

## 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	U1AC3.1 describe personal safety responsibilities in the workplace	<b>Assessment 1</b>	U2AC3.1 use techniques in preparation of commodities	<b>Assessment 2</b>	U2AC1.1 describe functions of nutrients in the human body	U2AC1.3 explain characteristics of unsatisfactory nutritional intake	<b>Assessment 3</b>	U2AC3.1 use techniques in preparation of commodities	U2AC2.1 explain factors to consider when proposing dishes for menus
	U1AC3.2 identify risks to personal safety in hospitality and catering		U2AC3.3 use techniques in cooking of commodities <i>(Basic / Core)</i>		U2AC1.2 compare nutritional needs of specific groups	U2AC1.4 explain how cooking methods impact on nutritional value		U2AC3.3 use techniques in cooking of commodities <i>(Developing)</i>	U2AC2.2 explain how dishes on a menu address environmental issues
Year 11	U2AC3.1 use techniques in preparation of commodities	<b>Mock Exam 1</b>	U1AC1.1 describe the structure of the hospitality and catering industry	<b>Mock Exam 2</b>	U1AC2.1 describe the operation of the kitchen	U1AC4.3 describe food safety legislation	<b>Mock Exam 3</b>		
	U2AC3.3 use techniques in cooking of commodities		U1AC1.2 analyse job requirements within the hospitality and catering industry		U1AC2.2 describe the operation of front of house	U1AC4.4 describe common types of food poisoning		U1AC4.5 describe the symptoms of food induced ill health	
	U2AC2.4 plan production of dishes for a menu <i>(Advanced)</i>		U1AC1.3 describe working conditions of different job roles across the hospitality and catering industry		U1AC2.3 explain how hospitality and catering provision meet customer requirements	U1AC5.1 review options for hospitality and catering provision			
			U1AC1.4 explain factors affecting the success of hospitality and catering providers		U1AC4.2 describe the role and responsibilities of the Environmental Health Officer (EHO)	U1AC5.2 recommend options for hospitality provision			