

**Subject: L1/2 Hospitality and Catering**

**Curriculum Intent Document:**

	Year 10 Hospitality and Catering	Year 11 Hospitality and Catering
Autumn 1	<p><b><u>1.1 Hospitality and Catering Provision</u></b></p> <p>1.1.1 Hospitality and catering providers 1.1.2 Working in the hospitality and catering industry 1.1.3 Working conditions in the hospitality and catering industry 1.1.4 Contributing factors to the success of hospitality and catering provision</p>	<p><b><u>2.1 Understanding the importance of nutrition MOCK</u></b></p> <p>2.1.1 Understanding the importance of nutrition to the chosen customer 2.1.2 How cooking methods can impact on nutritional value</p> <p><b><u>2.2. Menu planning</u></b></p> <p>2.2.1 Factors affecting menu planning 2.2.2 How to plan production</p>
Autumn 2	<p><b><u>1.2 How hospitality and catering providers operate</u></b></p> <p>1.2.1 The operation of the front and back of house 1.2.2 Customer requirements in hospitality and catering. 1.2.3 Hospitality and catering provision to meet specific requirements.</p>	<p><b><u>2.3 The skills and techniques of preparation, cooking and presentation of dishes</u></b></p> <p>2.3.1 How to prepare and make dishes 2.3.2 Presentation techniques 2.3.3 Food safety practices</p> <p><b><u>2.4 Evaluating Cooking skills</u></b></p> <p>2.4.1 Reviewing of dishes 2.4.2 Reviewing own performance</p>
Spring 1	<p><b><u>1.3 Health and safety in hospitality and catering.</u></b></p> <p>1.3.1 Health and safety in hospitality and catering provision 1.3.2 Food safety.</p>	<p><b><u>2.1 Understanding the importance of nutrition MOCK</u></b></p> <p>2.1.1 Understanding the importance of nutrition to the chosen customer 2.1.2 How cooking methods can impact on nutritional value</p> <p><b><u>2.2. Menu planning</u></b></p> <p>2.2.1 Factors affecting menu planning 2.2.2 How to plan production</p>
Spring 2	<p><b><u>1.4 Food safety in hospitality and catering.</u></b></p> <p>1.4.1 Food relayed causes of ill health 1.4.2 Symptoms of signs of food related ill health 1.4.3 Preventative control measures 1.4.4 The role of EHO</p>	<p><b><u>2.3 The skills and techniques of preparation, cooking and presentation of dishes</u></b></p> <p>2.3.1 How to prepare and make dishes 2.3.2 Presentation techniques 2.3.3 Food safety practices</p>

		<b>2.4 Evaluating Cooking skills</b> 2.4.1 Reviewing of dishes 2.4.2 Reviewing own performance
Summer 1	<b><u>NEA Mock Unit 2 Coursework</u></b> 2.1 Understanding the importance of nutrition 2.2 Menu planning	<b><u>Revision for Unit 1 exam</u></b> 1.1 Hospitality and catering provision 1.2 How hospitality and catering providers operate
Summer 2	<b><u>NEA Mock Unit 2 Coursework</u></b> 2.3 The skills and techniques of preparation, cooking and presenting dishes 2.4 Evaluating cooking skills Mock Exam Unit 1 knowledge.	1.3 Health and safety in hospitality and catering 1.4 Food safety in hospitality and catering.