

INTENT:

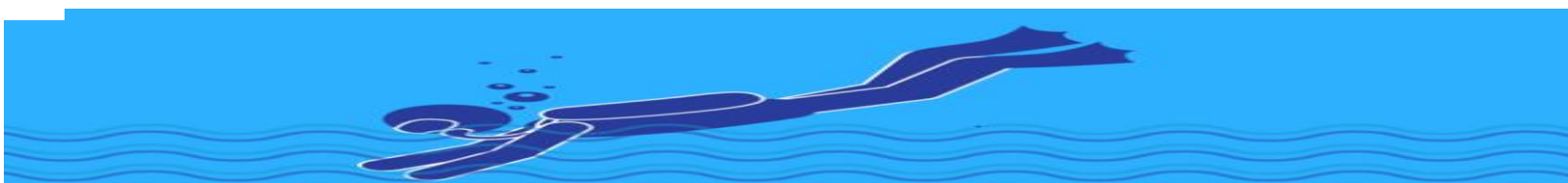


"To eat is a necessity, but to eat intelligently is an art"





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.





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Half term points						
9	AUTUMN 1	AUTUMN 2	SPRING 1	SPRING 2	SUMMER 1	SUMMER 2
	What is the hospitality and catering environment?		How do hospitality and catering provisions operate?		How does the hospitality and catering industry meet health and safety requirements?	
	<p>Key learning to include:</p> <ul style="list-style-type: none"> understanding about the structure of the hospitality and catering industry analysing the job requirements within the hospitality and catering industry understanding the different working conditions of the different job roles across the hospitality and catering industry. The will learn content on the following topics explaining the factors affecting the success of hospitality and catering provider  <p>How does the hospitality and catering industry meet health and safety requirements?</p> <p>Key learning to include:</p> <ul style="list-style-type: none"> describing the personal safety responsibilities in the workplace identifying the risks to personal safety in the hospitality and catering industry recommend personal safety control measures for hospitality and catering provider 		<p>Key learning to include:</p> <ul style="list-style-type: none"> describing the operations of kitchen and front of house operations explaining how hospitality and catering providers meet a range of different customer requirements 		<p>Key learning to include:</p> <ul style="list-style-type: none"> describing the personal safety responsibilities in the workplace. Identifying the risks to personal safety in the hospitality and catering industry recommending personal safety control measures for hospitality and catering providers  <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>	

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Half term points					
10	AUTUMN 1	AUTUMN 2	SPRING 1	SPRING 2	SUMMER 1
	What are the food related causes of ill health?		What are the food related causes of ill health?		What are the characteristics of unsatisfactory nutritional intake?
	<p>Learning to include:</p> <ul style="list-style-type: none"> describing the food related causes of ill health describing the roles and responsibilities of the Environmental Health officer (EHO) exploring the content on the EHO's role and responsibilities describing a range of different food safety and legislation describing the common types of food poisoning. 		<p>Learning to include:</p> <ul style="list-style-type: none"> describing the symptoms of food induced ill health intolerances allergies food poisoning reviewing and recommending a hospitality and catering service to meet specific requirements proposing a hospitality and catering provision to meet specific requirements. reviewing options for hospitality and catering provisions <p>What is the importance of nutrition when planning menus?</p> <p>Learning to include:</p> <ul style="list-style-type: none"> considering the importance of nutrition when planning menus explore the functions of nutrients in the human body understanding the functions of a range of nutrients and able to compare their needs for specific groups protein fat carbohydrate vitamins minerals water dietary fibre (NSP) 		<p>Learning to include:</p> <ul style="list-style-type: none"> visible / non-visible characteristics nutritional deficiencies nutritional excesses explaining how cooking methods will impact on nutritional value <p>(Revision activities based upon prior learning)</p> <p>*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.</p>
					

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Half term points						
AUTUMN 1		AUTUMN 2		SPRING 1		SPRING 2
SUMMER 1		SUMMER 2				
How to plan a menu		How to plan a menu				
11 <p>Learning to include:</p> <ul style="list-style-type: none"> explaining the range of different factors when considering dishes for menus explaining how dishes on a menu address environmental issues explaining how menu dishes meet customer needs producing a production plan for dishes on a menu completing dishes using a range of different presentation techniques 		<p>Learning to include:</p> <ul style="list-style-type: none"> learning a range of different techniques when preparing a range of different ingredients learning how to ensure the quality of ingredients/commodities to be used in food preparation. understanding how to use a range of different techniques when cooking ingredients/commodities 		<p>Learning to include: If a resit is required, students will be completing revision activities based upon prior learning.</p> <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>		



CONNECTED