

Year 11 Curriculum Map Hospitality and Catering

Intent:

Learners explore Food Nutrition and Hospitality, which will widen their scope and knowledge of how different ingredients and equipment can be used to create dishes from around the world. Students will gain an appreciation of different cultures and learn how to cook food in a variety of ways. When cooking, students will gain an understanding of how different flavours combine to make more creative dishes, further developing their confidence and competence. Our curriculum aims to help students to acquire the necessary skills which will help them understand the main function of basic equipment and ingredients and how to use them effectively. Learners will develop great knowledge of food preparation, which will stay with them forever.

Sequencing:

Students have learned from year 7 how to use basic equipment safely and effectively. We also have worked on students' ability to critique dishes and improve their combination of flavours and cooking time. Students develop the core skill of writing IDEA paragraphs (Identify, create, List, Describe, Demonstrate and Evaluate) is embedded throughout the year. Students are well positioned and build strong life skills - how to use the correct equipment, use the correct ingredients and react to mistakes and timing issues to ensure they create safely cooked dishes full of flavour.

Assessments:

During and at the end of every term there is a formal assessment with three sections:
 Section A; multiple choice questions to assess knowledge.
 Section B; source and interpretations questions.
 Section C practical demonstrations.

<u>Term</u>	<u>Enquiry questions/content</u>	<u>Skills students need to master:</u>	<u>Framed Task</u>
Autumn 1	<p><i>Hospitality and catering</i></p> <p><i>Time Plan</i></p> <ul style="list-style-type: none"> • <i>To know how to design time plan</i> • <i>Discuss the importance of producing a time plan for two dishes</i> • <i>Create a comprehensive detailed plan that considers contingencies for most situations.</i> • <i>Be able to keep track always of what is happening.</i> • <i>Rectify any timing issue which may occur in time plan.</i> 	<ul style="list-style-type: none"> • <i>know how to design time plan</i> • <i>Understand the importance of producing a time plan for two dishes.</i> • <i>To have a good understanding of where the critical points are.</i> • <i>Follow a simplified time plan and keep on track.</i> • <i>Define some of the specific points that need to be added.</i> • <i>Recognise how the environment will affect the availability of different types of hospitality and catering.</i> 	<p><i>Mini Assessments</i></p> <p><i>Practical</i></p> <p><i>Observation</i></p> <p><i>Practical 2&3</i></p>
Autumn 2	<p><i>AC1.4 explain factors affecting the success of hospitality and catering providers</i></p> <p><i>look at work completed and revise any areas where difficulties have been seen</i></p>	<ul style="list-style-type: none"> • <i>Giving an analysis and describe each role and what it entails and how the employer expects the employee to fulfil the role</i> 	<p><i>Practical 4&5</i></p> <p><i>Course work</i></p> <p><i>Assessment</i></p>

Year 11 Curriculum Map Hospitality and Catering

	<ul style="list-style-type: none"> Describe the differences between each role and what skills are needed for each role How the jobs will be used in the industry. E.g. a chef should not just be in the kitchen but also work with waiters, front of house so they can convey information and answer customer questions 	<ul style="list-style-type: none"> Demonstrate basic knowledge of the skills each job requires and why those skills are necessary. Understand the reasons behind the layout of the working kitchen. Give an explanation of some of the roles that front of house staff have 	
Spring 1	<p><i>Dietary Needs of Customers</i></p> <ul style="list-style-type: none"> Explain how menu dishes meet customer needs Different dietary requirements. Recognise different allergies Explain how menu dishes meet needs of specified customers. Show how menu can be adapted to suit the customer's needs. Have a good knowledge of alternative ingredients 	<ul style="list-style-type: none"> Discuss how menu dishes meet needs of specified customers. Have a good knowledge of alternative ingredients. How to adapt recipes to suit different dietary outline how menu dishes meet customer needs 	Mock Practical/ Mock Exams and Assessments
Spring 2	<p><i>AC1.3 describe working conditions of different job roles across the hospitality and catering industry</i></p> <p><i>Working in the Hospitality industry</i></p> <ul style="list-style-type: none"> Explain in detail why certain forms of hospital and catering are available in different types of environment. Look at social demographics. Know and to be able to describe how the environment will dictate the type of hospitality and catering that is likely to be available. 	<ul style="list-style-type: none"> Understand and describe each job role and its purpose in the workplace Explain how important the job is on maintaining good relationship with the customer and the clientele Develop an understanding and recognition of how the different job roles interact within the placement. Give good explanation and description of each role and the effects it has on customers Realise that each job has a specific role but also must be part of a team for things to run smoothly. Discussions around basic job requirements 	Mock Practical Exams / coursework Submission, Revisions and Mock Exams
Summer 1	<p><i>AC2.1 describe the operation of the kitchen</i></p> <p><i>AC2.2 describe the operation of front of house</i></p>	<ul style="list-style-type: none"> Know and understand front of house staff are in touch with customers before they go anywhere else and 	Final Practical Exams Final Practical.

Year 11 Curriculum Map Hospitality and Catering

	<ul style="list-style-type: none"> • Explain why good organisation of a kitchen is essential for making sure that high quality and safe food is produced in good time for customers • Use ingredients, equipment and employees is as efficient as possible. • Explain how a kitchen is set up and how to work in the kitchen efficiently 	<p><i>therefore need to adopt a very professional attitude.</i></p> <ul style="list-style-type: none"> • Understand the consequences of failing to carry out the job correctly etc. • Discuss the important role that front of house have and why. • Understanding what front of house entails understand that they are often the first point of contact on entry to the Hospitality sector 	
<p>Summer 2</p>	<p><i>AC3.1 describe personal safety responsibilities in the workplace</i> <i>AC3.2 identify risks to personal safety in hospitality and catering</i></p> <ul style="list-style-type: none"> • Understand the legislation, put it into practice. • Know correct procedures and how to write a report. • Write up a risk assessment noting high, medium and low risks. How to pass this onto employees 	<ul style="list-style-type: none"> • Understanding the legislation and be able to report accidents. • Put a risk assessment together for yourself and others in the workplace. • Understanding and implement the legislation • Knowledge of legislation about your own responsibility to remain safe in the workplace. • Understand health and safety rules and food hygiene rules. • Know what a risk assessment 	<p>GCSE Examinations</p>