

# CORE KNOWLEDGE

What I will know and understand by the end of Year 10.



This year in <b>Hospitality</b> we will be learning:				This links to:		Key vocabulary:	
1	I will learn about the structure of the industry, jobs and services it provides.			Structure of the H&C industry, businesses that make up the hospitality industry.		Commercial, non commercial, Catering, Employer, Employee	
2	Factors affecting the success of Hospitality and Catering providers - Cost, profit, economy and environmental factors.			Environmental factors that include trends, environmental issues, linking to food miles, and sustainability KS3.		Trends, Customers, Environment,	
3	The operations of the Kitchen. You will learn why good organisation of a kitchen is essential for making high quality and safe foods.			This links to safety in the classroom kitchen, links with profit and loss, efficient kitchen = profit.		Inspection, Hazards	
4	You will learn about the risks that employees, employers, customers and suppliers may be exposed to and how these risks can be reduced.			Links with allergies and the importance of running a safe business that completes risk assessments.		Risk, management, security, safety, i	
5	You will learn what food allergy and a food intolerance is and how these affect people's health, and which foods cause food allergies and intolerances			Links to KS3 allergies, impact of allergies on a person. Also cultural, religious and dietary requirements.		Bacteria, Contamination, Allergies, Intolerance,	
6	You will learn about how food safety legislations (law) protects consumers from food related ill health, by enforcing high standards of food safety in the food industry. You will completed your practical.			Links to kS3 kitchen safety and bacteria. Links with reducing risk and minimising loss in a business.		Cross Contamination, HACCP, Chemicals,	
Target Grade			AP1		AP2		AP3

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1	You will learn about how food safety legislations (law) protects consumers from food related ill health, by enforcing high standards of food safety in the food industry. You will completed your practical			Links to kS3 kitchen safety and bacteria. Links with reducing risk and minimising loss in a business.		Cross Contamination, HACCP,	
2	In this section you will recap the functions of nutrients, nutritional needs, the function of nutrients and nutritional value			Unit 1, research into nutritional needs of customers and age groups.		Life stages, nutrition	
3	In this section you apply your understanding when planning a menu, look at environmental issues, plan dishes that meet customer needs and learn why it is necessary to plan how dishes are made.			Unit 1, research into location of restaurant, customers, dietary requirements.		Organoleptic, appetising, sense, sustainable	
4	<b>Recap</b> You will learn about the structure of the industry, jobs and services it provides. Factors affecting the success of Hospitality and Catering providers - Cost, profit, economy and environmental factors.			<b>Revision: Y10</b> Structure of the H&C industry, businesses that make up the hospitality industry.		Commercial, non commercial, residential, Catering, Worker, Employer, Employee	
5	<b>Recap</b> The operations of the Kitchen. You will learn why good organisation of a kitchen is essential for making high quality and safe foods.			<b>Revision: Y10</b> This links to safety in the classroom kitchen, links with profit and loss, efficient kitchen = profit.		Components, evaluating, inspection, Healthy and Safety, Operations, Hazards	
6	<b>Recap</b> You will learn about the risks that employees, employers, customers and suppliers may be exposed to and how these risks can be reduced.			<b>Revision: Y10</b> Links to kS3 kitchen safety and bacteria. Links with reducing risk and minimising loss in a business.		Cross Contamination, HACCP, Labeling, Chemicals,	
Target Grade			AP1		AP2		AP3