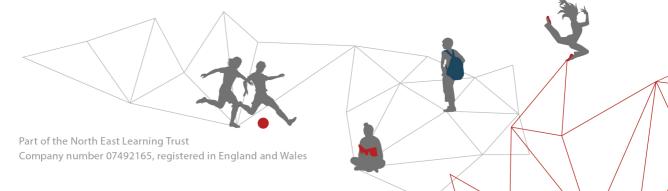


HOSPITALITY AND CATERING

YEAR 9 CONTENT

Term	Unit/s of work	Assessment	Skills to be covered
	Food safety - Personal hygiene - Kitchen Hygiene - Equipment used in the hospitality and catering industry - Types of contamination - Buying and storing food - Microorganisms in food production	Practical assessments - Pizza with a reduction sauce - High Fibre Muffins - Lasagne	 Basic practical skills (using if knifes) Use if high biological raising agents Using high risk foods Sauce making Shaping and Decorating
1	Food Nutrition - Macro nutrients - Micronutrients - Dietary Fibre	- Chicken Stir fry - Chicken Choux Mein	
2	Food Nutrition - Eatwell guide - Healthy eating guidelines - Specific dietary needs - Vegan/vegetarians Food Culture - British cuisine - International cuisine - Religious influences	Practical assessments - Filo Chicken pie - Cottage pie (reduce fat) - Lemon Kisses - Written tests based on theory	 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





	Food Science	Practical assessments	
	 Function of ingredients choux pastry Conduction, Convection and Radiation 	- Choux pastry (Choux buns, Profiteroles and Éclairs	 Piping Decorating Making a batter Rubbing in method
	Food and environmental		- Mechanical raising agents
3	- Carbon footprint - Climate change - Food waste - Reduce, Recycle, Rethink, Reuse, Refuse and Repair - Food Miles - Locally sourced foods - Organic Foods	 Rough puff pastry (sweet and savoury products) Meringue Written tests 	 Chemical raising agents Shortening Making a dough Using complex equipment Whisking Using locally sourced ingredients
	- Fair trade	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 - Microbes - Causes of ill health - Chemicals, metals - Food allergies - Food intolerances - Food poisoning symptoms	Practical assessments - Vegetable spring rolls - Samosas - Lemon Meringue Pie	 Use if high biological raising agents Sauce making Shaping and Decorating Whisking Precision preparation Layering Shortening Creaming
	Food Legislation - Types of legislations - Role of an environmental health officer - HACCP - Food Labelling legislations	- Written tests based on theory	Emulaification
	Health and safety laws - HASAWA	 Homemade burgers with tomato relish 	EmulsificationHanding high risk foodsGrilling

2	- RIDDOR - COSHH - MHOR - PPER	 Homemade quesadillas Eggs benedict Mhisking Kneading and proving Defrosting safely Using a food probe Denaturation 	
	hospitality and catering industry - Structure of kitchen - Structure of front of house - Dress code - Safety and security - Materials and equipment (Front of house and Kitchen)	- Written tests based on theory	
3	Factors - Technology - Profit - Competition - Trends - Media - Environmental factors	 Doughnuts with icing Banana loaf with custard Written tests based on theory Biological raising agents Denaturation Shortening Sauce making (reduction and roux) Raising agents 	
	Working in the hospitality and catering industry - Training - Employment rights - Personal attributes - Job roles in the catering industry		

YEAR 11 CONTENT: UNIT 2 CONTROLLED ASSESSMENT

Term	Unit/s of work	Assessment	Skills to be covered
1	Nutrients - Macro nutrients - Micro nutrients - Dietary Fibre - Water Specific dietary requirements - Specific groups	- Chicken salad with a balsamic and honey vinaigrette - Japanese chicken Skewers with a vinaigrette salad	 Use of high biological raising agents Enzymic browning Using high risk foods Emulsification Shortening Blending

	Excess of nutrientsDeficiency of nutrients		
2/3	Controlled assessment - Unit 2 Assessment	- Work 50% overall mark	 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.