

Archbishop Beck Catholic College Long Term Plan for Hospitality and Catering

Year 10

Autumn Half Term 1	Half Term 2	Key Vocabulary/Reading Opportunitites
<p>Topic Areas to be covered:</p> <p>1.1 Hospitality and Catering Provision</p> <p>1.1.1 Hospitality and catering providers</p> <ul style="list-style-type: none"> • Commercial (Residential) • Commercial (Non Residential) • Non Commercial (Residential) • Non Commercial (Non Residential) • Food Service • Residential Service • Standards and Ratings <p>4 Practicals and evaluations</p>	<p>Topic Areas to be covered:</p> <p>1.1 Hospitality and Catering Provision</p> <p>1.1.2 Working in the hospitality and catering industry</p> <ul style="list-style-type: none"> • Types of employment roles and responsibilities within the industry • Personal attributes • Qualifications and experience <p>1.1.3 Working conditions in the hospitality and catering industry</p> <ul style="list-style-type: none"> • Types of employment contracts and working hours: • Remuneration and benefits in the industry • Fluctuating needs of the industry <p>4 Practical's and evaluations</p>	<p>Text books -WJEC Level 1/2 Vocational Award in Hospitality and Catering By Mackey, Yvonne, Saunder, Bev</p> <p>Text Book WJEC LEVEL 1/2 VOCATIONAL AWARD HOSPITALITY AND CATERING (TECHNICAL AWARD) 2ND EDITION: STUDENT BOOK By Anita Tull, with Advisor Alison Palmer</p> <p>Commercial (non-residential): Non-commercial (residential): Non-commercial (non-residential): Types of service in commercial and non-commercial provision: Food service: Residential service: Standards and ratings:</p> <p>Employment roles and responsibilities within the industry: Personal attributes:</p> <p>Qualifications and experience:</p> <p>Types of employment contracts and working hours:</p> <p>Remuneration and benefits in the industry:</p> <p>Supply and demand, peak times:</p>

Spring Half Term 3	Half Term 4	Key Vocabulary/Reading Opportunities
<p><u>1.1 Hospitality and Catering Provision</u></p> <p>1.1.4 Contributing factors to the success of hospitality and catering provision</p> <ul style="list-style-type: none"> • Basic costs incurred within the hospitality and catering industry • Gross profit and net profit within the hospitality and catering industry • How the economy can impact business • Importance of environmental needs and the environmental impact within the hospitality and catering industry • How new technology impacts the hospitality and catering service industry in a positive way • Positive and negative impacts the media can have on the hospitality and catering industry <p>4 Practicals and evaluations</p>	<p><u>1.2 How hospitality and catering provisions operate</u></p> <p>1.2.1 The operation of the front and back of house</p> <ul style="list-style-type: none"> • Workflow front of house and catering kitchen • Equipment and materials • Documentation and administration <p>1.2.2 Customer requirements in hospitality and catering</p> <ul style="list-style-type: none"> • How hospitality and catering provision meet customers' needs <p>1.2.3 Hospitality and catering provision to meet specific requirements</p> <ul style="list-style-type: none"> • How hospitality and catering provision adapts to satisfy the ever-changing customer climate <p>4 Practicals and Evaluations</p>	<p>Needs of the industry, such as: Basic costs incurred within the hospitality and catering industry:</p> <p>Basic calculation of gross profit and net profit within the hospitality and catering industry.</p> <p>How the economy can impact business in the following ways: Environmental needs and the environmental impact within the hospitality and catering industry New technology impacts the hospitality and catering service industry in a positive way through:</p> <p>Positive and negative impacts that media types can have on the hospitality and catering industry:</p> <p>Workflow front of house and catering kitchen equipment and utensils Operational requirements Documentation and administration requirements used in a catering kitchen: Typical dress code requirements for front and back of house</p> <p>How hospitality and catering provision meets customer requirements</p>

Summer Half Term 5	Half Term 6	
<p><u>1.4 Food safety in hospitality and catering</u></p> <p>1.4.1 Food related causes of ill health</p> <ul style="list-style-type: none"> • Ill health and food poisoning causes • Food allergies and intolerances • food labelling laws and food safety legislation <p>1.4.2 Symptoms and signs of food-induced ill health</p> <ul style="list-style-type: none"> • Visible and non visible symptoms of food induced ill health <p>1.4.3 Preventative control measures of food-induced ill health</p> <ul style="list-style-type: none"> • Control measures to prevent food-induced ill health: <p>1.3.2 Food Safety</p> <ul style="list-style-type: none"> • Understand the principles of Hazard Analysis and Critical Control Points (HACCP) <p>1.4.4 The Environmental Health Officer (EHO)</p>	<p><u>2.1 The importance of nutrition</u></p> <p>2.1.1 Understanding the importance of nutrition</p> <ul style="list-style-type: none"> • Macronutrients • Micronutrients • Different life stages • Special Dietary Needs <p>4 Practicals and Evaluations</p>	<p>How ill health could be caused</p> <p>Food poisoning causes:</p> <p>Food related causes of ill health:</p> <p>Food labelling laws</p> <p>Food safety legislation</p> <p>Symptoms of food induced ill health:</p> <p>Control measures to prevent food-induced ill health:</p> <p>The role and responsibilities of the Environmental</p> <p>Principles of Hazard Analysis and Critical Control Points (HACCP) and be able to:</p> <p>Apply their knowledge of nutrition to:</p> <p>Balanced diet</p> <p>Function and source of macronutrients and micronutrients</p> <p>Nutrients for different life-stages:</p> <p>Special dietary needs</p>

<ul style="list-style-type: none"> The Role and responsibilities of the EHO <p>4 Practicals and Evaluations</p>		
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Year 10

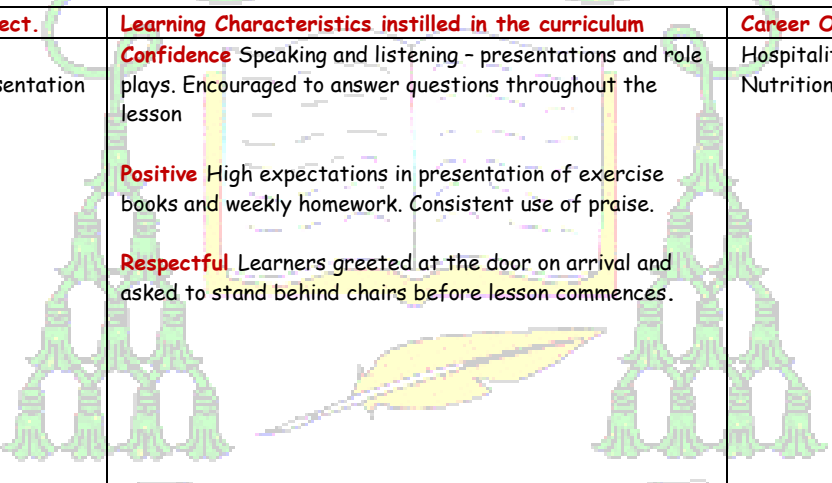
Wider learning experiences to support this subject.	Learning Characteristics instilled in the curriculum	Career Opportunities
<p>Visits to various restaurants and hotels Cook to visit to show portioning a chicken and presentation skills. Navy visit for 'Ready Steady Cook' task</p>	<p>Confidence Speaking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

<p>Metacognition Methods applied in Teaching</p> <ul style="list-style-type: none"> 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.

Autumn Half Term 1	Half Term 2	Key Vocabulary/Reading Opportunities
<p><u>2.1 The importance of nutrition</u></p> <p>2.1.2 How cooking methods can impact on nutritional value</p> <p><u>1.3 Health and safety in hospitality and catering</u></p> <p>1.3.1 Health and safety in hospitality and catering provision</p> <ul style="list-style-type: none"> Responsibilities for personal safety in the workplace of employers and of employees <p>Pupils given their Unit 2 Design brief</p> <p>4 Practicals and Evaluations</p>	<p><u>2.2 Menu planning</u></p> <p>2.2.1 Factors affecting menu planning</p> <ul style="list-style-type: none"> cost portion control balanced diets/current nutritional advice time of day clients/customers. <p>2.2.2 How to plan production</p> <ul style="list-style-type: none"> commodity list with quantities contingencies equipment list health, safety and hygiene quality points sequencing/dove-tailing timing mise en place cooking cooling hot holding serving storage <p>Unit 1 Revision</p>	<p>Responsibilities for personal safety in the workplace of employers and of employees</p> <p>Importance of documentation:</p> <p>Employers are responsible for the health and safety training needs of all staff.</p>

	4 Practicals and Evaluations	
Spring Half Term 3	Half Term 4	
<u>2.3 The skills and techniques of preparation, cooking and presentation of dishes</u> 2.3.1 How to prepare and make dishes 2.3.2 Presentation techniques 2.3.3 Food safety practices Students complete the practical element of Unit 2 Unit 1 Revision	2.4 Evaluating cooking skills 2.4.1 Reviewing of dishes 2.4.2 Reviewing own performance Unit 1 Revision	Review of their planning, preparation and cooking Identify personal strengths and weaknesses
Summer Half Term 5	Half Term 6	
Unit 1 Revision for exam preparation (40%) of the course		

Year 11



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. Navy visit for 'Ready Steady Cook' task Visit to catering college	Confidence Speaking and listening - presentations and role plays. Encouraged to answer questions throughout the lesson 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.	Hospitality and Catering Industry Nutritionist

Metacognition Methods applied in Teaching
<ul style="list-style-type: none">• 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.