



Curriculum Summary Document

Year 10 Hospitality and Catering

Module/Unit of Learning Year 10	Term Taught	What will students learn?	How will this build a broad and strong foundation?	Links to other subjects
<p>Unit 1</p> <p>Written exam content 40% of the overall mark.</p> <p>AC 1.1 Hospitality and catering providers</p> <p>Unit 2</p> <p>3 1/2 hour practical, 2 dishes with accompaniments served.</p>	1	<p>Students will learn about the structure of the industry and the wide range of jobs and services it provides. Students will also learn how the industry is rated according to different sets of standards, e.g food hygiene, services provided, sustainability and environmental practices. (AC 1.1)</p> <p>Along side theory lessons, students will learn how to prepare, cook and present dishes in preparation to develop high level skills in preparation for future assessments and exams. They will be looking at the importance of nutrition, and how cooking methods can impact on the nutritional value.</p>	<p>It will help students to understand the terminology/ words/ sentences that are used in the assessment for Unit 1. They will do this by looking at past papers.</p> <p>Students prepare, cook and present by learning through training and knowledge. The students will develop, basic, medium and complex preparation, knife and cooking techniques, The practical lessons will cover a range of dishes so students can become more confident and prepared for their future assessments.</p>	<p>Links to:</p> <p>Business studies Science Careers Maths</p>
<p>Unit 1</p> <p>Written exam content 40% of the overall mark.</p> <p>AC 1.2 How Hospitality and catering providers operate</p>	2	<p>Students will learn about health and safety in the hospitality and catering provision, laws about personal safety, reporting injuries, diseases, and dangerous occurrences (RIDDOR)</p>	<p>This will support knowledge of key terms, and information to address in the end of year exam, they will be given a variety of short and extended questions that could appear in the assessment which will make them more familiar with the layout.</p>	<p>Links to:</p> <p>Health and safety PSHE English</p>
<p>AC 1.3 Health and safety in Hospitality and catering</p> <p>AC 1.4 Food safety in Hospitality and catering</p>	3	<p>Students will learn about health and safety in the hospitality and catering provision, laws about personal safety, reporting injuries, diseases and dangerous occurrences (RIDDOR), risks and control measures. They will learn about HACCP, premises and the responsibilities of food handlers.</p> <p>In practical lessons students will further develop their presentation techniques, such as using spun sugar, chocolate art, garnishes, accompaniments and portion control.</p>	<p>This will develop students knowledge for the end of year exam, and future assessments. This will also give them a better understanding around the personal safety of employees in the workplace, particularly if seeking a summer job in the hospitality trade.</p>	<p>Links to:</p> <p>Art Photography Careers Business</p>