

## Year 10 Hospitality and catering Curriculum Map

	Project	What will I learn?
<b>Term 1</b>	<b>Skill development</b>	<ul style="list-style-type: none"> <li>• The 12 basic skills for cooking a range of skills sessions and dishes will be completed to develop the understanding and the technique of all of these skills.</li> <li>- using a range of commodities - poultry, meat, fish, eggs, dairy products, cereals, vegetables, fruits and soya products</li> <li>- Using a range of techniques               <ul style="list-style-type: none"> <li>- weighing and measuring</li> <li>- knife skills</li> <li>- melting ingredients</li> <li>- whisking</li> <li>- rubbing in</li> <li>- sieving</li> <li>- shaping</li> <li>- hydrating</li> </ul> </li> <li>- Presentation techniques - spun sugar, melting chocolates, chocolate leaves, vegetable garnishes, fruit garnishes, portion control               <ul style="list-style-type: none"> <li>• Heat transfer - ways that heat is transferred to cook the food. ( unit 2 chapter 25)</li> <li>• Why food is cooked?</li> <li>• Food safety - personal hygiene, storing food safely, cross contamination, cooking food properly ( chapter 8)</li> <li>• client and dietary needs (chapter 10)</li> </ul> </li> </ul> <p><u>The hospitality and catering industry (chapter 1)</u></p> <ul style="list-style-type: none"> <li>• The structure of hospitality and catering</li> <li>• types of establishments</li> <li>• Types of service</li> <li>• Commercial and Non commercial sector</li> <li>• Job roles in hospitality - kitchen, front of house and housekeeping</li> <li>• Hospitality and catering standards and ratings.</li> </ul> <p><u>Job requirements and working conditions in the hospitality and catering industry. (chapter 2)</u></p> <ul style="list-style-type: none"> <li>• working in the industry</li> <li>• supply and demand of staff</li> <li>• training</li> <li>• personal attributes</li> <li>• employment rights and contracts</li> <li>• working hours</li> <li>• remuneration</li> <li>• holiday entitlement.</li> </ul>
<b>Term 2</b>	<p><b>Knowledge gathered through a range of activities and tasks completed in the lesson.</b></p> <p><b>Covers unit 1 of the course.</b></p>	<p><u>Factors affecting the success of the hospitality and catering industry (chapter 3)</u></p> <ul style="list-style-type: none"> <li>• cost</li> <li>• profit</li> <li>• economy</li> <li>• environmental factors</li> <li>• technology</li> <li>• emerging and innovative cooking techniques</li> <li>• customer demographic, life style and expectations</li> <li>• customer service and provision</li> <li>• competition</li> <li>• trends</li> <li>• political factors</li> <li>• media</li> </ul> <p><u>The operation of the kitchen (chapter 4)</u></p> <ul style="list-style-type: none"> <li>• operational activities</li> <li>• work flow</li> <li>• kitchen equipment</li> <li>• materials</li> </ul>

		<ul style="list-style-type: none"> <li>● stock control</li> <li>● documentation and administration</li> <li>● dress code</li> <li>● safety and security</li> </ul> <p><u>The operation of front of house (chapter 5)</u></p> <ul style="list-style-type: none"> <li>● operational activities</li> <li>● front of house work flow</li> <li>● front of house equipment</li> <li>● materials</li> <li>● stock control</li> <li>● Dress code</li> <li>● safety and security</li> </ul> <p><u>Meeting customer requirements (chapter 6)</u></p> <ul style="list-style-type: none"> <li>● customer needs, requirements and expectations</li> <li>● customer trends</li> <li>● customer rights and equality</li> <li>● leisure requirements</li> <li>● business and corporate requirements</li> <li>● Local residents</li> </ul>
<p><b>Term 3</b></p>	<p><b>Knowledge gathered through a range of activities and tasks completed in the lesson.</b></p> <p><b>Covers unit 1 of the course.</b></p>	<p><u>Health and safety: responsibilities of employers and employees for personal safety. (chapter 7)</u></p> <ul style="list-style-type: none"> <li>● Laws about health and safety - HASAWA, RIDDOR, COSHH, MHOR, PPE and PPER</li> </ul> <p><u>Risk and control measures for personal safety on H&amp;C (chapter 8)</u></p> <p>risk and control measures:</p> <ul style="list-style-type: none"> <li>● front of house</li> <li>● back of house</li> <li>● customers</li> <li>● suppliers</li> </ul> <p><u>Food related illnesses (chapter 9)</u></p> <ul style="list-style-type: none"> <li>● causes of food related illnesses</li> <li>● microbes</li> <li>● chemicals, metals and poisonous plants</li> </ul> <p><u>Food safety legislation (chapter 11)</u></p> <p>Understanding of food safety legislation</p> <ul style="list-style-type: none"> <li>● food safety act</li> <li>● food hygiene regulations</li> <li>● HACCP</li> <li>● Food labelling regulations</li> </ul> <p><u>Preparation for the exam.</u></p>