



Denton Community College

Departmental Curriculum Plan

Subject: Hospitality and Catering

Year Group: Y11



	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1
Topics	Coursework / practical skills	Coursework / practical skills	Coursework / practical skills	Coursework / practical exam (after Xmas)	Unit 1 revision
What will students do during this unit?	<p>Use the year 10 unit 2 preparation booklet as a starting point.</p> <p>Introduce the coursework brief and all help materials/progress tracker.</p> <p>Coursework (unit 2) preparation tasks in exercise book and complete AC 1.1-1.2 of the coursework</p> <p>Describe the functions of nutrients in the human body Compare nutritional needs of specific groups</p> <p>Cook a range of dishes from the CA recipe bank</p>	<p>Coursework (unit 2) preparation tasks in exercise book and complete AC 1.3-1.4 of the coursework</p> <p>Explain characteristics of unsatisfactory nutritional intake</p> <p>Explain how cooking methods impact on nutritional value</p> <p>Cook a range of dishes from the CA recipe bank</p>	<p>Coursework (unit 2) preparation tasks in exercise book and complete AC 2.1-2.2 of the coursework</p> <p>Explain factors to consider when proposing dishes for menus</p> <p>Explain how dishes on a menu address environmental issues</p> <p>Cook a range of dishes from the CA recipe bank</p>	<p>Coursework prep (unit 2) preparation tasks in exercise book and complete AC 2.3-2.4</p> <p>Complete the 4 hour practical exam</p> <p>Explain how menu dishes meet customer needs</p> <p>Plan production of dishes for a menu (time-plan)</p> <p>Cook a range of dishes from the CA recipe bank</p>	<p>Use the year 10 unit 1 assessment booklet as a starting point for revising AO 1-4</p> <p>Revision lessons for each AO with relevant tasks. Past papers.</p>

When will students be assessed?	In line with WJEC Spec students will be assessed after each key AC piece using a WWW/EBI. which is in line with DCC policy. Ongoing methods of formative assessment will be evident while pupils complete lesson tasks and exercise via ongoing verbal feedback. Use of 'Mote' feedback in Google Classroom to give verbal feedback on students' home learning,	In line with WJEC Spec students will be assessed after each key AC piece using a WWW/EBI. which is in line with DCC policy. Ongoing methods of formative assessment will be evident while pupils complete lesson tasks and exercise via ongoing verbal feedback. Use of 'Mote' feedback in Google Classroom to give verbal feedback on students' home learning,	In line with WJEC Spec students will be assessed after each key AC piece using a WWW/EBI. which is in line with DCC policy. Ongoing methods of formative assessment will be evident while pupils complete lesson tasks and exercise via ongoing verbal feedback. Use of 'Mote' feedback in Google Classroom to give verbal feedback on students' home learning,	In line with WJEC Spec students will be assessed after each key AC piece using a WWW/EBI. which is in line with DCC policy. Ongoing methods of formative assessment will be evident while pupils complete lesson tasks and exercise via ongoing verbal feedback. Use of 'Mote' feedback in Google Classroom to give verbal feedback on students' home learning,	In line with WJEC Spec students will be assessed after each key AC piece using a WWW/EBI which is in line with DCC policy. Ongoing methods of formative assessment will be evident while pupils complete lesson tasks and exercise via ongoing verbal feedback. Use of 'Mote' feedback in Google Classroom to give verbal feedback on students' home learning,
--	---	---	---	---	--

How will students be assessed?	Students will be given exam questions linked to the AC	Students will be given exam questions linked to the AC	Students will be given exam questions linked to the AC	Students will be given exam questions linked to the AC	Using past paper questions relating to each AC.
Key Vocabulary	Function Source Nutrient Range Protein Fat Carbohydrate Vitamins Minerals Water Dietary fibre Specific groups Life stages Special diets Medical conditions Nutritional need	Characteristics Deficiency Excess Visible Non-visible Cooking methods Nutritional value Boiling Steaming Baking Grilling Stir frying Roasting Poaching	Factors Seasonality Skills Equipment Provision Client base Environmental Issues Reduce, reuse, Recycle Sustainability	Customer needs Nutritional Organoleptic Value Production plan Sequencing Timing Mise en place Cooking Cooling Hot holding Completion Serving Waste Quality points Health and safety Contingencies	
Homework opportunities to broaden or deepen student knowledge	GCSE Bitesize Independent research from suggested websites (food a fact of life)	GCSE Bitesize Independent research from suggested websites (food a fact of life)	GCSE Bitesize Independent research from suggested websites (food a fact of life)	GCSE Bitesize Independent research from suggested websites (food a fact of life)	

Links to the National Curriculum	Full relation to Core content WJEC specification in line with NC	Full relation to Core content WJEC specification in line with NC	Full relation to Core content WJEC specification in line with NC	Full relation to Core content WJEC specification in line with NC	Full relation to Core content WJEC specification in line with NC