

## Archbishop Beck Catholic College Medium Term Plan for Hospitality and Catering

**Year 10**

**Recovery plan for year 10 to ensure that pupils cover all the practical skills outlined in L03**

<b>Autumn Half Term 1</b>	<b>Half Term 2</b>	<b>Key Vocabulary/Reading Opportunities</b>
<p>Topic Areas to be covered:</p> <p><b><u>L01 Understanding the environment in which hospitality and catering providers operate</u></b></p> <p><b><u>AC 1.1 Describe the structure Hospitality and Catering Industry</u></b></p> <ul style="list-style-type: none"> <li>• Types of providers</li> <li>• Types of Service</li> <li>• Commercial and non commercial establishment</li> <li>• \services provided</li> <li>• Suppliers</li> <li>• Contract catering</li> <li>• Standards and ratings</li> <li>• Job roles</li> <li>•</li> </ul> <p><b><u>AC 1.2 Analyse job requirements within the Hospitality and Catering Industry</u></b></p> <ul style="list-style-type: none"> <li>• Supply and demand</li> <li>• Jobs for specific needs</li> <li>• Rates of pay</li> <li>• Training</li> <li>• Qualifications and experience</li> <li>• Personal Attributes</li> </ul>	<p>Topic Areas to be covered:</p> <p><b><u>L01 Understanding the environment in which hospitality and catering providers operate</u></b></p> <p><b><u>AC 1.3 Describe the working conditions of different roles across the Hospitality and Catering Industry</u></b></p> <ul style="list-style-type: none"> <li>• Different types of employment contracts</li> <li>• Working Hours</li> <li>• Rates of pay</li> <li>• Holiday pay</li> <li>• Remuneration</li> </ul> <p><b><u>AC 1.4 Explain the factors affecting the success of the Hospitality and Catering Industry</u></b></p> <ul style="list-style-type: none"> <li>• Costs</li> <li>• Profit</li> <li>• Economy</li> <li>• Environmental</li> <li>• Technology</li> <li>• Innovative cooking techniques</li> <li>• Customer demographics lifestyle and expectation</li> <li>• Competition</li> <li>• Trends</li> <li>• Political Factors</li> <li>• Media</li> </ul>	<p>Types of providers</p> <p>Types of Service</p> <p>Commercial and non commercial establishment</p> <p>\services provided</p> <p>Suppliers</p> <p>Contract catering</p> <p>Standards and ratings</p> <p>Job roles</p> <p>Supply and demand</p> <p>Jobs for specific needs</p> <p>Rates of pay</p> <p>Training</p> <p>Qualifications and experience</p> <p>Personal Attributes</p> <p>Different types of employment contracts</p> <p>Working Hours</p> <p>Rates of pay</p> <p>Holiday pay</p> <p>Remuneration</p> <p>Costs</p> <p>Profit</p> <p>Economy</p> <p>Environmental</p> <p>Technology</p> <p>Innovative cooking techniques</p> <p>Customer demographics lifestyle and expectation</p> <p>Competition</p> <p>Trends</p> <p>Political Factors</p> <p>Media</p>

4 Practicals	4 Practicals	
Spring Half Term 3	Half Term 4	Key Vocabulary/Reading Opportunities
<p><b><u>LO2 Understand how hospitality and catering provision operates</u></b></p> <p><b><u>AC2.1 describe the operation of the kitchen</u></b>  <b><u>AC2.2 describe the operation of front of house</u></b></p> <ul style="list-style-type: none"> <li>• Layout</li> <li>• Work Flow</li> <li>• Operational activities</li> <li>• Equipment and materials</li> <li>• Stock control</li> <li>• Documentation and administration</li> <li>• Staff allocations</li> <li>• Dress code</li> <li>• Safety and security</li> </ul> <p><b><u>AC2.3 explain how hospitality and catering provision meet customer requirements</u></b></p> <ul style="list-style-type: none"> <li>• Customer</li> <li>• Leisure</li> <li>• Business/corporate</li> <li>• Local residents Requirements</li> <li>• Customer needs</li> <li>• Customer expectations</li> <li>• Customer trends</li> <li>• Equality</li> <li>• Customer rights</li> </ul> <p><b><u>LO3 Understand how hospitality and catering provision meets health and safety requirements</u></b></p> <p><b><u>AC3.1 describe personal safety responsibilities in the workplace and catering provision meets health and safety requirements</u></b></p> <p><b><u>Responsibilities</u></b></p> <ul style="list-style-type: none"> <li>• Of employees</li> <li>• Of employers</li> </ul> <p><b><u>In relation to</u></b></p>	<p><b><u>LO4 Know how food can cause ill health</u></b></p> <p><b><u>AC4.1 describe food related causes of ill health food can cause ill health</u></b></p> <p><b><u>Causes</u></b></p> <ul style="list-style-type: none"> <li>• Bacteria</li> <li>• Microbes</li> <li>• Chemicals</li> <li>• Metals</li> <li>• Poisonous plants</li> <li>• Allergies</li> <li>• Intolerances</li> </ul> <p><b><u>AC4.2 describe the role and responsibilities of the Environmental Health Officer (EHO)</u></b></p> <p><b><u>Role</u></b></p> <ul style="list-style-type: none"> <li>• <b><u>Enforcing environmental health laws</u></b></li> </ul> <p><b><u>Responsibilities</u></b></p> <ul style="list-style-type: none"> <li>• Inspecting business for food safety standards</li> <li>• Follow up complaints</li> <li>• Follow up outbreaks of food poisoning</li> <li>• Collecting samples for testing</li> <li>• Giving evidence in prosecutions</li> <li>• Maintaining evidence</li> <li>• Submitting reports</li> </ul> <p><b><u>AC4.3 describe food safety legislation Legislation</u></b></p> <ul style="list-style-type: none"> <li>• Food Safety Act</li> <li>• Food Safety (General Food Hygiene Regulations)</li> <li>• Food Labelling Regulations</li> </ul> <p><b><u>AC4.4 describe common types of food poisoning</u></b></p> <ul style="list-style-type: none"> <li>• Common types</li> <li>• Campylobacter</li> <li>• Salmonella</li> <li>• E-coli</li> <li>• Clostridium perfringens</li> <li>• Listeria</li> <li>• Bacillus cereus</li> </ul>	<p>Layout</p> <p>Work Flow</p> <p>Operational activities</p> <p>Equipment and materials</p> <p>Stock control</p> <p>Documentation and administration</p> <p>Staff allocations</p> <p>Dress code</p> <p>Safety and security</p> <p>Customer</p> <p>Leisure</p> <p>Business/corporate</p> <p>Local residents Requirements</p> <p>Customer needs</p> <p>Customer expectations</p> <p>Customer trends</p> <p>Equality</p> <p>Customer rights</p> <p>Of employees</p> <p>Of employers</p> <p>Health and Safety at Work Act R</p> <p>Reporting of Injuries, Diseases and Dangerous Occurrences</p> <p>Regulations (RIDDOR)</p> <p>Control of Substances Hazardous to Health Regulations (COSHH)</p> <p>Manual Handling Operations Regulations</p> <p>Personal Protective Equipment at Work Regulations (PPER)</p> <p>Bacteria</p> <p>Microbes</p> <p>Chemicals</p> <p>Metals</p> <p>Poisonous plants</p> <p>Allergies</p> <p>Intolerances</p> <p>Campylobacter</p> <p>Salmonella</p>

<ul style="list-style-type: none"> <li>• Health and Safety at Work Act R</li> <li>• Reporting of Injuries, Diseases and Dangerous Occurrences</li> <li>• Regulations (RIDDOR)</li> <li>• Control of Substances Hazardous to Health Regulations (COSHH)</li> <li>• Manual Handling Operations Regulations</li> <li>• Personal Protective Equipment at Work Regulations (PPER)</li> </ul> <p><b><u>AC3.2 identify risks to personal safety in hospitality and catering</u></b></p> <p><b><u>Risks to</u></b></p> <ul style="list-style-type: none"> <li>• To health</li> <li>• To security</li> <li>• Level of risk (low, medium, high) in relation to employers, employees, suppliers and customers</li> </ul> <p><b><u>AC3.3 recommend personal safety control measures for hospitality and catering provision</u></b></p> <p><b><u>Control measures</u></b></p> <ul style="list-style-type: none"> <li>• For employees</li> <li>• For customers</li> </ul> <p>4 Practicals</p>	<ul style="list-style-type: none"> <li>• Staphylococcus aureus</li> </ul> <p><b><u>AC4.5 describe the symptoms of food induced ill health</u></b></p> <p><b><u>Symptoms</u></b></p> <ul style="list-style-type: none"> <li>• Visible symptoms</li> <li>• Signs</li> <li>• Non-visible symptoms</li> <li>• Length of time until symptoms appear</li> <li>• Duration of symptoms</li> </ul> <p>Food induced ill health</p> <ul style="list-style-type: none"> <li>• Intolerances</li> <li>• Allergies</li> <li>• Food poisoning</li> </ul> <p><b><u>LO5 Be able to propose a hospitality and catering provision to meet specific requirements</u></b></p> <p><b><u>AC5.1 review options for hospitality and catering provision</u></b></p> <p><b><u>Review</u></b></p> <ul style="list-style-type: none"> <li>• Summarise different options</li> <li>• Advantages/disadvantages of different options</li> <li>• Use of supporting information which justify how this meets specified needs</li> </ul> <p><b><u>AC5.2 recommend options for hospitality provision</u></b></p> <p><b><u>Recommend</u></b></p> <ul style="list-style-type: none"> <li>• Propose ideas</li> <li>• Justify decisions in relation to specified needs</li> <li>• Use of supporting information e.g. structured proposal</li> </ul> <p>4 Practicals</p>	<p>E-coli Clostridium perfringens Listeria Bacillus cereus Staphylococcus aureus</p>
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Summer Half Term 5	Half Term 6	
Revision -Exam Mock - Mid May	Revision Exam around 18 <sup>th</sup> June  Practicals- presentation skills	

#### Year 10

Wider learning experiences to support this subject.	Learning Characteristics instilled in the curriculum	Career Opportunities
Visits to various restaurants and hotels Cook to visit to show portioning a chicken and presentation skills.	<p><b>Confidence</b> Speaking and listening Encouraged to answer questions throughout the lesson</p> <p><b>Positive</b> High expectations in presentation of exercise books and weekly homework. Consistent use of praise.</p> <p><b>Respectful</b> Learners greeted at the door on arrival and asked to stand behind chairs before lesson commences.</p>	Hospitality and Catering Industry Nutritionist

Metacognition Methods applied in Teaching
<ul style="list-style-type: none"> <li>• Activate prior knowledge at the beginning of every lesson.</li> <li>• Modelling writing and responses to demonstrate the thinking processes behind the ideas and implementation.</li> <li>• Demonstrating independence in learning tasks.</li> </ul>

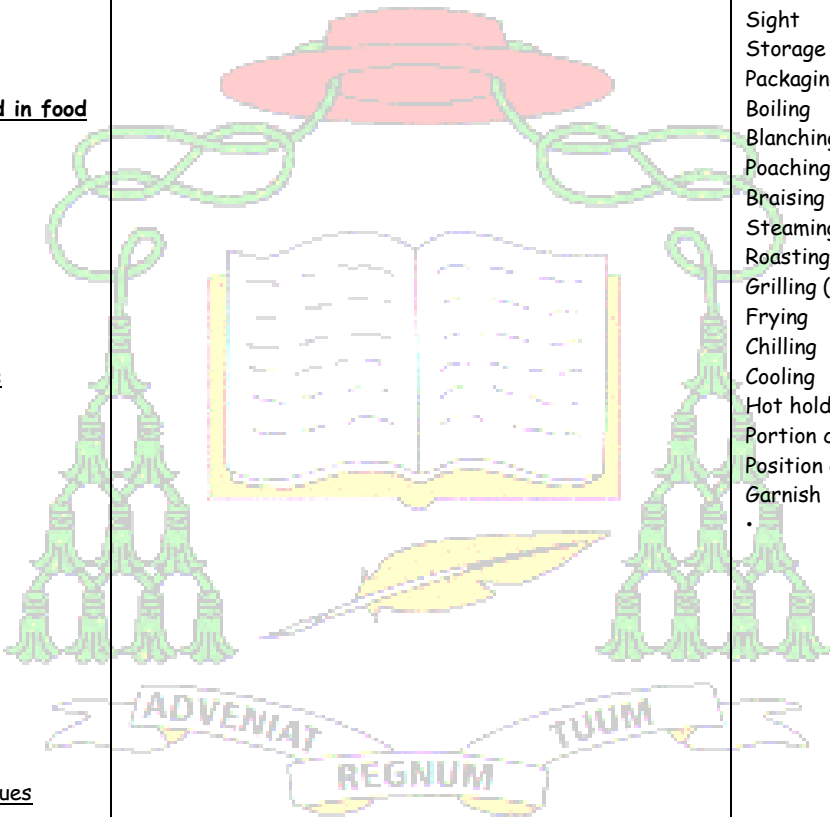
Archbishop Beck Catholic College Medium Term Plan for OHospitality and Catering

Year 11

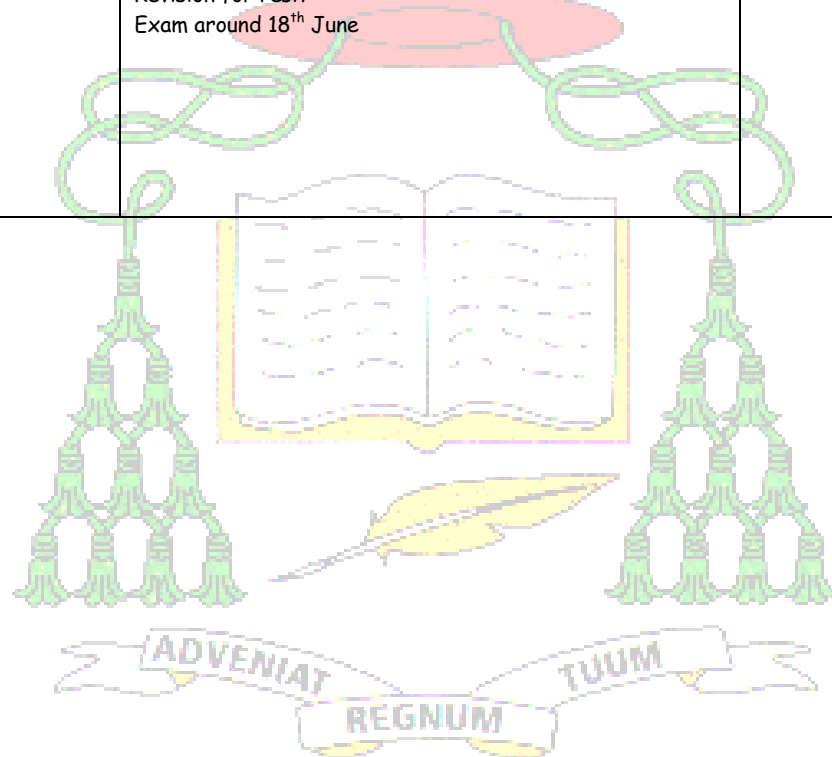
Recovery plan for year 11 to ensure that pupils cover all the practical skills that they missed in year 10.

Autumn Half Term 1	Half Term 2	Key Vocabulary/Reading Opportunities
<p><u>LO1 understand the importance of nutrition when planning menus</u></p> <p><u>AC1.1 describe functions of nutrients in the human body</u></p> <p>Nutrients</p> <ul style="list-style-type: none"> <li>• Protein</li> <li>• Fat</li> <li>• Carbohydrate</li> <li>• Vitamins</li> <li>• Minerals Water</li> <li>• Dietary fibre (NSP)</li> </ul> <p><u>AC1.2 compare nutritional needs of specific groups</u></p> <p>Specific groups</p> <ul style="list-style-type: none"> <li>• Childhood</li> <li>• Adulthood</li> <li>• Later adulthood</li> </ul> <p>Special diets</p> <ul style="list-style-type: none"> <li>• Medical conditions</li> <li>• Activity levels</li> </ul> <p><u>AC1.3 explain characteristics of unsatisfactory nutritional intake</u></p> <p><u>Characteristics</u></p> <ul style="list-style-type: none"> <li>• Visible</li> <li>• Non-visible</li> </ul> <p><u>Unsatisfactory</u></p> <ul style="list-style-type: none"> <li>• Nutritional deficiencies</li> </ul>	<p><u>LO2 understand menu planning</u></p> <p><u>AC2.1 explain factors to consider when proposing dishes for menus</u></p> <p><u>Factors</u></p> <ul style="list-style-type: none"> <li>• Time of year e.g. seasonality of commodities, seasonal vents</li> <li>• Skills of staff</li> <li>• Equipment available</li> <li>• Time available</li> <li>• Type of provision e.g. service, location, size, standards</li> <li>• Finance e.g. costs, customer needs</li> <li>• Client base</li> </ul> <p><u>AC2.2 explain how dishes on a menu address environmental issues</u></p> <p><u>Dishes</u></p> <ul style="list-style-type: none"> <li>• Preparation and cooking methods</li> <li>• Ingredients used</li> <li>• Packaging</li> </ul> <p><u>Environmental issues</u></p> <ul style="list-style-type: none"> <li>• Conservation of energy and water</li> <li>• Reduce, reuse, recycle</li> <li>• Sustainability e.g. food miles, provenance</li> </ul> <p><u>AC2.3 explain how menu dishes meet customer needs</u></p> <p><u>Needs</u></p> <ul style="list-style-type: none"> <li>• Nutritional</li> <li>• Organoleptic</li> <li>• Cost e.g. premium priced dishes, value for money</li> </ul> <p><u>AC2.4 plan production of dishes for a menu</u></p>	<p>Nutrients</p> <p>Protein</p> <p>Fat</p> <p>Carbohydrate</p> <p>Vitamins</p> <p>Minerals Water</p> <p>Dietary fibre (NSP)</p> <p>Childhood</p> <p>Adulthood</p> <p>Later adulthood</p> <p>Medical conditions</p> <p>Activity levels</p> <p>Visible</p> <p>Non-visible</p> <p>Nutritional deficiencies</p> <p>Nutritional excesses</p> <p>Boiling</p> <p>Steaming</p> <p>Baking</p> <p>Grilling</p> <p>Stir-fry</p> <p>Roasting</p> <p>Poaching</p> <p>Time of year e.g. seasonality of commodities, seasonal vents</p> <p>Skills of staff</p> <p>Equipment available</p> <p>Time available</p>

<ul style="list-style-type: none"> <li>Nutritional excesses</li> </ul> <p><b>AC1.4 explain how cooking methods impact on nutritional value</b></p> <p><u>Cooking methods</u></p> <ul style="list-style-type: none"> <li>Boiling</li> <li>Steaming</li> <li></li> <li>Baking</li> <li>Grilling</li> <li>Stir-fry</li> <li>Roasting</li> <li>Poaching</li> </ul> <p>4 practicals</p>	<p><u>Plan</u></p> <ul style="list-style-type: none"> <li>Sequencing Timing</li> <li>Mise en place</li> <li>Cooking Cooling</li> <li>Hot holding</li> <li>Completion</li> <li>Serving (presented as if to be served)</li> <li>Waste</li> <li>Equipment</li> <li>Commodity quantities Tools</li> <li>Contingencies</li> <li>Health, safety and hygiene</li> <li>Quality points</li> <li>Storage</li> </ul> <p>4 practicals</p>	<p>Type of provision e.g. service, location, size, standards</p> <p>Finance e.g. costs, customer needs</p> <p>Client base</p> <p>Preparation and cooking methods</p> <p>Ingredients used</p> <p>Packaging</p> <p>Conservation of energy and water</p> <p>Reduce, reuse, recycle</p> <p>Sustainability e.g. food miles, provenance</p> <p>Nutritional</p> <p>Organoleptic</p> <p>Cost e.g. premium priced dishes, value for money</p> <p>Sequencing Timing</p> <p>Mise en place</p> <p>Cooking Cooling</p> <p>Hot holding</p> <p>Completion</p> <p>Serving (presented as if to be served)</p> <p>Waste</p> <p>Equipment</p> <p>Commodity quantities Tools</p> <p>Contingencies</p> <p>Health, safety and hygiene</p> <p>Quality points</p> <p>Storage</p>
<p><b>Spring Half Term 3</b></p> <p><b>LO3 be able to cook dishes</b></p> <p><b>AC3.1 use techniques in preparation of commodities</b></p> <p><u>Techniques</u></p> <ul style="list-style-type: none"> <li>Weighing and measuring</li> <li>Chopping</li> <li>Shaping</li> <li>Peeling</li> <li>Whisking</li> <li>Melting</li> <li>Rub-in</li> <li>Sieving</li> <li>Segmenting</li> <li>Slicing</li> <li>Hydrating</li> <li>Blending</li> </ul> <p><u>Commodities</u></p> <ul style="list-style-type: none"> <li>Poultry</li> <li>Meat</li> <li>Fish</li> </ul>	<p><b>Half Term 4</b></p> <p>Complete all coursework</p> <p>Revision for resit</p>	<p>Weighing and measuring</p> <p>Chopping</p> <p>Shaping</p> <p>Peeling</p> <p>Whisking</p> <p>Melting</p> <p>Rub-in</p> <p>Sieving</p> <p>Segmenting</p> <p>Slicing</p> <p>Hydrating</p> <p>Blending</p> <p>Poultry</p> <p>Meat</p> <p>Fish</p> <p>Eggs</p> <p>Dairy products</p> <p>Cereals, flour, rice, pasta</p> <p>Vegetables Fruit</p> <p>Soya products</p>

<ul style="list-style-type: none"> <li>• Eggs</li> <li>• Dairy products</li> <li>• Cereals, flour, rice, pasta</li> <li>• Vegetables Fruit</li> <li>• Soya products</li> </ul> <p><b><u>AC3.2 assure quality of commodities to be used in food preparation</u></b></p> <p>Quality</p> <ul style="list-style-type: none"> <li>• Smell/Aroma</li> <li>• Touch</li> <li>• Sight</li> <li>• Storage</li> <li>• Packaging</li> </ul> <p><b><u>AC3.3 use techniques in cooking of commodities</u></b></p> <p>Techniques</p> <ul style="list-style-type: none"> <li>• Boiling</li> <li>• Blanching</li> <li>• Poaching</li> <li>• Braising</li> <li>• Steaming Baking</li> <li>• Roasting</li> <li>• Grilling (griddling)</li> <li>• Frying</li> <li>• Chilling</li> <li>• Cooling</li> <li>• Hot holding</li> </ul> <p><b><u>AC3.4 complete dishes using presentation techniques</u></b></p> <p>Presentation techniques</p> <ul style="list-style-type: none"> <li>• Portion control</li> <li>• Position on serving dish</li> <li>• Garnish</li> <li>• Creativity</li> <li>• </li> <li>• <b><u>AC3.5 use food safety practices This should be in relation to preparation and cooking of commodities and in relation to use of equipment Topic Areas to be covered:</u></b></li> </ul>		<ul style="list-style-type: none"> <li>Smell/Aroma</li> <li>Touch</li> <li>Sight</li> <li>Storage</li> <li>Packaging</li> <li>Boiling</li> <li>Blanching</li> <li>Poaching</li> <li>Braising</li> <li>Steaming Baking</li> <li>Roasting</li> <li>Grilling (griddling)</li> <li>Frying</li> <li>Chilling</li> <li>Cooling</li> <li>Hot holding</li> <li>Portion control</li> <li>Position on serving dish</li> <li>Garnish</li> <li>• Creativity</li> </ul>
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<b>Summer Half Term 5</b>	<b>Half Term 6</b>	
Revision for resit Mock - Mid May	Revision for resit Exam around 18 <sup>th</sup> June	



### Year 11

<b>Wider learning experiences to support this subject.</b>	<b>Learning Characteristics instilled in the curriculum</b>	<b>Career Opportunities</b>
Visit to catering college	<b>Confidence</b> Speaking and listening - presentations and role plays. Encouraged to answer questions throughout the lesson	Hospitality and Catering Industry Nutritionist



**Positive** High expectations in presentation of exercise books and weekly homework. Consistent use of praise.

**Respectful** Learners greeted at the door on arrival and asked to stand behind chairs before lesson commences.

**Metacognition Methods applied in Teaching**

- Activate prior knowledge at the beginning of every lesson.
- Modelling writing and responses to demonstrate the thinking processes behind the ideas and implementation.
- Demonstrating independence in learning tasks.