

INTENT:

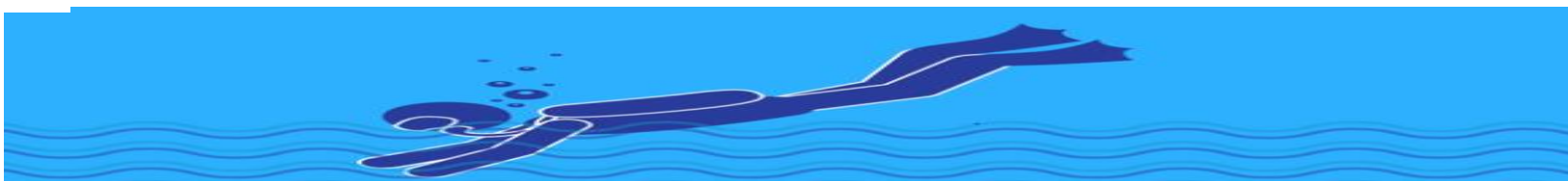


"To eat is a necessity, but to eat intelligently is an art"

Francois de la Rochefoucauld

As the quote says, all of us need to eat and, studying hospitality and catering will help students to develop not only basic practical skills in food preparation but also empower them with the knowledge of where their food comes from and how to use ingredients wisely to make the most of their nutritional value.

In addition, they will begin to develop an understanding of the world of food science and how various cooking techniques can alter the function and performance of individual foods. Students will, at times, be given the opportunity, to work creatively with ingredients, developing new and interest dishes where they can then apply technical and practical expertise to their ideas. Students will benefit whole heartedly from the study of Hospitality and Catering in a plethora of ways, not only does this subject allow them to be inventive and creative, but they also learn across a range of subjects including maths, science, geography and ICT.



****Please click on the icons to access our online portal where you can learn more about each topic****

Half term points	
1	1
2	2
3	3
4	4
5	5
6	6
7	7
8	8
9	9
10	10
11	11
12	12
13	13
14	14
15	15
16	16
17	17
18	18
19	19
20	20
21	21
22	22
23	23
24	24
25	25
26	26
27	27
28	28
29	29
30	30
31	31
32	32
33	33
34	34
35	35
36	36
37	37
38	38
39	39
40	40
41	41
42	42
43	43
44	44
45	45
46	46
47	47
48	48
49	49
50	50
51	51
52	52
53	53
54	54
55	55
56	56
57	57
58	58
59	59
60	60
61	61
62	62
63	63
64	64
65	65
66	66
67	67
68	68
69	69
70	70
71	71
72	72
73	73
74	74
75	75
76	76
77	77
78	78
79	79
80	80
81	81
82	82
83	83
84	84
85	85
86	86
87	87
88	88
89	89
90	90
91	91
92	92
93	93
94	94
95	95
96	96
97	97
98	98
99	99
100	100

SUMMER 2

How do hospitality and catering provisions operate?

Learning to include:

Students will be able to describe the operations of kitchen and front of house operations Content will cover:-

- types of provider
- types of service
- non-commercial catering establishments
- services provided
- suppliers
- where hospitality is provided at non-catering venues
- standards and ratings
- job roles within the industry (management, kitchen brigade, front of house, housekeeping, administration)

- layout
- work flow
- operational activities
- equipment and materials
- stock control
- documents and administration
- staff allocations
- dress code
- safety and security

Students will analyse the job requirements within the hospitality and catering industry They will cover content related to :-

- supply and demand (availability of trained staff, seasonality, location)
- jobs for specific needs
- rates of pay
- training
- qualifications and experience
- personal attributes

*During the course students will be completing a range of focused practical tasks in order to require the range of skills required to complete assessment criteria at the highest possible standard They will also be planning their own menus in response to different tasks and assignment

- pizza
- pasta salad
- macaroni cheese
- blueberry / raspberry muffins
- Spaghetti Bolognese
- chicken pitta pockets
- chocolate cookies



****Please click on the icons to access our online portal where you can learn more about each topic****

Half term points						
8	AUTUMN 1	AUTUMN 2	SPRING 1	SPRING 2	SUMMER 1	SUMMER 2
	How does the hospitality and catering industry meet health and safety requirements?		What are the food related causes of ill health?		What is the importance of nutrition when planning menus?	
	<p>Learning to include: Students will be able to describe the personal safety responsibilities in the workplace They will cover content on the following:-</p> <ul style="list-style-type: none"> health and safety at work act reporting of injuries, diseases and dangerous occurrences regulations (RIDDOR) control of substances hazardous to health regulations (COSHH) manual handling operations regulations personal protective equipment at work regulations (PPE) the risks to personal safety in the hospitality and catering industry 		<p>Learning to include: Students will be able to describe the food related causes of ill health They will cover content on the following causes:-</p> <ul style="list-style-type: none"> bacteria microbes chemicals metals poisonous plants allergies intolerance students will be able to describe the roles and responsibilities of the environmental health officer (EHO) they will cover content on the EHO's role and responsibilities:- 		<p>Learning to include:</p> <ul style="list-style-type: none"> to desire the functions of nutrients in the human body to compare the nutritional needs of specific groups <p><i>*During the course students will be completing a range of focused practical tasks in order to require the range of skills required to complete assessment criteria at the highest possible standard They will also be planning their own menus in response to different tasks and assignment</i></p> <ul style="list-style-type: none"> pizza scones macaroni cheese chicken fajitas American homemade beef burgers chicken curry vegetable pasta bake 	
	