



Year 10 Hospitality and Catering Learning Journey

Autumn Terms 1 & 2

Core knowledge	Reference number
Introduction to the course. Establishment of routines and overview of the course requirements and assessment	
Overview and recap of hygiene and safety practices and routines for practical activities.	
Key skills practical – using a knife safely (vegetable cuts) soup	
The structure of the hospitality and catering industry – commercial v residential establishments	
Key skills practical – portioning a chicken / making a highly skilled dish. Marinated chicken wings with home-made noodles	
Outline and explain the factors that contribute to the success of a hospitality and catering business.	
Types of food service – advantages and disadvantages	
Decorate your plate – designer plate decorative techniques – teacake challenge / savour the flavour	
Kitchen brigade – structure and job roles	
Practical activity – job roles working as a brigade- burger bar – station chefs.	
Front of house – structure and job roles to personal attributes, qualifications and	
Standards, reviews and ratings with links	

Learning Checkpoints

LC Title	
<ul style="list-style-type: none"> Hygiene and safety Factors that affect the success of a hospitality catering company/ contract caterer. Understanding commercial and residential establishments 	

Key Vocabulary

Employer, Employee, residential, commercial, profit, Gueridon, kitchen brigade, names of the different chefs (English and French)

