

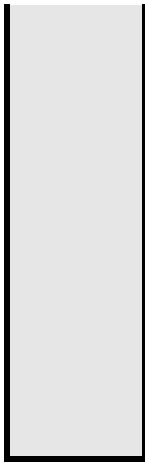
Year 11 - Planning for Progress over Time - Hospitality and Catering Programme of Study

INTENT: To develop knowledge and understanding of the hospitality and catering industry. Students are to develop this knowledge and understanding over time.

[U:\Teaching\Gabor \(Creative\) CMF\Tech MDH\CURRICULUM INTENT\Y](#)

IMPLEMENTATION

Year 11	Term 1			
	01/09/2020	07/09/2020	14/09/2020	21/09/2020
	1	2	3	4
C&C				
Lesson Objective:	1.1 Describe the functions of nutrients	1.1 Describe the functions of nutrients	1.3 Explain the characteristics of unsatisfactory nutrition	1.3 Explain the characteristics of unsatisfactory nutrition
Progress and assessment	Exam coursework is fed back to students based on the syllabus. When change			
that this is NOT stand alone, but clearly advance or embeds knowledge and understanding)	Students will be given exam prep tasks and knowledge tasks as			



Key Vocabulary /Literacy opportunities	Unit 2 key words which include nutri dove t
Connected Knowledge - To theme / topic / year group? Advancement / repetition / stickability	The journey begins with the key stage the course content but at a foundation year 10 an
IMPACT: Students will be able to measure pr	

Study 2022/23

apply this knowledge

The bigger picture: The bigger picture of this course is it teaches life skills and potentially careers in this field.

Year 11\2 Hospitality and Catering

Term 1 - Topic					Term 2 - Topic			
28/09/2020	05/10/2020	12/10/2020	19/10/2020	26/10/2020	02/11/2020	09/11/2020	16/11/2020	23/11/2020
5	6	7	8		9	10	11	12
1.2 Compare nutritional needs of specific groups					1.4 Explain how cooking methods impact on nutritional value			
1.2 Compare nutritional needs of specific groups					1.4 Explain how cooking methods impact on nutritional value			
1.3 Explain the characteristics of unsatisfactory nutrition					1.4 Explain how cooking methods impact on nutritional value			
1.3 Explain the characteristics of unsatisfactory nutrition					2.1 Explain factors to consider when proposing menus			
Students. Actions are given to students as have been made. This is logged by tasks for homework which will include and recipe research.					Assessment 1 - Class Assessment 2 - Exam Students will be given exam prep tasks include knowledge tasks and			

nts, special diets, menu planning and tailing		Unit 2 key words which include nutr planning and dov
e 3 units delivering a cross section of level. Following this it connects to the d 11 SOL.		The journey begins with the key stag section of the course content but at a this it connects to the year

ogress using tracking sheets in exercise books. As all assessment

and enriches a students understanding of the wider world, health,, safety and opens the door for future education

Topic			Term 3 -							
30/11/2020	07/12/2020	14/12/2020	21/12/2020	28/12/2020	04/01/2021	11/01/2021	18/01/2021	25/01/2021		
13	14	15			16	17	18	19		
2.1 Explain factors to consider when proposing menus	2.2 Explain how dishes on a menu address environmental issues	2.2 Explain how dishes on a menu address environmental issues			unit 2 exam prep	unit 2 exam prep	unit 2 exam prep	unit 2 exam prep		
Notes Teacher exam paper					Students will be assessed by exam (weekly revision cycle					
tasks for homework which will include recipe research.					Students will be given exam questions are revising					

		key words from LO1 and
ients, special diets, menu e tailing		
e 3 units delivering a cross foundation level. Following 10 and 11 SOL.		The journey begins with the key stage cross section of the course content b level. Following this it connects to the SOL.
ts will use a generic criteria, will be moderated through dept meetir		

LO2		key words from LO3 and LO4
3 units delivering a ut at a foundation e year 10 and 11		The journey begins with the key stage 3 units delivering a cross section of the course content but at a foundation level. Following this it connects to the year 10 and 11 SOL.

ngs and be possible to measure progress over time within and across

Subject: WJEC - Hospitality and Catering - Level 1/2 Certificate

on

1/2 -QN - C00/1157/4

		Term 5 -						
05/04/2021		19/04/2021	26/04/2021	03/05/2021	10/05/2021	17/05/2021	24//05/21	31/05/2021
		28	29	30	31		32	
		Revision 4.1 & 4.2 causes of ill health						
		Revision 4.3& 4.4 Food poisoning						
		Revision 4.5 food poisoning						
		Revision test 5.1 & 5.2 options for hospitality and catering						
		General revision						
		Students will be assessed by exam questions on a 3 weekly revision cycle						
Students will be given exam questions on the topics they are revising								

	key words from LO5	
	<p>The journey begins with the key stage 3 units delivering a cross section of the course content but at a foundation level. Following this it connects to the year 10 and 11 SOL.</p>	

oss year groups.

UNIT 1: Learning Outcomes	
LO1	Understand the which hospital providers opera
LO2	Understand how catering provisio
LO3	Understand how catering provisio and safety requi
LO4	Know how food health
LO5	Be able to propo and catering prov specific requirem

[illegible]

END POINTS:
At the end of the Hospitality and catering units students will be able to:

- 1) Understand the theory underpinning the hospitality and catering industry. The environment, provision, health and safety, ill health and how to

Outcomes	Assessment Criteria
The environment in which hospitality and catering is provided	AC1.1 Describe the structure of the Hospitality and Catering industry
	AC1.2 Analyse job requirements within the Hospitality and Catering industry
	AC1.3 Describe working conditions of different jobs in the Hospitality and Catering industry
	AC1.4 Explain factors affecting the success of hospitality providers
How hospitality and catering businesses operate	AC2.1 Describe the operation of the kitchen
	AC2.2 Describe the operation of front of house
	AC2.3 Explain how hospitality and catering providers meet requirements
How hospitality and catering businesses meet health and safety requirements	AC3.1 Describe personal safety responsibilities in the workplace
	AC3.2 Identify risks to personal safety in hospitality and catering provision
	AC3.3 Recommend personal safety control measures
What can cause food poisoning	AC4.1 Describe food-related causes of ill health
	AC4.2 Describe the role and responsibilities of the Food Safety Officer (FSO)
	AC4.3 Describe food safety legislation
	AC4.4 Describe common types of food poisoning
	AC4.5 Describe the symptoms of food-induced illness
How to use a hospitality business to meet customer requirements	AC5.1 Review options for hospitality and catering provision
	AC5.2 Recommend options for hospitality provision

	Chapter
nd Catering industry	1
tality and Catering industry	2
o roles across the	2
ospitality and catering	3
	4
	5
ion meet customer	6
n the workplace	7
ity and catering	8
ures for hospitality and	8
	9, 10
ie Environmental Health	12
	11
	9
health	9, 10
provision	13
on	13