

## Year 10 HOSPITALITY AND CATERING

### Overall Intent:

In Year 10, Hospitality and Catering students gain a wide knowledge and understanding of the Hospitality and Catering industry. This builds on the foundations laid in KS3 (particularly in culinary methods, nutrition, diet, and hygiene and food legislation). The food industry is a significant local and regional employer; indeed, we question the significance of food provenance and look at how it impacts customers and businesses. Students will discover the significance of the legal foundations for operating an establishment as well as asking what risks and rewards face entrepreneurs as they strive to succeed in what is a competitive marketplace. Students' knowledge of safe working practices in a kitchen from KS3 are built on and explored in relation to employees and customers. Students expand their knowledge of bacteria and other food-related causes of ill health, asking 'how could these be avoided?' Furthermore, students will broaden and refine their practical skills including preparation techniques, different cooking methods and presentation techniques.

	<b>Autumn 1</b>	<b>Autumn 2</b>	<b>Spring 1</b>	<b>Spring 2</b>	<b>Summer 1</b>	<b>Summer 2</b>
<b>Topic/Area of study</b>	STRUCTURE OF THE H&C INDUSTRY  JOB REQUIREMENTS AND WORKING CONDITIONS  PRACTICALS: SWEET AND SOUR ENCHILADAS, ROUGH PUFF AND SHORTCRUST PASTRY, APPLE DANISH PASTRIES,	FACTORS AFFECTING THE SUCCESS OF H&C PROVIDERS  PRACTICALS: SWEET OR SAVOURY HAND PIES, SAUSAGE AND APPLE PITHIER, DECORATED CHRISTMAS CAKES, MINCE PIES	THE OPERATION OF THE KITCHEN AND FRONT OF HOUSE  MEETING CUSTOMER REQUIREMENTS  PRACTICALS: DEBONING CHICKEN THIGHS, NAAN BREAD AND CURRY, SCOTCH EGGS, JAMMY HEART BISCUITS	PERSONAL SAFETY AND RESPONSIBILITIES IN THE WORKPLACE  PRACTICALS: FISH CAKES, VIENNESE WHIRLS, VEGGIE SAMOSAS, HOT CROSS BUNS	FOOD-RELATED CAUSES/SYMPTOMS OF ILL HEALTH  ROLE AND RESPONSIBILITIES OF AN ENVIRONMENTAL HEALTH OFFICER  PRACTICALS: FRESH PASTA AND TOMATO SAUCE, LASAGNE, FILLED RAVIOLI	FOOD SAFETY LEGISLATION  COMMON CAUSES OF FOOD POISONING  PRACTICALS: CHEESECAKE CHOCOLATE FONDANT, PROFITEROLES TRIO OF DESSERT PRESENTATION

<p><b>Key learning aims – knowledge and skills</b></p>	<p><b>Key Knowledge:</b> The structure of the industry including: different types of provider and service including commercial and non- commercial establishments, the provision of services including suppliers and provision at non-catering venues, standards and examining, the full range of job roles within the industry, working conditions including: employment contracts, working hours, and other entitlements and remuneration.</p> <p><b>Key Skills:</b> Knife skills, binding, kneading, shaping, filing and assembly, lamination and rubbing in, knowledge of sauces, pastry and</p>	<p><b>Key Knowledge:</b> Factors affecting the success of hospitality and catering providers: costs, profit, economy, environmental, technology, emerging and innovative, cooking techniques, customer demographics, customer service, competition, trends, political factors and the media.</p> <p><b>Key Skills:</b> Handling of pastry, filling and shaping when creating an even batch and decorating.</p>	<p><b>Key Knowledge:</b> The operation of kitchen and front of house including: layout, work flow and operational activities, equipment and materials used and stock control, documentation and administration, staff allocations and dress codes, safety and security, how hospitality and catering provisions meet customer requirements, including customer needs, expectations and trends, equality and customer rights.</p> <p><b>Key Skills:</b> Butchery skills, kneading, shaping, use of the grill and electric equipment such as a stick blender as well as creaming, shaping, presentation and</p>	<p><b>Key Knowledge:</b> The personal safety responsibilities and risks including: responsibilities of employees and of employers in relation to legislation, identify risks to personal safety in hospitality and catering including: risks to health, security and identify the level of risk (low, medium, high) in relation to employers, employees, suppliers and customers, recommend personal safety control measures for hospitality and catering provision: for employees and for customers.</p> <p><b>Key Skills:</b> piping and presentation as well as binding, kneading, proving and shaping.</p>	<p><b>Key Knowledge:</b> Food-related causes of ill health including: bacteria, microbes, chemicals, metals, poisonous plants, allergies and intolerances, role of EHO in enforcing environmental health laws, their responsibilities that include: inspecting business for food safety standards, following up complaints and outbreaks of food poisoning, collecting samples for testing, giving evidence in prosecutions, maintaining evidence, submitting reports</p> <p><b>Key Skills:</b> use of electric equipment such as the mincer and specialist equipment such as</p>	<p><b>Key Knowledge:</b> Food legislation such as: The Food Safety Act, Food Safety (General Food Hygiene Regulations), Food Labelling Regulations, Food poisoning including: Campylobacter, salmonella, E-coli, Clostridium perfringens, listeria, bacillus cereus, staphylococcus aureus.</p> <p><b>Key Skills:</b> Piping, rubbing in, whisking, chilling, assembly and presentation.</p>
--	--	--	---	--	---	--

	bread.		coating. Use of electric equipment such as the food processor.		the pasta machines, simmering, chopping, shaping and assembling	
<b>Assessment</b>	Ongoing past exam questions	Ongoing past exam questions. End of unit test.	Ongoing past exam questions. End of unit test	Ongoing past exam questions. End of unit test.	Ongoing past exam questions. End of unit test	Internal mock exam