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| **Our Lady Queen of Peace**  Catholic Engineering College | Curriculum Overview |
| **YEAR 11 WJEC Hospitality and Catering** | |

|  | **Knowledge & Understanding** | | | **Subject Specific Literacy Development** | | **Cultural Capital / Enrichment Opportunities** |
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|  | **Composites**  **(Bigger Picture)** | **Components**  **(Key Concepts)** | **Recall & Retrieval Practice Focus** | **Read Like A... Focus** | **Key Vocabulary** |
| **Half Term 1** | Health and safety in the catering Business  Control Measures  Roles within Health and food  Requirements of clients and consumers | Health and safety in hospitality and catering provision of the kitchen and front of house  Symptoms and signs of food-induced ill health  Preventative control measures of food-induced ill health  Health and safety in hospitality and catering provision  The Environmental Health Officer (EHO)  Students should know and understand the role of the Environmental Health Officer (EHO) and their responsibilities  Customer requirements in hospitality and catering  Students should know and understand how hospitality and catering provision meets the requirements of the customer  Introduction to the controlled assessment | Learners become an EHO and kitchen setup with hazards/cross contamination scenes/ food poisoning hazards and complete an inspection  Give each student a number of customers with different requirements and needs. They identify how to cater efficiently to meet the needs to all | TBC | Health and Safety  Catering  Provisions  Symptoms  Poisoning  Environmental  Requirement  Responsibility  Preventative  Allergies  Bacteria  Molluscs  Crustaceans  bacillus cereus  campylobacter clostridium perfringens  e-coli  listeria  salmonella  staphylococcus aureus.  Contamination | Healthy Eating  Role of an environmental health officer  CFL Healthy Living  Science – chemical raising agents  Maths – nutritional analysis  SMSC – seasonal foods, reducing food miles  Literacy- following and adapting recipes |
| **Half Term 2** | Practical preparation for Mock unit 2 “ 3 Hour Exam” | Controlled assessment task: 10 hours  Theory - Unit 2 |  |  |  |
| **Half Term 3** | Hospitality business, roles and employment functions  Qualification available to work within catering Food Hygiene/employability | The operation of the front and back of house & label large and small equipment in a centre catering facility.  How these are stored safely and correctly.  Students should know and understand the following documentation and administration requirements used in a catering kitchen.  Students should know and understand the two different types of hospitality and catering provision: commercial and non-commercial  Students should know and understand the importance of the following standards and ratings.  Working in the hospitality and catering industry  Students should know and understand the different types of employment roles and responsibilities within the industry:  Students should know and understand the following specific personal attributes, qualifications and experience an employer would look for to fulfil the roles.  Working conditions in the hospitality and catering industry  Qualifications and experience: | Design a restaurant kitchen – including annotation of workflow/delivery/staff area/wash area and storage  Design a restaurant front of house – including seat plan and area layout/counter and bar  Class discuss and produce document the differences in non-commercial and commercial provisions- include the differences in standards and ratings offered  Match cards for commercial and non-commercial | Read like a TBC | Operation  Commercial  Administration  Responsibilities  Health and Safety  Catering  Provisions  Symptoms  Poisoning  Environmental  Requirement  Responsibility  Preventative  Allergies  Bacteria  Molluscs  Crustaceans  bacillus cereus  campylobacter clostridium perfringens  e-coli  listeria  salmonella  staphylococcus aureus.  Contamination |  |
| **Half Term 4** | Safe working in the hospitality trade and the role media has in the business | Working conditions in the hospitality and catering industry  Students should be aware of the following remuneration and benefits in the industry:  Contributing factors to the success of hospitality and catering provision  Students should know and understand the following basic costs incurred within the hospitality and catering industry:  Students should know and understand the positive and negative impacts that the following media types can have on the hospitality and catering industry. | Using the internet pupils to create their own advert for a job role for a made up provision.  Create a 10-minute presentation of how the economy has affected the hospitality and catering industry |  |  |  |
| **Half Term 5** | Revision focus  Past papers/activities | Hospitality and catering providers  Working in the hospitality and catering industry  Working conditions in the hospitality and catering industry  Contributing factors to the success of hospitality and catering provision  Controlled assessment marked and sent for moderation to the WJEC | Controlled assessment  Knowledge organisers and revision maps |  | Operation  Commercial  Administration  Responsibilities  Health and Safety  Catering  Provisions  Symptoms  Poisoning  Environmental  Requirement  Responsibility  Preventative  Allergies  Bacteria  Molluscs  Crustaceans  bacillus cereus  campylobacter clostridium perfringens  e-coli  listeria  salmonella  staphylococcus aureus.  Contamination |  |
| Revision focus  Past papers/activities | The operation of the front and back of house  Customer requirements in hospitality and catering  Hospitality and catering provision to meet specific requirements |
| Revision focus  Past papers/activities | Health and safety in hospitality and catering provision  Food Safety  Hospitality and catering providers  Working in the hospitality and catering industry  Working conditions in the hospitality and catering industry  Contributing factors to the success of hospitality and catering provision  The operation of the front and back of house  Customer requirements in hospitality and catering  Hospitality and catering provision to meet specific requirements  Health and safety in hospitality and catering provision  Food Safety |  |  |  |

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| **Key Assessments** | | | |
| **When** | **What will be assessed?** | **Why is this being assessed?** | **How will results be stored & students receive feedback?** |
| November | Unit 2 Mock | Preparation for external unit2 to give pointers for development and progress | Recorded on Tracker and verbally feedback to students.  Portfolio |
| March | Mock unit 1 | Checking Knowledge and skills for unit 1  To highlight areas to develop | Tracker  Sims tracker |
| May | Complete unit 2 | Formal coursework |  |
| June | Unit 1 Paper | Formal exam |  |