



## The English Martyrs Catholic School and Sixth Form College

<b><u>Hospitality &amp; Catering Year 10</u></b>	<b><u>Module 1</u></b>	<b><u>Module 2</u></b>	<b><u>Module 3</u></b>
<b><u>Topic Theme and Intent</u></b>	LO1 - Hospitality and catering provision. LO2.1 - Operation of the kitchen. LO2.2 – operation of front of house. LO2.3 – customer needs and expectations. Students will develop preparation and cooking skills using a range of equipment and techniques.	LO3 - Understand how hospitality and catering provision meets health and safety requirements. Students will develop independent preparation and cooking skills using a range of equipment and techniques.	LO4 – Know how food can cause ill health. Symptoms and signs of food-induced ill health. Preventative control measures of food-induced ill health. The Environmental Health Officer (EHO). Students will build on independent preparation and cooking skills.
<b><u>Knowledge</u></b>	<ul style="list-style-type: none"> <li>Hospitality and catering providers.</li> <li>Working in the hospitality and catering industry.</li> <li>Working conditions.</li> <li>Contributing factors to the success of the hospitality and catering industry.</li> <li>The operation of the front and back of house and customer requirements.</li> </ul>	<ul style="list-style-type: none"> <li>Health and safety in hospitality and catering provision.</li> <li>Know the importance and be able to complete accident forms and risk assessments</li> <li>Food safety – know and understand the principles of Hazard Analysis and Critical Control Points (HACCP)</li> </ul>	<ul style="list-style-type: none"> <li>Identify food poisoning causes.</li> <li>Food intolerances</li> <li>Symptoms and signs of food-induced ill health. Visible and non visible.</li> <li>The role of the Environmental Health Officer.</li> </ul>
<b><u>Skills</u></b>	Students develop practical cooking skills: Short crust pastry – kneading, shaping and baking. Flaky pastry – dough making, kneading, shaping and baking. Choux pastry – piping, shaping, boiling and baking. Bolognaise – chopping, slicing, sautéing, simmering and boiling.	Students will develop practical skills: Cake making – whisking method for swiss roll, creaming method for chocolate gateau, melting method for brownie.	Develop practical cooking skills: Using sharp Knives, using utensils and electrical equipment, temperature control, using the cooker and different cooking methods. Presentation techniques. Test, evaluate and refine products considering the views of others.
<b><u>Literacy Links</u></b>	<p><b>Reading</b> – Students will read case studies and answer questions using subject specific words.</p> <p><b>Writing</b> Answering questions in a booklet to demonstrate knowledge and understanding.</p> <p><b>Oracy</b> – class discussion and role play different job roles front of house and kitchen brigade. Peer and self-assessment of practical lessons.</p>	<p><b>Reading</b> – Students will read text and information provided on health and safety. Subject specific key words.</p> <p><b>Writing</b> Answering questions in a booklet to demonstrate knowledge and understanding.</p> <p><b>Oracy</b> – class discussion, question and answer, structured discussion, peer assessment</p>	<p><b>Reading</b> – reading key words and subject specific vocabulary.</p> <p><b>Writing</b> – writing key words and subject specific vocabulary correctly.</p> <p><b>Oracy</b> – class discussion, question and answer, structured discussion, peer assessment</p>
<b><u>Essential Vocabulary</u></b>	Commercial, Non-commercial, Residential, Front of house, Kitchen brigade, Personal attributes, Profit, Workflow, Stock control, Dress code	Front of house, Personal protective equipment, workflow, FIFO – first in first out, Bacteria, Food poisoning, Food spoilage, Cross contamination	Food safety act, food hygiene regulations, (HACCP) hazard analysis of critical control points, food allergy, intolerance, coeliac, lactose

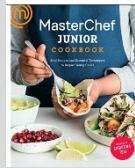


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WJEC Vocational Award  
Hospitality and Catering  
Level 1/2: Student book



MasterChef Junior Cookbook



Love to cook – Mary Berry



Nadiya's family favourites