



Year

Subject: Hospitality and catering

intolerance, vegan,

vegetarian,

celiac, lactose

intolerance, diabetes,

group: 11

Summer 2 Autumn 2 Spring 1 Spring 2 Summer 1 Autumn 1 Subject/Topic Subject/Topic Subject/Topic Subject/Topic Subject/Topic Subject/Topic Content conten: content: content: content: content: content: **Declarative** Knowledge -What is to consider What is to consider What factors are there What factors are there Targeted revision for Targeted revision for 'Know What' when planning to when planning to to consider when to consider when Unit 1 exam LO 1-5 Unit 1 exam LO 1-5 meet the needs of meet the needs of planning a menu for planning a menu for customers and practical assessment? customers and practical assessment? Revisit all learning Revisit all learning business owners of a business owners of a continued objectives for Unit 1 objectives for Unit 1 catering outlet? catering Explain how dishes examination. examination. outlet? Continued address environmental Explain how dishes Consolidate knowledge Consolidate knowledge Describe the key **Explain characteristics** issues and customer address environmental and fine tune and fine tune functions of nutrients of unsatisfactory needs issues and customer examination examination Compare the nutrition nutrition intake Plan production of needs technique. technique. dishes Plan production of needs of specific **Explain how cooking** methods impact on Rehearse making dishes groups final revision nutrition value elements of final menu Rehearse making for 3 hour examination elements of final menu for 3 hour examination **Targeted revision for** mock exam - Unit 1 **Key terminology: Key terminology: Key terminology: Key terminology: Key terminology: Key terminology:** Planning menus **Planning menus** Planning menus Explain, describe, Nutrients, nutrient **Nutrients**, nutrient **Nutrients** . nutrient intake. Planning menus intake. intake. explain answers to nutritional values Nutrients, nutrient nutritional values nutritional values various questions. intake. celiac. lactose celiac, lactose celiac. lactose intolerance, diabetes, nutritional values intolerance, diabetes, intolerance, diabetes,

intolerance, vegan,

vegetarian,

intolerance, vegan,

vegetarian,





						200
		intolerance, vegan,				
		vegetarian,				
					Students will be	
Skills	lurifo alcillo a a causa	lunifo alcillo o o accuso	lunifo alcilla a a accusa	lunifo alcillo a a accura		
	knife skills e.g. soups,	knife skills e.g. soups,	knife skills e.g. soups,	knife skills e.g. soups,	focusing on exam skills,	
Due e e element	salads, vegetable cuts,	salads, vegetable cuts,	salads, vegetable cuts,	salads, vegetable cuts,	as they will be	
Procedural	methods of cake	methods of cake	methods of cake	methods of cake	completing many exam	
Knowledge –	making, yeast doughs,	making, yeast doughs,	making, yeast doughs,	making, yeast doughs,	based questions	
'Know How'	pastry making, sauces.	pastry making, sauces.	pastry making, sauces.	pastry making, sauces.	alongside their	
KIIOW HOW	With emphasis on food	With emphasis on food	With emphasis on food	With emphasis on food	revision.	
	safety and hygiene.	safety and hygiene.	safety and hygiene.	safety and hygiene.	Students will be	
	Candidates should	Candidates should	Candidates should	Candidates should	practising answering 8	
	prepare and cook a	prepare and cook a	prepare and cook a	prepare and cook a	mark questions. Links	
	range of high risk	range of high risk	range of high risk	range of high risk	to English and Science	
	dishes and follow the	dishes and follow the	dishes and follow the	dishes and follow the	for long answer	
	principles they have	principles they have	principles they have	principles they have	questions	
	learnt in theory	learnt in theory	learnt in theory	learnt in theory		
	lessons.	lessons.	lessons.	lessons.		





	Candidates should plan and prepare a range of dishes e.g. a starter one week, then a main course and then dessert.	Candidates should plan and prepare a range of dishes e.g. a starter one week, then a main course and then dessert.	Candidates should plan and prepare a range of dishes e.g. a starter one week, then a main course and then dessert.	Candidates should plan and prepare a range of dishes e.g. a starter one week, then a main course and then dessert.		
Assessment	Mock NEA - Unit 2 (60% final grade contribution) evidence to be prepared and submitted under examination conditions.	Mock examination Complete Mock NEA Unit two preparation and practical exam	NEA - Unit 2 (60% final grade contribution) evidence to be prepared and submitted under examination conditions.			
Literacy/Numeracy/ SMSC/Character	Literacy Focus: Literacy focus: Effective essay structures, thesis statements, topic sentences, discourse markers and high level vocabulary choices.	Literacy focus: SMSC/Character:	Literacy focus: SMSC/Character:	Literacy focus: SMSC/Character:	Literacy focus: SMSC/Character:	Literacy focus: SMSC/Character:
	SMSC/Character: Why is community important? What is collective responsibility? How can we help others who experience more challenging circumstances?					



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P	OGIO	

Rationale & Links to			
learning			