

Curriculum Map - Hospitality and Catering KS4

Year group	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
11 (2019/20)	<p>Unit 2 - Resume</p> <p>Assessment:</p> <p>Unit 1: End of topic test</p> <p>Unit 2: Working at grade</p> <p>Unit 1 revision: LO1 - <i>Understand the environment in which hospitality and catering providers operate</i></p> <p>Key words: nutrition, menu, characteristics, intake, cooking methods, structure, analyse job requirements, working conditions, job roles, factors, affecting, success, functions, nutrients, nutritional needs, unsatisfactory, impact, nutritional value.</p>	<p>Unit 2 – Resume</p> <p>Assessment:</p> <p>Unit 1: Mock <i>(November)</i></p> <p>Unit 2: Working at grade (mock practical).</p> <p>Unit 1 revision: L02 – <i>Understand how hospitality and catering provisions operate</i></p> <p>Key words: factors, proposing, environmental issues, customer needs, production plan, contingencies, Operation, front of house, provision, requirements</p>	<p>Unit 2 – Resume.</p> <p>Practical part of assessment (3 hours).</p> <p>Assessment:</p> <p>Unit 1: End of topic test</p> <p>Unit 2: Working at grade</p> <p>Unit 1 revision: LO3 – <i>Understand how hospitality and catering provision meets health and safety requirements.</i></p> <p>Key words: techniques, quality, food, precision, commodities, hygiene, presentation, food safety, independently, speed, exceeding, safety, responsibilities, risks, hazards, COSHH, RIDDOR, provision, accompaniments</p>	<p>Unit 2 – Hand in coursework on Friday 13th March.</p> <p>Assessment:</p> <p>Unit 1: Mock exam</p> <p>Unit 2: Working at grade</p> <p>Unit 1 revision: LO4– 5 - <i>Know how food can cause ill health and be able to propose a hospitality and catering provision to meet specific requirements</i></p> <p>Key words: summative, evaluation, precision, refine, michelin, standards, ill health, Environmental health officer, legislation, salmonella, e.coli, listeria, symptoms, induced, consequences</p>	<p>Unit 1 YR 11 exam - Revision</p> <p>Assessment:</p> <p>Revision unit 1: All topics LO1-LO5- provision, review, options, reflect, compare, discuss, analyse, name, identify, provision, establishments, intolerances, model answer, mark scheme, questions, consolidate.</p>	<p>Unit 1 YR 11 exam –90 minutes</p> <p>Revision in all lessons.</p>
	Homework revision schedule using WJEC revision guide.					

Curriculum Map - Hospitality and Catering KS4

Year group	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
YR 10 (2019/2020)	<p>Unit 1: LO1 - Understand the environment in which hospitality and catering providers operate.</p> <p>Unit 2 Practical skills:</p> <p>This half terms focus: Knife skills, food hygiene, food poisoning, food safety, accurate hob control, cooking with fruit and vegetables.</p> <p>Assessment:</p> <p>Unit 1: End of topic test.</p> <p>Unit 2: Key assessment point. Working at grade.</p> <p>Keywords: structure, analyse job requirements, working conditions, job roles, factors, affecting,</p>	<p>Unit 1: LO2 - Understand how hospitality and catering provision operates.</p> <p>Unit 2 Practical skills</p> <p>This half terms focus: baking skills (bread, cereals, flour, oats, rice, potatoes, pasta)</p> <p>Assessment:</p> <p>Unit 1: End of topic test.</p> <p>Unit 2: Key assessment point. Working at grade.</p> <p>Keywords: Operation, front of house, provision, requirements, Hospitality and catering, kneading,</p>	<p>Unit 1: LO3 – Understand how hospitality and catering provision meets health and safety requirements.</p> <p>Unit 2 Practical skills</p> <p>This half terms focus: Meat, fish, poultry, eggs</p> <p>Assessment:</p> <p>Unit 1: End of topic test.</p> <p>Unit 2: Key assessment point. Working at grade.</p> <p>Keywords: personal safety, responsibilities, risks, hazards, COSHH, RIDDOR, measures, provision, accompaniments, filleting, jointing, game, coagulation, denaturation, glazing,</p>	<p>Unit 1: LO4 – Know how food can cause ill health.</p> <p>Unit 2 Practical skills</p> <p>This half terms focus: Dairy (milk, cheese yoghurt, butter, oils, margarine).</p> <p>Assessment:</p> <p>Unit 1: End of topic test.</p> <p>Unit 2: Key assessment point. Working at grade.</p> <p>Keywords: ill health, Environmental health officer, legislation, salmonella, e.coli, listeria, symptoms, induced, consequences, rennet, saturated, unsaturated, emulsion,</p>	<p>Unit 1: LO5 – Be able to propose a hospitality and catering provision to meet specific requirements.</p> <p>Unit 2 Practical skills</p> <p>This half terms focus: Soya, tofu, beans, nuts, seeds, refine presentation techniques</p> <p>Assessment:</p> <p>Unit 1: End of topic test.</p> <p>Unit 2: Start on Unit 2 coursework.</p> <p>Keywords: provision, review, options, reflect, compare, discuss, recommend, vegan, bacteria, protein, alternative, sugar craft, spiral, Michelin stars,</p>	<p>Unit 1: Revision of all topics in prep for exam.</p> <p>Unit 2 Practical skills</p> <p>This half terms focus: Sugar, syrup, refine presentation techniques.</p> <p>Assessment:</p> <p>YR 10 Unit 1 Examination. Proper examination.</p> <p>Unit 2: Resume with Unit 2 coursework.</p> <p>Keywords: alternatives, caramelisation, curd, whey, raising agents, coulis, syrup, thermometer,</p>

Curriculum Map - Hospitality and Catering KS4

	success, julienne, baton, piping, coulis.	proving, grains, carbohydrate, choux, starch, spaghetti, moisture, gelatinisation., gluten.	searing, brazing, deep fat frying, meringue. .	emulsifier, lactose, intolerance, coeliac.		
--	---	---	--	--	--	--