YEAR 10

	Autumn: Term 1a	Autumn: Term 1b	Spring: Term 2a	Spring: Term 2b	Summer: Term 3a	Summer: Term 3b
Term length	7 weeks	7 weeks	7 weeks	6 weeks	5 weeks	7 weeks
Topic(s)	Unit 1 LO4 Understand how food can cause ill health	Unit 1 LO2 Understand how hospitality and catering provision operates Unit 1 LO3 Understand how hospitality and catering provision meets health and safety requirements operates	Unit 1 LO1 Understand the environment in which hospitality and catering providers operate	Unit 1 LO5 Be able to propose a hospitality and catering provision to meet specific requirements	Unit 2 mock	Unit 2 mock
Topic length	7 weeks	7 weeks	6 weeks	6 weeks	5 weeks	7 weeks
Sub-topics	AC1.4.1describe food related causes of ill health AC1.4.2 describe the role and responsibilities of the Environmental Health Officer (EHO) AC1.4.3 describe food safety legislation AC1.4.4 describe common types of food poisoning AC1.4.5 describe the symptoms of food induced ill health	AC1.1.1 describe the structure of the hospitality and catering industry AC1.1.2 analyse job requirements within the hospitality and catering industry AC1.1.3 describe working conditions of different job roles across the hospitality and catering industry AC1.1.4 explain factors affecting the success of hospitality and catering providers	AC1.2.1 describe the operation of the kitchen AC1.2.2 describe the operation of front of house AC1.2.3 explain how hospitality and catering provision meet customer requirements AC1.3.1 describe personal safety responsibilities in the workplace AC1.3.2 identify risks to personal safety in hospitality and catering AC1.3.3 recommend personal safety control measures for hospitality and catering provision	AC1.1.3 review options for hospitality and catering provision AC1.5.2 recommend options for hospitality provision	AC1.2.1 explain factors to consider when proposing dishes for menus AC1.2.2 explain how dishes on a menu address environmental issues AC1.2.3 explain how menu dishes meet customer needs AC1.2.4 plan production of dishes for a menu	AC1.2.4 plan production of dishes for a menu AC1.3.1 use techniques in preparation of commodities AC1.3.2 assure quality of commodities to be used in food preparation AC1.3.3 use techniques in cooking of commodities AC1.3.4 complete dishes using presentation techniques AC1.3.5 use food safety practices 1
Delarative knowledge	To know why we use different coloured chopping boards. To know why we must be hygienic in a professional kitchen. To know what different bacterias there are and how to prevent them from spreading. To know what cross contamination is and how to prevent it. To know the symptoms of food poisoning. To know the different types of food ill health and what causes them. To know what the role of an environmental health officer is and the powers they have. To know what food legislation is and how to apply it within the H&C industry. To know the 14 main allergens. To know the difference between an allergy and an intolerance. To know what coeliac disease is.	To know various job roles within the H&C industry. To know legal working conditions within the H&C industry. To know the relevant legislation within the H&C industry To know the factors that can affect the success of a business. To know what workers are legally entitled to in terms of pay, holidays and leave. To know what is expected within various job roles in the H&C industry. To know the health and safety requirements withing professional food buisnesses.	To know what front of house/back of house is. To know what 'workflow' is and why it is important. To know what a job description is. To know the structure of a professional kitchen. To know various types of service and where they would best be suited. To know potential risks/hazards within the H&C industry and how to avoid them. To know the difference between personal safety and kitchen safety. To know who's responsibility it is to keep people safe within the H&C industry. To know fire safety plans. To know the various types of fire extinguisher and what they are for.	To know what a provision is. To know different ways H&C establishments operate. To know what a commercial establishment is. To know what a non commercial establishment is To know what a residential establishment is To know what a non residential establishment is To know what personal attributes are To know the services provided by different buisnesses To know the requirements for different job roles To know the legislation that protects workers To know various types of contracts within the H&C industry To know different ways H&C establishments can be reviewed. To know the effect positive and negative reviews can have on a buisness.	To know the factors to consider when planning a menu. To know what sustainability is. To know what customer needs are and how best to meet them. To know what quality control is and why it is important in H&C industry. To know what a production plan is and how to use one effectively. To know what dovetailing is and why it is important.	To know what a good timeplan looks like To know which suppliers are needed for menu planning To know the considerations to make when planning and executing a menu. To know what sensory analysis is. To know why it is important to eveluate our own personal performance as well as the outcome of the overall dish. To know ways to suggest improvements when evaluating a dish.
Procedural knowledge	To know how to prevent food ill health. To know how to perform a variety of knife cuts. To know how to prepare high risk foods. To know how to cook using a variety of cooking methods. To know how to prevent cross contamination. To know how to clean effectively to reduce the risk of food poisoning.	To know how H&C industry operates. To know how to make a variety of pastry based products. To know how to design a product and then create it. To know how to joint a chicken. To know how to make butter. To know how to make a dry caramel. To know how to enrobe a food product.	To know how to identify different roles within the Hospitality and Catering industry.	To know how to cater for specific dietary requirements. To know how to adapt recipes to meet a dietary need. To know how to make an emulsion. To know how to	To know how the environment is affected by H&C businesses. To know how to dovetail dishes in order to execute them at the same time. To know how to use a variety of cooking methods. To know how to plan a menu for a target audience. To know how to showcase a variety of preparation, cooking and presentation skills.	To know how the environment is affected by H&C businesses. To know how to dovetail dishes in order to execute them at the same time. To know how to use a variety of cooking methods. To know how to plan a menu for a target audience. To know how to showcase a variety of preparation, cooking and presentation skills.
Expected misconceptions	Only green/red chopping boards are used in a professional kitchen	Everyone has the same rights/entitlements in terms of pay, holidays and sick pay	Personal safety and kitchen safety are the same thing	All business' run in the same way	Only the ingredients have to be considered when planning a menu	When evaluating we only evaluate the dish
Tier 3 vocabulary	Pathogen/EHO/Anaphylaxis/Legislation	Provision/Establishment/Commercial	Brigade/Sommilier	Dietary requirement/Provision/Establishment	Dovetailing/Macronutrient/Micronutrient	Commodities/Cooking methods/Aesthetics
Tier 2 vocabulary	Bacteria/Cross contamination	Residential/Business	Operational/Hazard/Risk assessment	Life stages/Propose	Environmental/Factor	Analysis/
CFU	MCQ out of 10. Unit 1 - End of topic written assessments Unit 2 LO3 - Mark Scheme	Unit 1 - End of topic written assessments. Practical assessment & written evaluation - formally assessed. Unit 2 LO3 - Mark Scheme.	In depth MCQ out of 10. Unit 1 - End of topic written assessments. Unit 2 LO3 - Mark Scheme	Unit 1 - End of topic written assessments. Practical assessment & written evaluation - formally assessed. Unit 2 LO3 - Mark Scheme	MCQ out of 10. Unit 2 - Written Assessments Unit 2 LO3 - Mark Scheme	Unit 2 - Written Assessments. Practical assessment & written evaluation - formally assessed. Unit 2 LO3 - Mark Scheme
Resources	PPT, workbooklet, KO's, step by step guides, recipes cards	PPT, workbooklet, KO's, step by step guides, recipes cards	PPT, workbooklet, KO's, step by step guides, recipes cards	PPT, workbooklet, KO's, step by step guides, recipes cards	PPT, workbooklet, KO's, step by step guides, recipes cards	PPT, workbooklet, KO's, step by step guides, recipes cards
Assessed Aos	Unit 1 LO1 Unit 2 LO3 (practical lessons)	Unit 1 LO1 Unit 1 LO2 Unit 1 LO3 Unit 2 LO3 (practical lessons)	Unit 1 LO1 Unit 1 LO2 Unit 1 LO3 Unit 1 LO4 Unit 2 LO3 (practical lessons)	Unit 1 LO1 Unit 1 LO2 Unit 1 LO3 Unit 1 LO4 Unit 1 LO5 Unit 2 LO3 (practical lessons)	Unit 1 LO1 Unit 1 LO2 Unit 1 LO3 Unit 1 LO4 Unit 1 LO5 Unit 2 LO3 (practical lessons)	Unit 1 LO1 Unit 1 LO2 Unit 1 LO3 Unit 1 LO4 Unit 1 LO5 Unit 2 LO3 (practical lessons)
Core practical skills	Knife skills, dovetailing, enrobing, preparation of high risk foods	Knife skills, dovetailing, various types of pastry, caramalisation,	Knife skills	Knife skills	Knife skills, dovetailing,	Knife skills, dovetailing, independance,
Links to NC	Cook a repertoire of predominantly savoury dishes so that they are able to feed themselves and others a healthy and varied diet	Become competent in a range of cooking techniques. Test, evaluate and refine their ideas and products against a specification	Become competent in a range of cooking techniques [for example, selecting and preparing ingredients; using utensils and electrical equipment; applying heat in different ways; using awareness of taste, texture and smell to decide how to	Understand and apply the principles of nutrition and health	Use research and exploration, such as the study of different cultures, to identify and understand user needs.	Select from and use specialist tools, techniques, processes, equipment and machinery precisely. Select from and use a wider, more complex range of materials, components and ingredients, taking into account their properties
Theory lesson links	Unit 1.4	Unit 1.1	Unit 1.2	Unit 1.3		
Practical lesson links	Practical lessons	Practical lessons	Practical lessons	Practical lessons	Practical lessons	Practical lessons
Knowledge organiser links	KS4 KO's	KS4 KO's	KS4 KO's	KS4 KO's	KS4 KO's	KS4 KO's