

**Year 10 HOSPITALITY AND CATERING Curriculum Map**

<b>Term</b>	<b>Topic/Unit title</b>	<b>Essential knowledge (what students should know and understand by the end of the unit/topic)</b>	<b>Essential skills (what students should be able to do by the end of the unit/topic)</b>
<b>Autumn 1</b>	Food safety in hospitality and catering	Food related causes of ill health Symptoms and signs of food-induced ill health Preventative control measures of food-induced ill health The Environmental Health Officer (EHO) Food safety	Make practical outcomes which are highlighted in the SOW.  work hygienically in the food room  Be able to devise a HACCP for food products
<b>Autumn 2</b>	Hospitality and catering provision	Hospitality and catering providers Working in the hospitality and catering industry	Make practical outcomes which are highlighted in the SOW.
<b>Spring 1</b>	Hospitality and catering provision	Working conditions in the hospitality and catering industry  Contributing factors to the success of hospitality and catering provision	Make practical outcomes which are highlighted in the SOW.
<b>Spring 2</b>	How hospitality and catering providers operate	The operation of the front and back of house  Customer requirements in hospitality and catering	Make practical outcomes which are highlighted in the SOW.

		Hospitality and catering provision to meet specific requirements	
<b>Summer 1</b>	How hospitality and catering providers operate  Health and safety in hospitality and catering	Year 10 exam s  Health and safety in hospitality and catering provision	Make practical outcomes which are highlighted in the SOW.
<b>Summer 2</b>	The importance of nutrition	Understanding the importance of nutrition  How cooking methods can impact on nutritional value	NEA - 3 hour practical  Make practical outcomes which are highlighted in the SOW.

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Term	Topic/Unit title	Essential knowledge (what students should know and understand by the end of the unit/topic)	Essential skills (what students should be able to do by the end of the unit/topic)
<b>Autumn 1</b>	Understand the importance of nutrition when planning menus	<p><b>Describe</b> the function of nutrients in the body</p> <p><b>Compare</b> the nutritional needs of specific groups</p> <p><b>Explain</b> characteristics of unsatisfactory nutritional intake</p> <p><b>Explain</b> how cooking methods impact on nutritional value of food</p>	Make practical outcomes which are highlighted in the SOW.
<b>Autumn 2</b>	Understand the importance of nutrition when planning menus	<p><b>Describe</b> the function of nutrients in the body</p> <p><b>Compare</b> the nutritional needs of specific groups</p> <p><b>Explain</b> characteristics of unsatisfactory nutritional intake</p> <p><b>Explain</b> how cooking methods impact on nutritional value of food</p>	Make practical outcomes which are highlighted in the SOW.
<b>Spring 1</b>	Understand menu planning	<p><b>Explain</b> factors to consider when proposing dishes</p> <p><b>Explain</b> how dishes on a menu address environmental issues</p> <p><b>Explain</b> how dishes on a menu meet customer needs</p> <p><b>Plan</b> production of dishes</p>	Make practical outcomes using time plans.

	Year 11 PPE (students have exam mark)		
<b>Spring 2</b>	The Unit 2 NEA 12 hours.	Apply the key concepts to the NEA. Apply the	NEA practical outcomes
<b>Summer 1</b>		All unit 1 K and U for revision / resit.	Resit revision Building practical skills