

Hospitality and Catering Curriculum Map

Intent: Learn about the different types of Hospitality and Catering providers, the legislation that governs them and the health and safety regulations that they must abide by. What factors make establishments successful and apply this knowledge to a given situation. Propose a new provision in a given location to benefit the owner and the local community. To gain knowledge of the nutritional needs of a range of client groups and plan nutritional dishes for a menu. Develop safe and hygienic food preparation, cooking and finishing skills required to produce nutritional high skill dishes.

Term	Autumn 1		Autumn 2		Spring 1	Spring 2		Summer 1	Summer 2
Year 10	Unit 1: 1.3.2 HACCAP forms and safe practices in the work place/food room. Unit 2: 2.3.1 Prepare and make dishes using advanced techniques 2.3.3 Safe practices	Assessment 1	Unit 1: 1.4.1 Food related ill health: • food labelling laws • food safety legislation • food hygiene. 2.1.1 Nutrition Unit 2: 2.1.2 Cooking methods impact on nutritional value	Assessment 2	Unit 1: 1.4.2 Symptoms of food related ill health 1.4.1 Food related causes of ill health 1.4.3 Prevention of ill health Unit 2: Learning through practice 1.4.1 and 1.4.3	Unit 1: 2.2.1 Factors affecting menu planning 2.2.2 How to plan production 2.3.2 Presentation techniques 2.3.3 Food safety practices 1.2.3 Meeting a Brief Unit 2: Plan and prepare dishes with appropriate presentation techniques	Assessment 3	Unit 1: 1.3.1 Health and Safety in H&C Provision 2.3.3 Food Safety Practices Unit 2: Learning through practice 1.4.1 and 1.4.3	Unit 1: Examination preparation and technique. Unit 2: Reviewing dishes and reviewing own performance.

Year 11	<p>Unit 2:</p> <p>Introduction of the Controlled Assessment Brief</p>	Mock Exam 1	<p>Unit 2:</p> <p>Completion and Submission of the Internal Controlled Assessment Brief</p>	Mock Exam 2	<p>Unit 1:</p> <p>1.4.4 Environmental Health Officer (EHO)</p> <p>1.2.2 Customer Requirements</p> <p>1.3.1 Front of House and Kitchen Brigade</p>	<p>Unit 1:</p> <p>Revision of Key Theory Topics for External Assessment</p> <p>1.1.1 Hospitality and catering providers</p> <p>1.1.2 Working in the hospitality and catering industry</p> <p>1.1.3 Working conditions in the hospitality and catering industry</p> <p>1.1.4 Contributing factors to the success of hospitality and catering provision</p>	Mock Exam 3	<p>Unit 1:</p> <p>Revision of Key Theory Topics for External Assessment</p> <p>1.2.1 The operation of the front and back of house</p> <p>1.2.2 Customer requirements in hospitality and catering</p> <p>1.2.3 Hospitality and catering provision to meet specific requirements</p> <p>1.3.1 Health and safety in hospitality and catering provision</p> <p>1.3.2 Food Safety</p>	
	<p>Unit 2:</p> <p>Learning through practice 1.4.1 and 1.4.3</p> <p>Unit 2:</p> <p>Reviewing dishes and reviewing own performance.</p>								