



Archbishop Beck Catholic College

KS4 Scheme of work

TITLE - Year 10 Level 1 / 2 Hospitality and Catering



Recovery plan for year 10 to ensure that pupils cover all the practical skills required for L03

Lesson Sequencing	The High 5 lesson	Further challenge opportunities
<u>Unit 1 L01</u> Understand the environment in which hospitality and catering providers operate AC1.1 Describe the structure of the hospitality and catering industry	Consolidation-Recap on health and safety in food room Modelling-power point on types on providers, commercial, non-commercial, residential, non-residential, Response and feedback-Q&A L01 booklet, exam question Challenge-To know the meaning of commercial and residential Independence-L01 booklet and exam question	Homework - exam question
<u>Unit 2 L03</u> Practical: Practical to include -enriched dough, pastry making, roux sauce, sauces, all in one method, creaming method	Consolidation- Modelling- Response and feedback- Challenge- Independence-	Evaluation of practical
<u>Unit 1 L01</u> Understand the environment in which hospitality and catering providers operate AC1.1 Describe the structure of the hospitality and catering industry	Consolidation-Recap on meaning of commercial and residential Modelling-power point on types on service and their features, plus who they would appeal to. Response and feedback-Q&A L01 booklet, exam question Challenge-To know the features of different establishments and who they appeal to Independence-L01 booklet and exam question	Homework - exam question
<u>Unit 2 L03</u> Practical:	Consolidation- Modelling- Response and feedback- Challenge- Independence-	Evaluation of practical

Practical to include -enriched dough, pastry making, roux sauce, sauces, all in one method, creaming method		
<u>Unit 1 L01</u> Understand the environment in which hospitality and catering providers operate AC1.1 Describe the structure of the hospitality and catering industry	Consolidation-Recap on types of service Modelling-power point on styles of service and who they would appeal to. Response and feedback-Q&A L01 booklet, exam question Challenge-To know the features of different services and who they appeal to Independence-L01 booklet and exam question	Homework - exam question
<u>Unit 2 L03</u> Practical: Practical to include -enriched dough, pastry making, roux sauce, sauces, all in one method, creaming method	Consolidation- Modelling- Response and feedback- Challenge- Independence	Evaluation of practical
<u>Unit 1 L01</u> Understand the environment in which hospitality and catering providers operate AC1.1 Describe the structure of the hospitality and catering industry	Consolidation-Recap on styles of service Modelling-power point on types of suppliers and contract catering, ratings Response and feedback-Q&A L01 booklet, exam question Challenge-To know the advantages and disadvantages of contract catering and suppliers Independence-L01 booklet and exam question	Homework - exam question
<u>Unit 2 L03</u> Practical: Practical to include -enriched dough, pastry making, roux sauce, sauces, all in one method, creaming method	Consolidation- Modelling- Response and feedback- Challenge- Independence	Evaluation of practical
<u>Unit 1 L01</u> Understand the environment in which hospitality and catering providers operate	Consolidation-Recap on contract catering Modelling-power point on job roles in the H&C industry, focusing on job roles and personal attributes. Kitchen brigade, Front of house and back of house. Qualification and experience Response and feedback-Q&A L01 booklet, exam question	Homework - exam question

<p>AC1.2 Analyse job requirements within the hospitality and catering industry</p>	<p>Challenge-To know the job roles in H&C and to understand responsibilities and personal attributes Independence-LO1 booklet and exam question</p>	
<p><u>Unit 2 L03</u> Practical: Practical to include -enriched dough, pastry making, roux sauce, sauces, all in one method, creaming method</p>	<p>Consolidation- Modelling- Response and feedback- Challenge- Independence</p>	<p>Evaluation of practical</p>
<p><u>Unit 1 L01</u> Understand the environment in which hospitality and catering providers operate AC1.3 Describe working conditions of different job roles across the H&C industry.</p>	<p>Consolidation-Recap on difference between responsibilities and attributes Modelling-power point on contracts of employment advantages and disadvantages, understanding supply and demand. Rates of pay. Response and feedback-Q&A L01 booklet, exam question Challenge-To know the different types of contracts and who are suited to them. Independence-LO1 booklet and exam question</p>	<p>Homework - exam question</p>
<p><u>Unit 2 L03</u> Practical: Practical to include -enriched dough, pastry making, roux sauce, sauces, all in one method, creaming method</p>	<p>Consolidation- Modelling- Response and feedback- Challenge- Independence</p>	<p>Evaluation of practical</p>
<p><u>Unit 1 L01</u> Understand the environment in which hospitality and catering providers operate AC1.3 Explain factors affecting the success of H&C providers.</p>	<p>Consolidation-Recap on employment contracts Modelling-power point on factors affecting success in H&C industry-costs, economy, environment, technology, cooking techniques, competition, customer service, trends, political factors Response and feedback-Q&A L01 booklet, exam question Challenge-To understand how factors affect the H&C industry Independence-LO1 booklet and exam question</p>	<p>Homework - Revision Unit 1 L01</p>

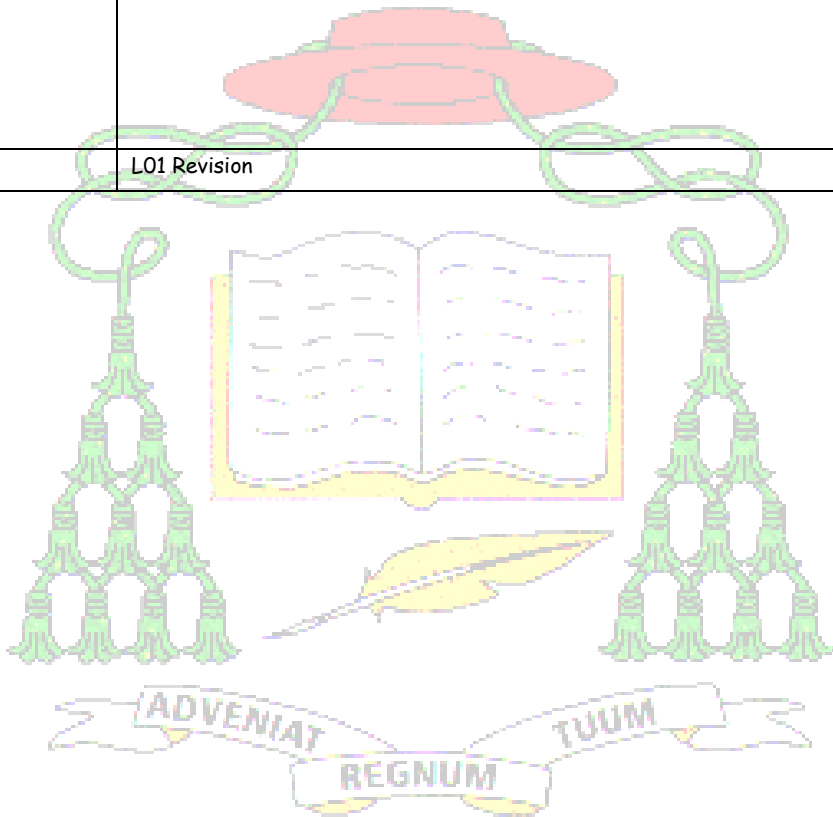
<p><u>Unit 1 L01</u></p> <p>Understand the environment in which hospitality and catering providers operate</p>	<p>Revision of Unit 1 L01</p> <p>Assessment Test</p>	<p>Homework -Revision Unit 1 L01</p>
<p><u>Unit 2 L03</u></p> <p>Practical:</p> <p>Practical to include -enriched dough, pastry making, roux sauce, sauces, all in one method, creaming method</p>	<p>Consolidation- Modelling- Response and feedback- Challenge- Independence</p>	<p>Evaluation of practical</p>
<p><u>Unit 1 L02</u></p> <p>Understand how hospitality and catering provision operates</p> <p>AC2.1 Describe the operation of the kitchen AC2.2 Describe the operation in the front of house</p>	<p>Consolidation-Recap on job roles in H&C industry Modelling-power point on kitchen layout and work flow Response and feedback-Q&A L02 booklet, exam question Challenge-To understand why kitchen layout and workflow is so important and what it prevents. Independence-L02 booklet and exam question</p>	<p>Homework- exam questions</p>
<p><u>Unit 2 L03</u></p> <p>Practical:</p> <p>Practical to include -enriched dough, pastry making, roux sauce, sauces, all in one method, creaming method</p>	<p>Consolidation- Modelling- Response and feedback- Challenge- Independence</p>	<p>Evaluation of practical</p>
<p><u>Unit 1 L02</u></p> <p>Understand how hospitality and catering provision operates</p> <p>AC2.1 Describe the operation of the kitchen AC2.2 Describe the operation in the front of house</p>	<p>Consolidation-Recap on advantages of good work flow Modelling-power point on equipment Response and feedback-Q&A L02 booklet, exam question Challenge-To understand the different types of equipment used risk assessment required Independence-L02 booklet and exam question</p>	<p>Homework - exam question</p>

<p><u>Unit 2 L03</u> Practical: Practical to include -enriched dough, pastry making, roux sauce, sauces, all in one method, creaming method</p>	<p>Consolidation- Modelling- Response and feedback- Challenge- Independence</p>	<p>Evaluation of practical</p>
<p><u>Unit 1 L02</u> Understand how hospitality and catering provision operates</p> <p>AC2.1 Describe the operation of the kitchen AC2.2 Describe the operation in the front of house</p>	<p>Consolidation-Recap on equipment and materials Modelling-power point on stock control, documentation and administration Response and feedback-Q&A L02 booklet, exam question Challenge-To understand why documentation and stock control is important Independence-L02 booklet and exam question</p>	<p>Homework- Exam Question</p>
<p><u>Unit 2 L03</u> Practical: Practical to include -enriched dough, pastry making, roux sauce, sauces, all in one method, creaming method</p>	<p>Consolidation- Modelling- Response and feedback- Challenge- Independence</p>	<p>Evaluation of practical</p>
<p><u>Unit 1 L02</u> Understand how hospitality and catering provision operates</p> <p>AC2.1 Describe the operation of the kitchen AC2.2 Describe the operation in the front of house</p>	<p>Consolidation-Recap on the importance of stock control Modelling-power point on dress code and safety and security Response and feedback-Q&A L02 booklet, exam question Challenge-To understand why dress code is important Independence-L02 booklet and exam question</p>	<p>Homework-exam question</p>
<p><u>Unit 2 L03</u> Practical: Practical to include -enriched dough, pastry making, roux sauce, sauces, all in one method, creaming method</p>	<p>Consolidation- Modelling- Response and feedback- Challenge- Independence</p>	<p>Evaluation of practical</p>

<p><u>Unit 1 L02</u> Understand how hospitality and catering provision operates</p> <p>AC2.3 Explain how hospitality and catering provision meets customer requirements.</p>	<p>Consolidation-Recap on dress code Modelling-power point on different types of customers, their needs, trends and rights Response and feedback-Q&A L02 booklet, exam question Challenge-To understand customers needs Independence-L02 booklet and exam question</p>	<p>Revision</p>
<p><u>Unit 1 L02</u> Understand how hospitality and catering provision operates</p>	<p>Revision of Unit 1 L02 Assessment Test</p>	<p>Revision</p>
<p><u>Unit 1 L03</u> Understand how hospitality and catering provision meets health and safety requirements</p> <p>AC3.1 Describe personal safety responsibilities in the work place</p>	<p>Consolidation-Question on personal safety rules Modelling-power point on responsibilities of employees and employers, HASAWA, RIDDOR, COSHH, PPER,/MHR Response and feedback-Q&A L03 booklet, exam question Challenge-To understand safety legislation Independence-L03 booklet and exam question</p>	<p>Homework-Exam question</p>
<p><u>Unit 2 L03</u> Practical: Practical to include -enriched dough, pastry making, roux sauce, sauces, all in one method, creaming method</p>	<p>Consolidation- Modelling- Response and feedback- Challenge- Independence</p>	<p>Evaluation of practical</p>
<p><u>Unit 1 L03</u> Understand how hospitality and catering provision meets health and safety requirements</p> <p>AC3.2 identify risks to personal safety in hospitality and catering</p>	<p>Consolidation-Question on COSHH Modelling-power point on risks to health. Security, level of risk to employers, employees, suppliers and customers. Response and feedback-Q&A L03 booklet, exam question Challenge-To understand risks to health in H&C industry Independence-L03 booklet and exam question</p>	<p>Homework-exam question</p>
<p><u>Unit 2 L03</u> Practical:</p>	<p>Consolidation- Modelling- Response and feedback-</p>	<p>Evaluation of practical</p>

Practical to include -enriched dough, pastry making, roux sauce, sauces, all in one method, creaming method	Challenge- Independence	
<u>Unit 1 L03</u> Understand how hospitality and catering provision meets health and safety requirements AC3.3 personal safety control measures for hospitality and catering	Consolidation-Question on health risks Modelling-power point on control measures for employees and customers Response and feedback-Q&A L03 booklet, exam question Challenge-To understand control measures Independence-L03 booklet and exam question	Homework-Exam Question
<u>Unit 1 L03</u> Understand how hospitality and catering provision meets health and safety requirements	Revision of Unit 1 L03 Assessment Test	Revision
<u>Unit 2 L03</u> Practical: Practical to include -enriched dough, pastry making, roux sauce, sauces, all in one method, creaming method	Consolidation- Modelling- Response and feedback- Challenge- Independence	Evaluation of practical
<u>Unit 1 L04</u> Know how food can cause ill health AC4.1 Describe food related causes of ill health Causes	Consolidation - Recap on health and safety procedures in a food room. Modelling - Video on 4C's for working in a food room (industry based). Power point on sources of food poisoning bacteria, conditions bacteria needs to grow, important temperatures and symptoms of food poisoning. . Response and Feedback -Q&A 4 C work sheet. L04 booklet, exam questions Challenge - What is the effect on bacteria at different temperatures? Independence - Completing worksheets. Homework work sheet on food poisoning	Homework-work sheet on food poisoning
<u>Unit 2 L03</u> Practical:	Consolidation- Modelling- Response and feedback- Challenge- Independence-	Evaluation of practical

Practical to include -enriched dough, pastry making, roux sauce, sauces, all in one method, creaming method		
<u>Unit 1 LO4</u> Know how food can cause ill health AC4.1 Describe food related causes of ill health Causes	Consolidation - Question on conditions for bacteria to grow Modelling - power point on nonbacterial causes of food related ill health eg chemicals, metals in food, poisonous plants Response and Feedback -Q&A, L04 booklet, exam questions Challenge - Other than bacteria what else can cause food related illness. Independence - Completing worksheets. Homework work sheet on food nonbacterial causes of food related ill health.	Homework work- sheet on food nonbacterial causes of food related ill health
<u>Unit 2 L03</u> Practical: Practical to include -enriched dough, pastry making, roux sauce, sauces, all in one method, creaming method	Consolidation- Modelling- Response and feedback- Challenge- Independence-	Evaluation of practical
<u>Unit 1 LO4</u> AC4.3 Describe Food Safety legislation	Consolidation -Question on understanding of role of EHO Modelling- Power point on Food Safety Act , The general Food Hygiene regulations, Food labelling an HACCP Response and Feedback- Q&A, L04 booklet, exam questions Challenge- to understand about the food safety acts and how they are used in the H&C industry. To Independence- pupils work independently L04 booklet and exam questions.	Homework-work sheet n HACCP
<u>Unit 2 L03</u> Practical: Practical to include -enriched dough, pastry making, roux sauce, sauces, all in one method, creaming method	Consolidation- Modelling- Response and feedback- Challenge- Independence-	Evaluation of practical
<u>Unit 1 L05</u> Be able to propose a hospitality and catering provision to meet specific requirements	Consolidation -Question on HACCP Modelling- Power point on options for hospitality provisions, different scenarios looked at. Response and Feedback- Q&A, exam questions Challenge- to understand what provisions are best suited for different occasions To Independence- pupils work on different scenarios	Homework - exam question

AC5.1 Review options for hospitality and catering provision		
AC5.2 Recommend options for hospitality provision		
<u>L01 Revision</u>	L01 Revision	L01 Revision