



Food year 11 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 11	Controlled assessment food safety	Controlled assessment / Unit – food safety	Unit 2 practical exams/ unit 1 LO3 – health and safety	Unit 1 LO3	Unit 1- LO1 and Lo2	Revision of all fundamentals
Fundamental Knowledge	<p>Unit 2 Introduction to the NEA</p> <p>Analysis of brief</p> <p>Research of target audience</p> <p>Recipe generation, adaption and justification</p> <p><u>Unit 1</u></p> <p>Identify the causes of food related ill health</p> <p>Describe the types of food poisoning</p>	<p><u>Unit 2</u> Time plan development – dovetailing, timings, contingencies</p> <p>Trialling and testing of key skills.</p> <p>Presentation and decoration/ portioning</p> <p><u>Unit 1</u> Describe the role of the EHO</p> <p>Be able to explain how to prevent ill health</p>	<p><u>Unit 2 controlled assessment AC3 – practical exams</u></p> <p>Use a range of preparation skills Demonstrate a range of practical skills.</p> <p>Evaluation of products in relation to brief. Nutritional analysis.</p>	<p>Describe personal safety responsibilities in the workplace</p> <p>Identify risks to personal safety in hospitality and catering</p> <p>Understanding how to read and write a risk assessment</p> <p>Recommend personal safety control measures</p> <p>Describe food safety legislation</p> <p>Describe the symptoms of food induced ill health</p>	<p>Describe the structure of the hospitality and catering industry</p> <p>Analyse job requirements within the hospitality and catering industry</p> <p>Describe working conditions of different job roles across the hospitality and catering industry</p> <p>Explain factors affecting the success of hospitality and catering providers</p> <p>Describe the operation of the kitchen</p> <p>AC2.2 describe the operation of front of house</p> <p>AC2.3 explain how hospitality and catering provision meet customer requirements</p>	Revisit all fundamentals

Learning Checkpoint Tasks	Identify the causes of food poisoning and how to prevent	Identify and explain the role of the environmental health officer.	Explain how to prevent food poisoning when preparing, storing, cooking and serving food	Scenario- make suitable suggestions for accommodation or catering establishments	Identify the factors that are responsible for an establishment being successful	Job roles qualifications and attributes.	-
Common Assessment Task	Controlled assessment deadline 1 October half term 14th October	Controlled assessment deadline 2 (December 9th)	Controlled assessment deadline final (10th February)	Controlled assessment sent to moderator 5th May 2024		Written exam	
Mock Exam (if applicable)	November mock January mock		Practical exam (unit 2) end of Feb date TBC				
Interleaved Knowledge	Unit 1 and 2 are running alongside each other – see above						