



Year 10 (Hospitality and catering)

Term	Topic	Knowledge	Skills
Autumn T1 Unit 2 coursework	<ul style="list-style-type: none"> - Nutrition - Special diets 	AC1.1: Describe functions of nutrients in the human body. AC1.2: Compare nutritional needs of different groups of people.	Complex activity: Writing genre: Role of all nutrients in the human body. Food sources to meet different needs. Compare nutritional needs of two or more specific groups.
Autumn T2 Unit 2 Coursework	<ul style="list-style-type: none"> - Poor nutrition/deficiencies - Cooking methods 	AC1.3 Explain characteristics of unsatisfactory nutritional intake. AC1.4: Explain how cooking methods impact on nutritional value.	Explains characteristics of unsatisfactory nutritional intake. Explain how a range of food production methods impact on nutritional value.
Spring T1 Unit 1 exam	LO1: Understand the environment in which hospitality and catering providers operate. LO2: Understand how hospitality and catering provision operates. LO3: Understand how hospitality and catering provision meets health and safety requirements. LO4: Know how food can cause ill health.	AC 1.1 - Describe the structure of the hospitality and catering industry. AC 1.2 - Analyse job requirements within the hospitality and catering industry. AC 1.3 - Describe working conditions of different job roles across the hospitality and catering industry. AC 1.4 - Explain factors affecting the success of hospitality and catering providers. AC 2.1 Describe the operation of the kitchen. AC 2.2 Describe the operation of front of house. AC 2.3 Explain how hospitality and catering provision meet customer requirements. AC 3.1 Describe personal safety responsibilities in the workplace. AC 3.2 Identify risks to personal safety in hospitality and catering. AC 3.3 Recommend personal safety control measures for hospitality and catering provision. AC 4.1 Describe food related causes of ill health AC4.2: Describe the role and responsibilities of the Environmental Health Officer (EHO) AC 4.3 Describe food safety legislation	Establishments, contract caterers and ratings. Understand the kitchen brigade/staffing structure system fully. Identify the formal and non-formal qualifications needed for each job role. Understand which type of contract suits which type of working. Suggest many ways a business can become more profitable and/or successful. kitchen layouts to meet legislative needs. Hand and powered service equipment and their purposes. Responsibilities of employees and of employers. Risks to health, to security, level of risk. Control measures for employees and for customer. Bacteria, Microbes, Chemicals, Metals, Poisonous plants. Enforcing environmental health laws Legislation, Food Safety Act, Food Safety (General Food Hygiene Regulations) Food Labelling Regulations.
Spring T2 Unit 1 exam			



<p>Summer T1 Unit 1 exam</p>	<p>LO4: Know how food can cause ill health. Continued. LO5: Be able to propose a hospitality and catering provision to meet specific requirements.</p>	<p>AC. 4.4 - Describe common types of food poisoning. AC. 4.5 - Describe the symptoms of food induced ill health AC5.1: Review options for hospitality and catering provision. AC5.2: Recommend options for hospitality and catering provision.</p>	<p>Common types – Campylobacter, Salmonella, E-coli, Clostridium Perfringens, Listeria, Bacillus Cereus, Staphylococcus Aureus. Symptoms - Visible symptoms, Signs Non-visible symptoms - Length of time until symptoms appear, Duration of symptoms. Food induced ill health, Intolerances, Allergies, food poisoning.</p> <p>You must be able to: Summarise different options, Advantages/disadvantages of different options, use of supporting information which justify how this meets specified needs.</p>
<p>Summer T2</p>	<p>Exam Preparation Exam Preparation Exam Preparation Exam Preparation</p>		