



Curriculum Map

Subject: Hospitality and Catering

Year Group: 11

	Autumn Term/ Spring Term		Summer Term
	Theory	Practical	Practical/Theory
Content	<p>Refresh: Health & Safety training/certificate: Understand the environment in which hospitality and catering providers operate. Understand how Hospitality and catering providers operate. Understand how Hospitality and catering provision meets health and safety requirements.</p> <p>Sources</p> <ul style="list-style-type: none"> • local hotels • restaurants • food suppliers • event services • hotel management • event organisers • wedding planners • food suppliers • health and safety executive from local industry <p>LAB (Learner Assessed Brief) to be completed under timed conditions</p>	<p>Plan, trial, prepare, cook and serve a three course meal or range of dishes for a target group, or target catering outlet.</p> <p>Complete a portfolio of evidence (LAB) to back up the choice of dishes made with reference to the specific nutritional needs of the target group.</p> <p>Include environmental issues and food safety.</p> <p>The meal/selection must include</p> <ul style="list-style-type: none"> • accompaniments • Excellent presentation skills. <p>The 3 course meal should include:</p> <ul style="list-style-type: none"> • meat/poultry/fish/vegetarian alternatives • eggs and dairy produce • cereals, rice, pasta, or flour fruit and vegetables <p>2.3.1 How to prepare and make dishes: prepare techniques/knives skills/cooking techniques.</p> <p>Building preparation and cooking skills and learning through practice covering elements from 1.4.1 and 1.4.3</p>	<p>Controlled assessment theory:</p> <p>1.1.1 Hospitality and catering providers 1.1.2 Working in the hospitality and catering industry 1.1.3 Working conditions in the hospitality and catering industry 1.1.4 Contributing factors to the success of hospitality and catering provision 1.2.1 The operation of the front and back of house 1.2.2 Customer requirements in hospitality and catering 1.2.3 Hospitality and catering provision to meet specific requirements</p> <p>1.3.1 Health and safety in hospitality and catering provision 1.3.2 Food Safety</p>
Key Questions	<p>LO1 - Do students know how food providers operate and be able to explain the different hospitality and catering environments</p> <p>LO2 - Can students explain how the hospitality and catering provisions work</p> <p>LO3 - Do students understand the health and safety requirements</p>		

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	LO4 To what extent can students explain how food can cause ill health
Assessment	<ul style="list-style-type: none">• Student feedback given in accordance with the school marking policy.• Written paper will contribute to 40% of the final grade and the LAB will contribute to 60%

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