



Hospitality and Catering Curriculum and Assessment Map

	Half Term 1	Half-Term 2	Half Term 3	Half Term 4	Half Term 5	Half Term 6
Year 10	Unit 1 Job roles, hospitality operations	Factors affecting the success of a business	Menu/ event planning	Unit 1 Job roles, hospitality operations	Unit 1 health and safety requirements	Mock Coursework
Fundamental Knowledge	<p>AC1.1 describe the structure of the hospitality and catering industry</p> <p><i>(Commercial, residential, types of establishments and their facilities)</i></p> <p>AC1.2 analyse job requirements within the hospitality and catering industry</p> <p>AC1.3 describe working conditions of different job roles across the hospitality and catering industry</p> <p><i>(contracts, holiday pay, qualifications and structure of the kitchen brigade and front of house)</i></p>	<p>Costs and profits Sustainability and waste Customer service and reviews</p> <p>Y Environmental Y Technology Y Emerging and innovative cooking techniques Y Customer demographics and lifestyle and expectations Y Customer service and service provision generally Y Competition Y Trends Y Political factors Y Media Costs Y Profit Y Economy</p>	<p>Knowledge of factors to consider when menu planning</p> <p>Reflection on prior learning of types of service. – Focus on contract caterers as an example</p> <p>Types of menus Identification of factors when planning a menu Advantages and disadvantages of using a contract caterer.</p> <p><u>Practical application of knowledge</u></p> <p>Students to become a contract caterer and design an event of</p>	<p>AC1.4 explain factors affecting the success of hospitality and catering providers AC2.1 describe the operation of the kitchen</p> <p>Job roles (kitchen brigade and front of house</p> <p>- Duties, qualifications and salary</p> <p>Workflow and organisation Equipment, small and large scale, stock rotation, hygiene and safety</p> <p><u>Practical application of knowledge.</u></p> <p>To practise knowledge gained of station</p>	<p>AC3.1 describe personal safety responsibilities in the workplace</p> <p>AC3.2 identify risks to personal safety in hospitality and catering</p> <p>AC3.3 recommend personal safety control measures for hospitality and catering provision</p>	<p>AC1,1 Identify the functions of ingredients AC1.2 compare nutritional needs of different groups AC1.3 Explain the characteristics of unsatisfactory nutritional intake AC1.4 Explain how cooking methods impact on nutritional value of food AC2.1 Explain factors to consider when proposing dishes for a menu AC2.2 Explain how dishes on a menu address environmental issues</p>

			their choice. They need to discuss the factors that will affect the success of their company	chefs, their roles and key techniques.		AC2.3 Explain how menu dishes meet customer needs
Learning Checkpoint Tasks	<p>Matching activity of commercial/ residential</p> <p>Identify the facilities that are available in a 2 star establishment compared with a 5* establishment</p>	Identify and explain the factors that will affect the success of a contract catering company	To plan for an event based on your knowledge of successful contract catering companies	Describe the workflow of the kitchen and the process of preparation to plating.		
Common Assessment Task	Assessment paper for each commodity –		Assessment paper LO1	Assessment paper LO1	Assessment paper LO2/3	
Mock Exam (if applicable)	n/a		n/a		Mock paper – online	
Interleaved Knowledge	Food commodity work recaps on prior learning of nutrition, where food comes from, methods of cooking and the practical application of knowledge for preparing foods		Knowledge interleaved in relation to working in the kitchen environment, health and safety rules and regulations to follow.		Links made to factors affecting food choice from Ks3 and demonstration of hygiene and safety rules	