



Hospitality and Food

achieve

<u>Weeks</u>	<u>Topic</u>	<u>Practicals:</u>	<u>Rationale</u>	<u>Assessment</u>	<u>Homework</u>	<u>Wider Curriculum (FBV, Employability, SMSC, Cultural Capital)</u>
1	Introduction to the exam content- going over each learning objective.	Breakfast practical- create your own full English breakfast as a team.	To introduce the students to the topic of hospitality and to go through the different assessment criteria/exam content that will be learnt throughout the course.	N/A	N/A	Employability: Understanding how the exam is weighted will give a great understanding of where the students will succeed; 60% practical exam and 40% theory exam.
2-6	LO1- LO1.1 The structure of the hospitality industry, 1.2- Job requirements within the hospitality and catering industry.	Pizza with making own bread and sweet bread.	This lesson has been placed first so that the students can recap on their understanding of the structure of the hospitality industry and the skills needed to work specific job roles whether that be occupational or personal skills which have been learnt previously in year 9. Practical will be based around the theory knowledge learnt.	LO1- Based Exam Style Questions.	Revision of assessment criteria 1.1 and 1.2. Kitchen brigade worksheet.	Employability: understanding the different job roles within the industry is important so that the students don't just believe the only job roles are those of a 'chef, waiter and waitresses'
7-14	LO1- LO1.3- Working conditions of different job roles. 1.4-Factors effecting the success of the hospitality industry.	Vegetable Chef-potato and Leek Soups with home made bread & Patisserie chef- Jam Tarts	This lesson has been placed below the previous lesson as it will allow students to develop their understanding of not only job roles but they will be able to understand the skills needed to carry out this specific job role; also looking at what factors create a successful hospitality business and what make an ineffective business. Practical will be based around the theory knowledge learnt.	LO1- Based Exam Style Questions.	Revision of assessment criteria 1.3 and 1.4	Employability: Understanding what skills are needed to be able to carry out the different job roles successfully and efficiently without having a negative effect on the hospitality business.



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<p>15-21</p>	<p>LO2- 2.1- Operation of a working kitchen, 2.2- operation of front of house and 2.3- how the hospitality and catering provisions meet customers requirements.</p>	<p>starter: Mini Burgers and salad. Main: Rolled chicken dish with bacon and cream cheese. Dessert: Meringues with cream and strawberries</p>	<p>When starting this learning objective it is important for the students to be able to understand the way a kitchen runs and who primarily works in the kitchen, and who is in charge of the entire cohort of staff. Whom works in front of house and the different job roles available within the front of house and the skills needed and how do hospitality provisions meet customers needs when they paying for a service. this lesson has been placed here as it allows the students to develop knowledge of the job roles from previous lessons however it shows the students how well these job roles have to work within a team.</p>	<p>LO2- based exam style questions. Mock Exam; Past Paper after February half term.</p>	<p>Revision of assessment criteria 2.1,2.2 and 2.3</p>	<p>Employability: Understanding the different job roles both front and back of house; the skills that are needed to work efficiently and to a high standard and what personal skills you may need to complete this job role correctly.</p>
<p>22-26</p>	<p>LO3- 3.1- Describe personal safety responsibilities in the workplace. 3.2- Identify risks to personal safety in hospitality and catering. 3.3- Recommend personal safety control measures for hospitality and catering provision.</p>	<p>Quiche with home made shortcrust pastry and seafood Paella.</p>	<p>This lesson develops on knowledge learnt in the previous lesson in regards to what skills and responsibilities that particular job roles has within a workplace but it develops on that further by teaching the students what responsibilities these job roles have when it comes to safety in a workplace.</p>	<p>LO3- Exam Based Questions.</p>	<p>Revision of assessment criteria 3.1,3.2, and 3.3.</p>	<p>Employability: Its important to understand how to work safely within the hospitality industry so that you don't put yourself at risk aswell as others and being able to recommend safety procedures that can be put in place if something is deemed unsafe.</p>



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<p>26-30</p>	<p>LO4- 4.1- describe food related causes of ill health, 4.2- roles and responsibilities of an EHO, 4.3- Food Safety Legislations,</p>	<p>Fine Dicing: Chicken Curry (deboning chicken) and Layered Salad (different knife skills, Julienne, batoning)</p>	<p>This topic has been placed below work safety as it teaches the students not only about physical safety surrounding a workplace but it also helps the students To identify the different food related illnesses and the symptoms relating to these illnesses that employees may need to look out for. Looking at what the role of an environmental health officer is and what skills are needed to carry out the job role correctly; also identifying the different food safety regulations; looking at COSSH, HACCP and cleaning forms.</p>	<p>LO4 Based exam style questions.</p>	<p>Revision of assessment criteria 4.1,4.2 and 4.3</p>	<p>Employability: important to understand how food poisoning occurs, what safety precautions are put in place to ensure food poisoning does not occur and being able to understand what might happen if your business is reported for misconduct of food safety legislations.</p>
<p>30-33</p>	<p>LO4- 4.4- describe the common types of food poisoning, 4.5 describe the symptoms of food induced illnesses.</p>	<p>Beef Wellington with puff pastry and sauces/accompaniments After Exam: small groups of 6 to plan, trial and prepare, cook and serve a three course meal for a certain target group.</p>	<p>Developing on knowledge learnt in the previous lesson, the students will be cooking at the different types of food poisoning, their symptoms, gestation periods and how we can reduce the risk of these types of food poisoning.</p>	<p>Mock Exam; Past Paper after Easter .</p>	<p>Revision of assessment criteria 4.4 and 4.5.</p>	<p>Employability: If you are an EHO or a doctor you have to be able to understand the different symptoms of food poisoning and how to help a business if they are found to have harmful bacteria within their restaurant.</p>