

# KS4 HOSPITALITY & CATERING

## OUR LEARNING JOURNEY

Learn • Practice • Create • Succeed

Good food  
Strong skills  
Bright futures

- PLAN
- PREPARE
- COOK
- EVALUATE



YEAR  
**10**

BUILDING  
STRONG  
FOUNDATIONS

### TERM 1

#### INTRODUCTION TO COURSE CONTENT

##### THEORY: UNIT 1

- 1.1.1 Hospitality and catering providers
- 1.1.2 Working in the hospitality and catering industry
- 1.1.3 Working conditions in the hospitality and catering industry
- 1.1.4 Contributing factors to the success of hospitality and catering provision
- 1.2.1 The operation of the front and back of house



##### THEORY: UNIT 1

- 1.3.2 HACCP forms
- 1.4.1 Food related ill health:
  - food labelling laws
  - food safety legislation
  - food hygiene



##### PRACTICAL: UNIT 2

- 2.3.2 Presentation techniques
- 2.3.1 How to prepare and make dishes: prepare techniques/ knives skills/cooking techniques
- 2.3.3 Food safety practices
- 2.1.1 Understanding the importance of nutrition
- 2.1.2 How cooking methods can impact on nutritional value



##### PRACTICAL DISHES

- 1 Designer sandwiches

### TERM 2

#### THEORY: UNIT 1

- 1.4.2 Symptoms and signs of food-induced ill health
- 1.4.1 Food related causes of ill health
- 1.4.3 Preventative control measures of food-induced ill health



#### PRACTICAL: UNIT 2

##### MOCK CONTROLLED ASSESSMENT TASK on 2.1.1 / 2.1.2

- 2.2.1 Factors affecting menu planning
- 2.2.2 How to plan production
- 2.3.2 Presentation techniques
- 2.3.3 Food Safety practices



- 1.2.3 Hospitality and catering provision to meet specific requirements



#### PRACTICAL:

- 2.3.1 How to prepare and make dishes: prepare techniques/knives skills/cooking techniques
- Building preparation and cooking skills and learning through practice covering elements from 1.4.1 and 1.4.3



### TERM 3

#### SAMS MOCK CONTROLLED ASSESSMENT TASK

##### THEORY: UNIT 1

- 1.3.1 Health and safety in hospitality and catering provision.
- 2.3.3 Food safety practices



##### PRACTICAL: UNIT 2

- 2.3.1 How to prepare and make dishes
- 2.3.2 Presentation techniques
- 2.3.3 Food safety practices
- 2.4.1 Reviewing of dishes
- 2.4.2 Reviewing own performance



Building Preparation and cooking skills and learning through practice covering elements from 1.4.1 and 1.4.3



Every  
step  
counts!



### TERM 1

#### REFRESH: HEALTH & SAFETY TRAINING/CERTIFICATE

##### THEORY: UNIT 1

- 1.3.1 Health and safety in hospitality and catering provision of the kitchen and front of house
- 1.3.2 Food Safety
- 1.4.1 Food related causes of ill health
- 1.4.2 Symptoms and signs of food-induced ill health
- 1.4.3 Preventative control measures of food-induced ill health
- 1.4.4 The Environmental Health Officer (EHO)
- 1.2.2 Customer requirements in hospitality and catering



##### PRACTICAL: UNIT 2

- 2.3.1 How to prepare and make dishes: prepare techniques/knives skills/cooking techniques
- Building preparation and cooking skills and learning through practice covering elements from 1.4.1 and 1.4.3
- Controlled assessment task could be undertaken here.



### TERM 2

#### START OF SPRING TERM:

Controlled assessment task could be undertaken here



##### THEORY: UNIT 1

- 1.2.1 The operation of the front and back of house
- 1.1.1 Hospitality and catering providers
- 1.1.2 Working in the hospitality and catering industry
- 1.1.3 Working conditions in the hospitality and catering industry
- 1.1.4 Contributing factors to the success of hospitality and catering provision



### TERM 3

#### EXAM PREPARATION



Be the reason  
someone leaves  
happy today!

YEAR  
**11**

DEVELOP  
REFINE  
ACHIEVE

SKILLS FOR  
SUCCESS



PRACTICAL  
SKILLS



KNOWLEDGE  
& UNDERSTANDING



FOOD SAFETY  
& HYGIENE



COMMUNICATION  
& TEAMWORK



CONFIDENCE  
& RESILIENCE



PREPARED FOR  
THE FUTURE

