

Year 10 – Hospitality and Catering Level 1/2

<p>Curriculum intent:</p> <ul style="list-style-type: none"> Unit 1 Unit 2 	<p>The Hospitality and Catering qualification provides learners with the knowledge and the general skills needed to start a career in this ever expanding vocational sector. This course enables learners to develop a range of skills from planning menus, preparing and cooking a wide variety of dishes and using equipment safely. Learners will explore how catering is delivered in the commercial sector and they will learn about leadership and management skills.</p>					
<p>Term</p>	<p>Autumn 1</p>	<p>Autumn 2</p>	<p>Spring 1</p>	<p>Spring 2</p>	<p>Summer 1</p>	<p>Summer 2</p>
<p>Knowledge</p>	<p>To understand and describe Hospitality and Catering Industry:</p> <ul style="list-style-type: none"> Types of provider Types of service Commercial/non-commercial Services provided Contract catering Rating and standards Job roles <p>Requirements:</p> <ul style="list-style-type: none"> Supply and demand Jobs for specific needs Pay Qualifications and experience Personal attributes <p>Working conditions:</p> <ul style="list-style-type: none"> Types of contract Working hours 	<p>To recall the Hospitality and Catering Industry:</p> <p>To understand factors:</p> <ul style="list-style-type: none"> Cost, profit, economy Environment Emerging cooking techniques, technology Demographics/lifestyle and expectations Customer service Competition Trends, media, political factors 	<p>To understand and describe through their own research operation, customer and requirements:</p> <ul style="list-style-type: none"> Layout Workflow Operational activities Equipment and materials Stock control Documentation and administration Staff allocations Dress code Safety and security Leisure Business/corporate Local residents Customer needs. Expectations Customer trends 	<p>To understand and describe responsibilities in relation to:</p> <ul style="list-style-type: none"> Employees Employers Health and Safety at work Act Reporting injuries, disease and dangerous occurrences regulations (RIDDOR) Control of Substances Hazardous to Health regulations (COSHH) Manual handling operations regulations 	<p>To understand and describe review options for hospitality and catering provision:</p> <ul style="list-style-type: none"> Summarise different options Advantages and disadvantages of options Use of supporting information which justify how this meets specified needs <p>Recommend options for hospitality provision</p> <ul style="list-style-type: none"> Propose ideas Justify decisions in relation to specific needs 	<p>To understand and describe:</p> <p>General Exam Revision Techniques and prepare notes for NEA.</p>



	<ul style="list-style-type: none"> Holiday entitlement, remuneration (benefits) 		<ul style="list-style-type: none"> Customer rights, equality 	<ul style="list-style-type: none"> Personal Protective Equipment at Work regulations (PPER) <p>Risks:</p> <ul style="list-style-type: none"> To health To security Level of risk in relation to employers, employees, suppliers and customers <p>Control Measures:</p> <ul style="list-style-type: none"> For employees and for customers 	<ul style="list-style-type: none"> Use of supporting information SWOT 	
Skills	<ul style="list-style-type: none"> Practical Skills Cooking skills Food skills Food Safety and hygiene skills 	<ul style="list-style-type: none"> Practical Skills Cooking skills Food skills Food Safety and hygiene skills 	<ul style="list-style-type: none"> Practical Skills Cooking skills Food Safety and hygiene skills 	<ul style="list-style-type: none"> Practical Skills Cooking skills Food Safety and hygiene skills 	<ul style="list-style-type: none"> Practical Skills Cooking skills Food Safety and hygiene skills 	<ul style="list-style-type: none"> Practical Skills Cooking skills Food Safety and hygiene skills
Assessments	Complete LO work booklets to assess progress.	Complete LO work booklets to assess progress.	Complete LO work booklets to assess progress. Be able to complete practical dishes.	Complete unit 2 booklet.	Complete commodities booklet. Be able to complete practical dishes.	Test relating to all theory work so far.



Rayner Stephens

HIGH SCHOOL

Enrichment	https://www.foodafactoflife.org.uk/14-16-years/ https://www.bbc.co.uk/bitesize/levels/z4kw2hv	https://www.foodafactoflife.org.uk/14-16-years/ https://www.bbc.co.uk/bitesize/levels/z4kw2hv	https://www.foodafactoflife.org.uk/14-16-years/ https://www.bbc.co.uk/bitesize/levels/z4kw2hv	https://www.foodafactoflife.org.uk/14-16-years/ https://www.bbc.co.uk/bitesize/levels/z4kw2hv	https://www.foodafactoflife.org.uk/14-16-years/ https://www.bbc.co.uk/bitesize/levels/z4kw2hv	https://www.foodafactoflife.org.uk/14-16-years/ https://www.bbc.co.uk/bitesize/levels/z4kw2hv
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