

HOSPITALITY AND CATERING

YEAR 9 CONTENT

Term	Unit/s of work	Assessment	Skills to be covered
1	<p>Food safety</p> <ul style="list-style-type: none"> - Personal hygiene - Kitchen Hygiene - Equipment used in the hospitality and catering industry - Types of contamination - Buying and storing food - Microorganisms in food production <p>Food Nutrition</p> <ul style="list-style-type: none"> - Macro nutrients - Micronutrients - Dietary Fibre 	<p>Practical assessments</p> <ul style="list-style-type: none"> - Pizza with a reduction sauce - High Fibre Muffins - Lasagne - Chicken Stir fry - Chicken Choux Mein 	<ul style="list-style-type: none"> - Basic practical skills (using if knives) - Use if high biological raising agents - Using high risk foods - Sauce making - Shaping and Decorating
2	<p>Food Nutrition</p> <ul style="list-style-type: none"> - Eatwell guide - Healthy eating guidelines - Specific dietary needs - Vegan/vegetarians <p>Food Culture</p> <ul style="list-style-type: none"> - British cuisine - International cuisine - Religious influences 	<p>Practical assessments</p> <ul style="list-style-type: none"> - Filo Chicken pie - Cottage pie (reduce fat) - Lemon Kisses - Written tests based on theory 	<ul style="list-style-type: none"> - Meal planning for specific dietary needs (Lactose intolerance or Coeliac disease) - Comparison of dishes - High risk foods - Creaming method - Simmering - Reduction - Rubbing in method - Shaping and decorating



3	Food Science <ul style="list-style-type: none"> - Function of ingredients choux pastry - Conduction, Convection and Radiation 	Practical assessments <ul style="list-style-type: none"> - Choux pastry (Choux buns, Profiteroles and Éclairs) 	<ul style="list-style-type: none"> - Piping - Decorating - Making a batter - Rubbing in method - Mechanical raising agents - Chemical raising agents - Shortening - Making a dough - Using complex equipment - Whisking - Using locally sourced ingredients
	Food and environmental issues <ul style="list-style-type: none"> - Carbon footprint - Climate change - Food waste - Reduce, Recycle, Rethink, Reuse, Refuse and Repair - Food Miles - Locally sourced foods - Organic Foods - Fair trade 	<ul style="list-style-type: none"> - Rough puff pastry (sweet and savoury products) - Meringue - Written tests based on theory 	

YEAR 10 CONTENT: UNIT 1 EXAM

Term	Unit/s of work	Assessment	Skills to be covered
1	How food can cause ill health <ul style="list-style-type: none"> - Microbes - Causes of ill health - Chemicals, metals - Food allergies - Food intolerances - Food poisoning symptoms 	Practical assessments <ul style="list-style-type: none"> - Vegetable spring rolls - Samosas - Lemon Meringue Pie 	<ul style="list-style-type: none"> - Use of high biological raising agents - Sauce making - Shaping and Decorating - Whisking - Precision preparation - Layering - Shortening - Creaming
	Food Legislation <ul style="list-style-type: none"> - Types of legislations - Role of an environmental health officer - HACCP - Food Labelling legislations 	<ul style="list-style-type: none"> - Written tests based on theory 	
	Health and safety laws <ul style="list-style-type: none"> - HASAWA 	<ul style="list-style-type: none"> - Homemade burgers with tomato relish 	<ul style="list-style-type: none"> - Emulsification - Handling high risk foods - Grilling

2	<ul style="list-style-type: none"> - RIDDOR - COSHH - MHOR - PPER <p>Operation of the hospitality and catering industry</p> <ul style="list-style-type: none"> - Structure of kitchen - Structure of front of house - Dress code - Safety and security - Materials and equipment (Front of house and Kitchen) 	<ul style="list-style-type: none"> - Homemade quesadillas - Eggs benedict <ul style="list-style-type: none"> - Written tests based on theory 	<ul style="list-style-type: none"> - Shortening - Whisking - Kneading and proving - Defrosting safely - Using a food probe - Denaturation
3	<p>Factors</p> <ul style="list-style-type: none"> - Technology - Profit - Competition - Trends - Media - Environmental factors <p>Working in the hospitality and catering industry</p> <ul style="list-style-type: none"> - Training - Employment rights - Personal attributes - Job roles in the catering industry 	<ul style="list-style-type: none"> - Doughnuts with icing - Banana loaf with custard <ul style="list-style-type: none"> - Written tests based on theory 	<ul style="list-style-type: none"> - Biological raising agents - Denaturation - Shortening - Sauce making (reduction and roux) - Raising agents

YEAR 11 CONTENT: UNIT 2 CONTROLLED ASSESSMENT

Term	Unit/s of work	Assessment	Skills to be covered
1	<p>Nutrients</p> <ul style="list-style-type: none"> - Macro nutrients - Micro nutrients - Dietary Fibre - Water <p>Specific dietary requirements</p> <ul style="list-style-type: none"> - Specific groups 	<ul style="list-style-type: none"> - Chicken salad with a balsamic and honey vinaigrette - Japanese chicken Skewers with a vinaigrette salad 	<ul style="list-style-type: none"> - Use of high biological raising agents - Enzymic browning - Using high risk foods - Emulsification - Shortening - Blending

	<ul style="list-style-type: none"> - Excess of nutrients - Deficiency of nutrients 		
2/3	<p>Controlled assessment</p> <ul style="list-style-type: none"> - Unit 2 Assessment 	<ul style="list-style-type: none"> - Work 50% overall mark 	<ul style="list-style-type: none"> - Students prepare, cook and present a final menu of three dishes to meet the needs of a specific context. - Concise portfolio and 3 hour practical exam.