

## YEAR 10

### AUTUMN 1

#### Hospitality and Catering Unit 1

Understand the environment in which hospitality and catering providers operate

- The structure of the hospitality and catering industry.
- Job roles in the hospitality and catering industry.
- Factors affecting the hospitality and catering industry.

### AUTUMN 2

**Hospitality and Catering**  
Understand how hospitality and catering provision operates

- Operation of the kitchen.
  - Operation of the front of house.
- Customer requirements

### SPRING 1

**Hospitality and Catering**  
Understand how health and safety meets requirements.

- Personal safety at work.
- Risks and precautions.
- Control measures for employees and employers.

### SPRING 2

**Hospitality and Catering**  
Know how food can cause ill health

- Causes of ill health.
- Roles and responsibilities of the EHO.
- Food safety legislation

### SUMMER 1

**Hospitality and Catering**  
Know how food can cause ill health

Food poisoning and symptoms.

**Hospitality and Catering**  
Be able to propose a hospitality and catering provision to meet specific requirements

Review and recommend provisions options in the hospitality and catering industry

### SUMMER 2

Revision / RRRR

## YEAR 11

#### Hospitality and Catering Unit 2 – Hospitality and Catering in action.

The structure of and layout of the Unit 2 assessment / Preparation for Unit 2 assessment.

#### Hospitality and Catering Unit 2 – Hospitality and Catering in action.

- Understand the importance of nutrition when planning menus.
- Understand menu planning.

#### Hospitality and Catering Unit 2 – Hospitality and Catering in action.

- Understand menu planning.

#### Hospitality and Catering Unit 2 – Hospitality and Catering in action.

- Be able to cook dishes for final practical assessment.

**Final moderation of Unit 2.**

Revision / RRRR