

Year 10 Curriculum Overview Plan: Eduqas Hospitality and Catering

Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
<p>Key Theme: Unit 1 LO4 How food can cause ill health</p> <p>Unit 3 LO3 Cooking dishes</p> <p>Key Concepts, Knowledge & Skills to be Embedded:</p> <p>Food related causes of ill health. The role and responsibilities of the Environmental Health Officer (EHO) food safety legislation. Common types of food poisoning. The symptoms of food induced ill health</p>	<p>Key Theme: Unit 1 LO1 The environment in which hospitality and catering providers operate</p> <p>Unit 2 LO3 Cooking dishes</p> <p>Key Concepts, Knowledge & Skills to be Embedded:</p> <p>The structure of the hospitality and catering industry. Job requirements within the hospitality and catering industry. Working conditions of different job roles across the hospitality and catering industry. factors affecting the success of hospitality</p>	<p>Key Theme: Unit 1 LO2 How Hospitality and Catering provisions operate</p> <p>Unit 2 LO3 Cooking dishes</p> <p>Key Concepts, Knowledge & Skills to be Embedded:</p> <p>Operation of the kitchen. Operation of front of house. How hospitality and catering provision meet customer requirements.</p>	<p>Key Theme: Unit 1 LO3 How hospitality and catering provision meets health and safety requirements</p> <p>Unit 3 LO3 Cooking dishes</p> <p>Key Concepts, Knowledge & Skills to be Embedded:</p> <p>Personal safety responsibilities in the workplace. Risks to personal safety in hospitality and catering. Personal safety control measures for hospitality and catering provision.</p>	<p>Key Theme: Unit 1 LO5 Propose hospitality and catering provisions to meet specific requirements</p> <p>Unit 2 LO3 Cooking dishes</p> <p>Key Concepts, Knowledge & Skills to be Embedded:</p> <p>Reviewing and Recommending options for hospitality and catering provision.</p>	<p>Key Theme: Unit 2 LO1 The importance of nutrition when planning menus</p> <p>Unit 2 LO3 Cooking Dishes</p> <p>Key Concepts, Knowledge & Skills to be Embedded:</p> <p>Functions of nutrients in the human body. Characteristics of unsatisfactory nutritional intake. How cooking methods impact on nutritional value.</p>

<p>Links to Prior Learning:</p> <p>KS3 DT Food and Nutrition</p> <p>Key Assessment Pieces:</p> <p>Kitchen Working Practices Cooked Dishes Examination Questions</p> <p>Tier 3 Vocabulary Vault:</p> <p>Causes, Bacteria, Microbes, Chemicals, Metals, Poisonous, Allergies, Intolerances, Role, Enforcing, environmental, health, laws, Responsibilities, Inspecting, safety standards, follow up, complaints,</p>	<p>and catering providers.</p> <p>Links to Prior Learning:</p> <p>KS3 DT Food and Nutrition</p> <p>Key Assessment Pieces:</p> <p>Kitchen Working Practices Cooked Dishes Examination Questions</p> <p>Tier 3 Vocabulary Vault:</p> <p>Industry, Provider, service, Commercial, establishments, Suppliers, venues, Standards, ratings, roles, management, kitchen brigade, front of house, housekeeping, administration,</p>	<p>Links to Prior Learning:</p> <p>KS3 DT Food and Nutrition Unit 1 LO1</p> <p>Key Assessment Pieces:</p> <p>Kitchen Working Practices Cooked Dishes Examination Questions Mock Exam</p> <p>Tier 3 Vocabulary Vault:</p> <p>Layout, Work Flow, Operational activities, Equipment and materials, Stock control, Documentation and administration, Staff allocations, Dress code, Safety and security. Customer,</p>	<p>Links to Prior Learning:</p> <p>KS3 DT Food and Nutrition Unit 1 LO2</p> <p>Key Assessment Pieces:</p> <p>Kitchen Working Practices Cooked Dishes Examination Questions</p> <p>Tier 3 Vocabulary Vault:</p> <p>Responsibilities, employees, employers, Health and Safety at Work Act, Reporting of Injuries, Diseases and Dangerous Occurrences, Regulations (RIDDOR), Control of</p>	<p>Links to Prior Learning:</p> <p>KS3 DT Food and Nutrition Unit 1 LO3</p> <p>Key Assessment Pieces:</p> <p>Kitchen Working Practices Cooked Dishes Examination Questions</p> <p>Tier 3 Vocabulary Vault:</p> <p>Review, Summarise, options, Advantages, disadvantages, supporting information, justify, specified, needs, Recommend, Propose, ideas, decisions, structured.</p>	<p>Links to Prior Learning:</p> <p>KS3 DT Food and Nutrition</p> <p>Key Assessment Pieces:</p> <p>Kitchen Working Practices Cooked Dishes External Exam Controlled Assessment</p> <p>Tier 3 Vocabulary Vault:</p> <p>Nutrients, Protein, Fat, Carbohydrate, Vitamins, Minerals, Water, Dietary fibre (NSP), Specific groups, life stages, Childhood, Adulthood, Later adulthood, Special</p>
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<p>outbreaks, samples, testing, evidence, prosecutions, Submitting, Legislation, Food Safety Act, Food Safety, General Food Hygiene Regulations, Food Labelling Regulations, Symptoms, induced.</p> <p>Reading Exposure:</p> <p>Text Book Case Studies Hospitality and Catering reviews and reports Recipes Technical Instruction Exam Questions</p> <p>Strategies to enable new concepts, knowledge & skills to embed in long-term memory:</p> <p>Application and recall of Key Concepts, knowledge and Skills</p>	<p>Supply, demand, availability, seasonality, location, Jobs, needs, pay, Training, Qualifications, experience, Personal attributes, Working conditions, contracts, Working hours, Rates of pay, Holiday entitlement, Remuneration, tips, bonus payments, rewards, Factors, Costs, Profit, Economy, Environmental, Technology, Emerging, innovative, demographics, lifestyle, expectations, Competition, Trends, Political factors, Media.</p> <p>Reading Exposure:</p> <p>Text Book Case Studies</p>	<p>Leisure, Business/corporate, Local residents, Requirements, Customer needs, Customer expectations, Customer trends, Equality, Customer rights,</p> <p>Reading Exposure:</p> <p>Text Book Case Studies Hospitality and Catering reviews and reports Recipes Technical Instruction Exam Questions</p> <p>Strategies to enable new concepts, knowledge & skills to embed in long-term memory:</p>	<p>Substances Hazardous to Health Regulations (COSHH), Manual Handling Operations Regulations, Personal Protective Equipment at Work Regulations (PPER), Risks, health, security, Level of risk (low, medium, high), Customer control measures, Employer control measures</p> <p>Reading Exposure:</p> <p>Text Book Case Studies Hospitality and Catering reviews and reports Recipes Technical Instruction Exam Questions</p> <p>Strategies to enable new concepts, knowledge & skills</p>	<p>Reading Exposure:</p> <p>Text Book Case Studies Hospitality and Catering reviews and reports Recipes Technical Instruction Exam Questions</p> <p>Strategies to enable new concepts, knowledge & skills to embed in long-term memory:</p> <p>Application and recall of Key Concepts, knowledge and Skills in a practical environment Practicing and Demonstrating Food preparation, cooking and presentation techniques</p>	<p>diets, Medical conditions, Activity levels, Characteristics, Visible, Non-visible, Unsatisfactory, Nutritional deficiencies, Nutritional excesses, cooking methods, Boiling, Steaming, Baking, Grilling, Stir-fry, Roasting, Poaching.</p> <p>Reading Exposure:</p> <p>Case Studies Hospitality and Catering reviews and reports Recipes Technical Instruction Coursework Exemplars</p> <p>Strategies to enable new concepts, knowledge & skills to embed in long-term memory:</p>
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<p>in a practical environment Practicing and Demonstrating Food preparation, cooking and presentation techniques.</p>	<p>Hospitality and Catering reviews and reports Job Adverts and Applications, CVs Recipes Technical Instruction Exam Questions</p> <p>Strategies to enable new concepts, knowledge & skills to embed in long-term memory:</p> <p>Application and recall of Key Concepts, knowledge and Skills in a practical environment Practicing and Demonstrating Food preparation, cooking and presentation techniques</p>	<p>Application and recall of Key Concepts, knowledge and Skills in a practical environment Practicing and Demonstrating Food preparation, cooking and presentation techniques</p>	<p>to embed in long-term memory:</p> <p>Application and recall of Key Concepts, knowledge and Skills in a practical environment Practicing and Demonstrating Food preparation, cooking and presentation techniques</p>		<p>Application and recall of Key Concepts, knowledge and Skills in a practical environment Practicing and Demonstrating Food preparation, cooking and presentation techniques</p>
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