

Hospitality & Catering

Hours Per Week: 3

	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Year 10	Food safety in Hospitality and Catering. Food related causes of ill health Symptoms and signs of food induced ill health. Preventative control measures of food induced ill health.	The Environmental Health Officer (EHO) Hospitality and Catering provision Working in the hospitality and catering industry	Working conditions in the hospitality and catering industry. Contributing factors to the success of hospitality and catering provision	The operation of the front and back of house Customer requirements in hospitality and catering Hospitality and Catering provision to meet specific requirements	Understanding the importance of nutrition. How cooking methods can impact on nutritional value.	Factors affecting menu planning. How to plan production
Year 11	Unit 2 Hospitality and Catering in Action (NEA) How to plan production. The skills and techniques of preparation, cooking and presentation of dishes. How to prepare and make dishes. Presentation techniques Evaluating cooking skills. Reviewing of dishes. Reviewing own performance.	Health and Safety in Hospitality and Catering. Health and Safety in hospitality and catering provision Food Safety – HACCP	Hospitality and Catering provision How Hospitality and catering providers operate	Revision Hospitality and Catering provision How hospitality and catering providers operate Exam questions		