



Year 10					
Half term 1	Half term 2	Half term 3	Half term 4	Half term 5	Half term 6
Food safety in hospitality and catering Purpose: The purpose of this unit is for students to understand the key principles of food hygiene practices, food safety practices to avoid food related ill health. This unit will be taught through a range of theory and practical lessons. Overview of the knowledge and skills covered in this unit: - Food related causes of ill health - Symptoms and signs of food-induced ill health - Preventative control	Health and safety in hospitality and catering Purpose: The purpose of this unit is for students to understand the key principles of health and safety at work in the hospitality and catering industry. This unit will be taught through a range of theory and practical lessons. Overview of the knowledge and skills covered in this unit: - Health and safety in hospitality and catering provision - Food Safety - A range of practical lessons which	Hospitality and catering provision Purpose: The purpose of this unit is for students to understand how the industry operates, job roles, working conditions, and how businesses maintain success. This unit will be taught through a range of theory and practical lessons. Overview of the knowledge and skills covered in this unit: - Hospitality and catering providers - Working in the hospitality and catering industry - Working conditions	How hospitality and catering provisions operate Purpose: The purpose of this unit is for students to understand how the industry operates. This unit will be taught through a range of theory and practical lessons. Overview of the knowledge and skills covered in this unit: - The operation of the front and back of house - Customer requirements in hospitality and catering - Hospitality and	Unit 2 Hospitality & Catering in Action Mock Purpose: Mock Controlled assessment including portfolio work and practical exam. Overview of the knowledge and skills covered in this unit: - Students will be given a mock brief. - They then research, plan and then cook & present 2 dishes and accompaniments suitable for the brief and the customers outlined in the brief. How will this be assessed? 3 x hour practical exam	Unit 2 Hospitality & Catering in Action Mock Purpose: Mock Controlled assessment including portfolio work and practical exam. Overview of the knowledge and skills covered in this unit: - Students will be given a mock brief. - They then research, plan and then cook & present 2 dishes and accompaniments suitable for the brief and the customers outlined in the brief. How will this be assessed? 3 x hour practical exam



measures of food-induced ill health • The Environmental Health Officer (EHO) • A range of practical lessons which develop medium and complex practical preparation and cooking skills	develop medium and complex practical preparation and cooking skills	in the hospitality and catering industry • Contributing factors to the success of hospitality and catering provision	catering provision to meet specific requirements		
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