



## Curriculum Map

**Subject: Hospitality and Catering**

**Year Group: 10**

	Autumn Term		Spring Term		Summer Term	
	Theory	Practical	Theory	Practical	Theory	Practical
<b>Content</b>	<p>To be able to analyse, identify explain or describe:</p> <ul style="list-style-type: none"> <li>food-related causes of ill health</li> <li>common types of food poisoning</li> <li>symptoms of food induced ill health</li> <li>food safety hazards in different situations</li> <li>risks to food safety</li> <li>control measures</li> <li>food safety regulations</li> </ul> <p>Learners should know and understand the principles of Hazard Analysis and Critical Control Points (HACCP) and be able to:</p> <ul style="list-style-type: none"> <li>Identify any critical control points and ensure that risks are removed or reduced to safe levels</li> <li>Decide on what actions to take if something goes wrong</li> <li>Complete a HACCP document</li> <li>Complete records to show that procedures are working.</li> </ul>	<p>To prepare and cook a range of high risk dishes and follow the principles of food safety and hygiene. (starter, main and dessert)</p> <ul style="list-style-type: none"> <li>knife skills e.g. soups, salads, vegetable cuts</li> <li>methods of cake making</li> <li>yeast dough</li> <li>pastry making</li> <li>sauces</li> </ul> <p>2.3.3 Food safety Practices</p> <p>2.1.1 Understanding the importance of nutrition</p> <p>2.1.2 How cooking methods can impact on nutritional value</p>	<p>To understand the importance of nutrition when planning meals.</p> <ul style="list-style-type: none"> <li>describe the functions of nutrients</li> <li>compare the nutritional needs of specific groups</li> <li>explain what happens if you don't have a balanced diet</li> <li>know how the different cooking methods impact on the nutritional value of foods</li> <li>know the factors to consider when planning menus</li> <li>be aware of environmental issues when cooking</li> <li>explain how the dishes meet the customer needs</li> <li>produce time plans for practical outcomes</li> <li>be aware of how to check ingredients for good quality</li> </ul> <ul style="list-style-type: none"> <li>How cooking methods can impact on nutritional value</li> </ul>	<p>To produce dishes using a range of commodities:</p> <ul style="list-style-type: none"> <li>meat</li> <li>fish</li> <li>poultry</li> <li>eggs</li> <li>dairy</li> <li>vegetarian alternatives</li> </ul> <p>2.3.1 How to prepare and make dishes: prepare techniques/knives skills/cooking techniques</p> <p>2.3.3 Food safety Practices</p>	<p>To gain an understanding of the different types of establishments and the types of foods that the produce for customers.</p> <ul style="list-style-type: none"> <li>describe the structure of the hospitality and catering industry</li> <li>be aware of and be able to describe the job roles and working conditions.</li> <li>explain the factors affecting the success of providers</li> </ul> <p>1.3.1 Health and safety in hospitality and catering provision</p>	<p>To learn a range of presentation techniques and accompaniments for a range of dishes including:</p> <ul style="list-style-type: none"> <li>vegetarian, dishes</li> <li>vegan dishes</li> <li>dairy free</li> <li>gluten free</li> <li>low fat diets</li> <li>healthy school meals</li> </ul> <p>2.3.1 How to prepare and make dishes</p> <p>2.3.2 Presentation techniques</p> <p>2.3.3 Food safety practices</p> <p>2.4.1 Reviewing of dishes</p> <p>2.4.2 Reviewing own performance</p>
<b>Key</b>	LO1 - Do students know how food providers operate and be able to explain the different hospitality and catering environments					

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Questions	<p>LO2 - Can students explain how the hospitality and catering provisions work</p> <p>LO3 - Do students understand the health and safety requirements</p> <p>LO4 To what extent can students explain how food can cause ill health</p>
Assessment	<ul style="list-style-type: none"> <li>• Student feedback given in accordance with the school marking policy.</li> <li>• Mock exams, mini assessments as well as a mock LAB assessment will take place during the year</li> <li>• At the end of year 11, the written paper will contribute to 40% of the final grade and the LAB will contribute to 60%</li> </ul>

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