview Hospitality and Catering

	Overview	Skills	Assessments	Sequencing
Year 11	<p>January to Easter</p> <p>In HT3 and 4 the focus will be controlled assessment with some time dedicated to revision at the beginning of HT3.</p> <p>Students will use their notes in class books from Y10 and the mock controlled assessment and feedback to support their production of the final controlled assessment task.</p>	<p>Practical skills</p> <p>All of the practical work this term will be in the controlled assessment task. Students can practice at home.</p> <p>AC3.1 Preparing commodities</p> <p>3.3 cooking commodities</p> <p>Also apply hygiene and safety and quality checks.</p> <p>Students can demonstrate their presentations skills in the practical assessment</p> <p>Theory knowledge</p> <p>Explaining factors relating to planning a dish or menu and saying how it would meet the needs of a customer.</p> <p>Using dovetailing when planning a practical task.</p>	<p>Controlled assessment task is assessed against external criteria and is completed in controlled conditions with a set time limit and deadline.</p> <p>Practical assessment in March – students will be advised of day/times to work around other assessments.</p> <p>Self-assessed tracker in mock assignment</p>	<p>Dictated by the controlled assessment.</p> <p>This has been prepared for in Y10 and students have developed skills and knowledge across the course to help them apply them in this task.</p>



Curriculum Overview Hospitality and Catering

	Overview	Skills	Assessments	Sequencing
Year 11	<p>April to end of school year</p> <p>The final term will focus on exam preparation. Covering the Unit 1 content and pulling together other theory content to allow students to practice their exam technique.</p> <p>Theory lessons will involve exam practice and preparation of revision cards.</p>	<p>Practical skills</p> <p>N/A</p> <p>Theory knowledge</p> <p>Structure of the industry</p> <p>Job requirements</p> <p>Working conditions</p> <p>Factors affecting success</p> <p>The operation of the kitchen</p> <p>How hospitality and catering provisions meets customer requirements</p> <p>Review and recommend options for hospitality and catering provision</p> <p>Personal health and safety</p>	<p>Exam questions will be self assessed, peer assessed and teacher assessed.</p> <p>Full mock paper May 2022.</p> <p>External exam late June 2022</p>	<p>Theory content will be from Unit 1 and retrieval topics will be taught alongside new information to help students with scaffolding their understanding.</p> <p>The long answer questions in the exam where students are asked to justify, recommend, analyse, review will be revisited frequently to give practice opportunities.</p>