



		Autumn1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 10		<ul style="list-style-type: none"> - Intro to course - 1.3.2 HACCP - 1.4.1 Food related to ill health -1.2.3 Hospitality and catering provision to meet customer requirements -2.1.1 Understanding the importance of nutrition -2.3.3 Food safety practices - 2.4.1 Reviewing dishes -2.4.2 Reviewing own performance <p>Practical work:</p> <ol style="list-style-type: none"> 1. ITALY= Lasagne 2. ITALY= Arancini 3. ITALY= Panna cotta 4. FRANCE= Tarte Tatin 5. FRANCE= Croquettes 6. FRANCE= Gateaux St Honoré 	<ul style="list-style-type: none"> -1.4.2 Symptoms and signs of food induced health -1.4.1 Food related causes of ill health -1.4.3 Preventative measures of food induced ill health -2.1.2 How cooking methods can impact on nutritional value -2.4.1 Reviewing dishes -2.4.2 Reviewing own performance <p>Practical work</p> <ol style="list-style-type: none"> 1. INDIA= Onion bhajis 2. INDIA= Curry 3. INDIA= Decorated cake 4. BRITAIN= Fish and chips 5. BRITAIN= Apple pie 6. BRITAIN= Sausage plait 	<ul style="list-style-type: none"> -1.3.1 Health and safety in hospitality and catering provision -2.3.3 Food Safety practices -2.4.1 Reviewing dishes - 2.4.2 Reviewing own practice -2.2.1 Factors affecting menu planning -2.2.2 How to plan for production <p>Practical work:</p> <ol style="list-style-type: none"> 1. AMERICA= Chicken wings 2. AMERICA= Loaded nachos 3. AMERICA= Lemon meringue pie 4. CHINA= Prawn toast 5. CHINA= Salt and pepper chicken 6. CHINA= Banana fritters 	<p>CONTROLLED ASSESSMENT:</p> <p>12 HOURS PLUS EXTRA TIME</p>	<ul style="list-style-type: none"> -1.3.1 Health and safety in the hospitality and catering industry - 1.3.2 Food safety -1.4.3 Preventative measures of food induced ill health -1.4.4 The Environmental Health Officer -1.2.2 Customer requirements in hospitality and catering <p>Practical work in the final term will be driven by the students interests, strengths and weaknesses that have been identified in the first 2 terms (2.4.1 and 2.4.2)- these may include focussing on the high levels skills, working safely, independent work etc.</p>	<ul style="list-style-type: none"> -1.1.1 Hospitality and catering providers -1.1.2 Working in hospitality and catering industry -1.1.3 Working conditions in the hospitality and catering industry -1.1.4- Contributing factors to the success of hospitality and catering provision <p>Practical work in the final term will be driven by the students interests, strengths and weaknesses that have been identified in the first 2 terms (2.4.1 and 2.4.2)- these may include focussing on the high levels skills, working safely, independent work etc.</p>
	Assessments	<i>End of term test, practical assessments</i>	<i>End of term test, practical assessments</i>	<i>End of term test, practical assessments</i>	<i>End of term test, practical assessments</i>	<i>Year 10 exams</i>	<i>End of term test, practical assessments</i>

		Autumn1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 11	Theme or Intent: UNIT 2 Hospitality and Catering in Action	LO1: understand the importance of nutrition when planning menus	LO2: Understanding menu planning	Controlled Assessment Preparation	Controlled Assessment Timed hours (6 written, 3 practical)	Revision	
		1. Functions of nutrients in the human body 2. Nutritional needs of different groups 3. Characteristics of unsatisfactory nutritional intake 4: Impact of cooking methods on nutritional value Practical 1= Italy- Arancini Practical 2= France- Gateaux St Honore {Practical 3= India- Onion bhajis	Wk 1: Factors to consider when proposing dishes Wk 2: Environmental issues for menus Wk 3: Skills booster practical Wk 4: Explain how dishes meet customer needs Wk 5:Skills booster practical Wk 6: Plan production of dishes for a menu Practical 1= Britain- Apple Pie Practical 2= USA Loaded nachos Practical 3= Salt and pepper chicken	Complete all class notes, produce a mock timeplan including all health and safety, contingencies and quality points, assessment of sample coursework Practical work- continue skills boosters as per students needs	Students to complete their timed controlled assessment hours in lessons this half term. They will work under exam conditions to produce their assessed PowerPoint and this will culminate in their 3 hour practical exam in the final week before half term. Course is then complete for those that passed the exam in Year 10 and lesson time will be used for core subject revision. If re-sitting the final 2 half terms will revisit unit 1	Revision	
Assessments		<i>Practical assessment</i>	<i>Trial 1 (for those re-sitting)</i>	<i>Trial 2 prep</i>	<i>Trial 2 (for those re-sitting) Unit 2 Practical exam</i>	<i>External examination: Unit 1 resit if needed</i>	