



**Unit 1 :LO1 Understand the environment in which hospitality and catering providers operate. Revisited in Y11**

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 and catering providers

**Unit 1 :LO2 Understand how hospitality and catering provisions operate Revisited in Y10 & Yr11**

Describe the operation of Front of house and kitchen  
explain how hospitality and catering provision meet customer requirements

**Unit 1 :LO5 Propose hospitality and catering provision to meet specific requirements . Revisited in Yr 10 and Yr11**

review options for hospitality and catering provision  
recommend options for hospitality provision

**Unit 2 LO1 understand the importance of nutrition when planning menus Revisited in Yr 10 & 11**

describe functions of nutrients in the human body  
compare nutritional needs of specific groups  
explain characteristics of unsatisfactory nutritional intake  
explain how cooking methods impact on nutritional value

**Unit 2: LO2 understand menu planning. Revisited in Yr 10 & Yr 11**

explain factors to consider when proposing dishes for menus  
explain how dishes on a menu address environmental issues and meet customer needs  
plan production of dishes for a menu

**UNIT 2 - LO3 be able to cook dishes Revisited in Yr 10 and Yr 11**

use techniques in preparation of commodities  
assure quality of commodities to be used in food preparation  
use techniques in cooking of commodities  
complete dishes using presentation techniques  
use food safety practices

## Year 11 NEA

Unit 2

*Unit 2: Food preparation assessment (60% of the qualification)*

*Students' knowledge, skills and understanding in relation to the planning, preparation, cooking, presentation of food and application of nutrition related to the chosen task.*

*Students will prepare, cook and present a final menu of two dishes within a single period of no more than three hours, planning in advance how this will be achieved.*

## Year 10

**Unit 1 :LO3 Understand how hospitality and catering provision meets health and safety requirements Revisited in Yr 11**

describe personal safety responsibilities in the workplace  
identify risks to personal safety in hospitality and catering  
recommend personal safety control measures for hospitality and catering provision

**Unit 1: LO4 Know how food can cause ill health Revisited in Yr 11**

describe food related causes of ill health  
describe the role and responsibilities of the Environmental Health Officer (EHO)  
describe food safety legislation  
describe common types of food poisoning  
describe the symptoms of food induced ill health

## UNIT 1 & 2 : Yr9, 10 & 11 Exam preparation

*Theoretical knowledge of Hospitality and Catering Unit 1 (The Industry) and Unit 2 (Hospitality and Catering in action) will be developed through low stakes quizzes, Q&A, end of unit assessment, walking talking mocks and formal examinations such as end of year and Yr 11 mock examination.*

It is important to note that the learning journey through food revisits and builds on the skills and knowledge listed in the units. By the very nature of the subject the knowledge and skills are intertwined and cannot be taught in a linear fashion nor should they be taught in isolation. Much of the journey is driven by the development of practical skills, these need to be delivered in order of increasing complexity.

Health and safety is paramount so is revisited continuously through the course.