



# Denton Community College

## Departmental Curriculum Plan

### Subject: Hospitality and Catering

### Year Group: Y10



	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer
Topics	<b>UNIT 1</b>	<b>UNIT 1</b>	<b>UNIT 1</b>	<b>UNIT 1</b>	<b>UNIT 1</b>
What will students do during this unit?	<p>Introduction to the course. Student contract Start booklet 1-AC 1.1 (Describe the structure of the hospitality and catering industry).</p> <p>AC 1.2-Analyse job requirements within the industry. Long exam question as a class.</p> <p>AC 1.3-Describe working conditions of different job roles across the industry.</p>	<p>AC 2.1-Describe the operation of the kitchen.</p> <p>AC 2.2-Describe the operation of front of house. Long exam question as a class</p> <p>AC 2.3-Explain how hospitality and catering provision meet customer requirements. Long exam question.</p> <p><u>PRACTICALS:</u> - Tart tatin - Sausage rolls - Quiche - Bakewell tart - Profiteroles</p>	<p>AC 3.1-Describe personal safety responsibilities in the workplace.</p> <p>AC 3.2-Identify risks to personal safety in hospitality and catering.</p> <p>AC 3.3-Recommended personal safety control measures for hospitality and catering provision. Long exam questions as a class.</p> <p><u>PRACTICALS:</u> - Spaghetti bolognese - Mac cheese - Lasagne - Focaccia art project - Pasta - Own choice pasta</p>	<p>AC 4.1-Describe food related causes of ill health.</p> <p>AC 4.2-Describe the role and responsibilities of the EHO Long exam question.</p> <p>AC 4.3-Describe food safety legislation.</p> <p>AC 4.4-Describe common types of food poisoning . Long exam question.</p> <p>AC 4.5-Describe the symptoms of food induced ill health.</p> <p><u>PRACTICALS:</u> - Victoria sponge - Swiss roll - Design developed swiss roll - Developed swiss roll</p>	<p>Unit 2 preparation booklet-AC 1.1-2.4 (nutrition and menu planning).</p> <p><u>Practical lessons.</u></p> <p>Start working through the controlled assessment recipe bank in preparation for year 11.</p> <p>Building on previous skills from year 7-10.</p>

	<p>AC 1.4-Explain factors affecting the success of hospitality and catering providers.</p> <p><u>PRACTICALS:</u></p> <ul style="list-style-type: none"> <li>- DCC egg challenge</li> <li>- Basic bread</li> <li>- Flatbreads</li> <li>- Focaccia</li> <li>- Cinnamon swirls</li> <li>- Plaited bread</li> </ul>	<ul style="list-style-type: none"> <li>- Meringues</li> <li>- Yule log</li> </ul>			
--	---	---	--	--	--

<b>When will students be assessed?</b>	Last week of the half term - Pupils will complete a theory test, a re-test and a practical assessment.	Last week of the half term - Pupils will complete a theory test, a re-test and a practical assessment.	Last week of the half term Pupils will complete a theory test, a re-test and a practical assessment.	Last week of the half term - Pupils will complete a theory test, a re-test and a practical assessment.	Last week of the half term - Pupils will complete a theory test, a re-test and a practical assessment.
--	--	--	---	--	--

<b>How will students be assessed?</b>	Pupils will be tested using the assessment booklet created using questions linked to the AO from past papers and pupil textbooks. They will be able to do a re-test, which is in the same booklet to show progression. They will be assessed for practical assessment using the official grade criteria from the WJEC website.	Pupils will be tested using the assessment booklet created using questions linked to the AO from past papers and pupil textbooks. They will be able to do a re-test, which is in the same booklet to show progression. They will be assessed for practical assessment using the official grade criteria from the WJEC website.	Pupils will be tested using the assessment booklet created using questions linked to the AO from past papers and pupil textbooks. They will be able to do a re-test, which is in the same booklet to show progression. They will be assessed for practical assessment using the official grade criteria from the WJEC website.	Pupils will be tested using the assessment booklet created using questions linked to the AO from past papers and pupil textbooks. They will be able to do a re-test, which is in the same booklet to show progression. They will be assessed for practical assessment using the official grade criteria from the WJEC website.	Pupils will be tested using the assessment booklet created using questions linked to the AO from past papers and pupil textbooks. They will be able to do a re-test, which is in the same booklet to show progression. They will be assessed for practical assessment using the official grade criteria from the WJEC website.
---------------------------------------	--	--	--	--	--

				website.	
<b>Key Vocabulary</b>	Caterer Catering Establishment Hospitality Client Commercial sector Non-commercial sector Non residential Residential Employee Employer Worker Gross profit Net profit Climate change Fossil fuels Greenhouse gases Non-renewable energy Sustainable diet	Covers FIYO Workflow Customer need Customer requirements and expectations Market research Control measure Hazard Risk Risk assessment	Control measure Hazard Risk Risk assessment	Bacteria Contaminate Cross-contaminate Food spoilage Microorganism Moulds Pathologic Toxins Yeasts Allergen Anaphylaxis Food allergy Food intolerance Critical control points Due diligence HACCP	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
<b>Homework opportunities to broaden or deepen student knowledge</b>	Practical evaluation Theory revision cards AO1 Purchase ingredients.	Practical evaluation Theory revision cards AO2 Purchase ingredients.	Practical evaluation Theory revision cards AO3 Purchase ingredients.	Practical evaluation Theory revision cards AO4 Purchase ingredients.	Revision tasks Bite size tasks Past papers

<b>Links to the National Curriculum</b>	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.
---	---	---	---	---	---