

Year	Autumn	Spring	Summer
9	<p>Food safety-</p> <ul style="list-style-type: none"> <li>• Personal hygiene</li> <li>• Kitchen Hygiene</li> <li>• Equipment used in the hospitality and catering industry</li> <li>• Types of contamination</li> <li>• Buying and storing food</li> <li>• Microorganisms in food production</li> </ul> <p>Food Nutrition-</p> <ul style="list-style-type: none"> <li>• Macro nutrients</li> <li>• Micronutrients</li> <li>• Dietary Fibre</li> </ul> <p>Practical assessments-</p> <ul style="list-style-type: none"> <li>• Pizza with a reduction sauce</li> <li>• High Fibre Muffins</li> <li>• Lasagne</li> <li>• Chicken Stir fry</li> </ul>	<p>Food Culture-</p> <p>British cuisine International cuisine Religious influences</p> <p>Food Science –</p> <ul style="list-style-type: none"> <li>• Function of ingredients choux pastry</li> <li>• Conduction, Convection and Radiation</li> </ul> <p>Practical assessments –</p> <ul style="list-style-type: none"> <li>• Choux pastry (Choux buns, Profiteroles and Éclairs)</li> <li>• Rough puff pastry (sweet and savoury products)</li> <li>• Meringue</li> <li>• Piping</li> <li>• Decorating</li> <li>• Making a batter</li> <li>• Rubbing in method</li> <li>• Mechanical raising agents</li> </ul>	<p>Food and environmental issues –</p> <ul style="list-style-type: none"> <li>• Carbon footprint</li> <li>• Climate change</li> <li>• Food waste</li> <li>• Reduce, Recycle, Rethink, Reuse, Refuse and Repair</li> <li>• Food Miles</li> <li>• Locally sourced foods</li> <li>• Organic Foods</li> <li>• Fair trade</li> <li>• Using locally sourced ingredients</li> <li>• Written tests based on theory</li> </ul>

	<ul style="list-style-type: none"> <li>• Chicken Choux Mein</li> <li>• Basic practical skills (using if knives)</li> <li>• Using high biological raising agents</li> <li>• Using high risk foods</li> <li>• Sauce making</li> <li>• Shaping and Decorating</li> </ul>	<ul style="list-style-type: none"> <li>• Chemical raising agents</li> <li>• Shortening</li> <li>• Making a dough</li> <li>• Using complex equipment</li> <li>• Whisking</li> </ul>	
10	<p>How food can cause ill health –</p> <ul style="list-style-type: none"> <li>• Microbes</li> <li>• Causes of ill health</li> <li>• Chemicals, metals</li> <li>• Food allergies</li> <li>• Food intolerances</li> <li>• Food poisoning symptoms</li> </ul> <p>Food Legislation –</p> <ul style="list-style-type: none"> <li>• Types of legislations</li> <li>• Role of an environmental health officer</li> <li>• HACCP</li> <li>• Food Labelling legislations</li> </ul>	<p>Health and safety laws –</p> <ul style="list-style-type: none"> <li>• HASAWA</li> <li>• RIDDOR</li> <li>• COSHH</li> <li>• MHOR</li> <li>• PPER</li> </ul> <p>Operation of the hospitality and catering industry –</p> <ul style="list-style-type: none"> <li>• Structure of kitchen</li> <li>• Structure of front of house</li> <li>• Dress code</li> <li>• Safety and security</li> <li>• Materials and equipment (Front of house and Kitchen)</li> </ul>	<p>Factors –</p> <ul style="list-style-type: none"> <li>• Technology</li> <li>• Profit</li> <li>• Competition</li> <li>• Trends</li> <li>• Media</li> <li>• Environmental factors</li> </ul> <p>Working in the hospitality and catering industry –</p> <ul style="list-style-type: none"> <li>• Training</li> <li>• Employment rights</li> <li>• Personal attributes</li> </ul>

	<p>Practical assessments –</p> <ul style="list-style-type: none"> <li>• Vegetable spring rolls</li> <li>• Samosas</li> <li>• Lemon Meringue Pie</li> <li>• Using high biological raising agents</li> <li>• Sauce making</li> <li>• Shaping and Decorating</li> <li>• Whisking</li> <li>• Precision preparation</li> <li>• Layering</li> <li>• Shortening</li> <li>• Creaming</li> <li>• Written tests based on theory</li> </ul>	<p>Practical Assessments-</p> <ul style="list-style-type: none"> <li>• Homemade burgers with tomato relish</li> <li>• Homemade quesadillas - Eggs benedict</li> <li>• Emulsification</li> <li>• Handling high risk foods</li> <li>• Grilling</li> <li>• Shortening</li> <li>• Whisking</li> <li>• Kneading and proving</li> <li>• Defrosting safely</li> <li>• Using a food probe</li> <li>• Denaturation</li> </ul>	<ul style="list-style-type: none"> <li>• Job roles in the catering industry</li> </ul> <p>Practical Assessments-</p> <ul style="list-style-type: none"> <li>• Doughnuts with icing</li> <li>• Banana loaf with custard</li> <li>• Written tests based on theory</li> <li>• Biological raising agents</li> <li>• Denaturation</li> <li>• Shortening</li> <li>• Sauce making (reduction and roux)</li> <li>• Raising agents</li> </ul>
11	<p>Nutrients –</p> <ul style="list-style-type: none"> <li>• Macro nutrients</li> <li>• Micronutrients</li> <li>• Dietary Fibre</li> <li>• Water Specific dietary requirements</li> </ul>	<p>Controlled assessment –</p> <ul style="list-style-type: none"> <li>• Unit 2 Assessment</li> <li>• Work 50% overall mark</li> <li>• Students prepare, cook and present a final menu of three dishes to meet the needs of a specific context.</li> </ul>	<p>Controlled assessment –</p> <ul style="list-style-type: none"> <li>• Unit 2 Assessment</li> <li>• Work 50% overall mark</li> <li>• Students prepare, cook and present a final menu of three dishes to meet the needs of a specific context.</li> </ul>

	<p>Specific groups-</p> <ul style="list-style-type: none"> <li>• Excess of nutrients</li> <li>• Deficiency of nutrients</li> </ul> <ul style="list-style-type: none"> <li>• Chicken salad with a balsamic and honey vinaigrette</li> <li>• Japanese chicken Skewers with a vinaigrette salad</li> <li>• Use of high biological raising agents</li> <li>• Enzymic browning</li> <li>• Using high risk foods</li> <li>• Emulsification</li> <li>• Shortening</li> <li>• Blending</li> </ul>	<ul style="list-style-type: none"> <li>• Concise portfolio and 3-hour practical exam.</li> </ul>	<ul style="list-style-type: none"> <li>• Concise portfolio and 3-hour practical exam.</li> </ul>
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## Curriculum Overview – Vocational Studies Hospitality and Catering- Easington.