

Our Lady Queen of Peace

Catholic High School

Curriculum Overview

YEAR 10 Hospitality and Catering

Careers

Local Market Information	Skills	Jobs
Walkers Snack Foods Manufacturing Factory, Skelmersdale Moor Hall, Aughton (3 Michelin stars) The Barn at Moor Hall, Aughton (1 Michelin star) So-lo Restaurant, Aughton (1 Michelin star) Municipal Hotel Liverpool, Liverpool city centre	Communication Time Management Practical skills Organisational Skills	Chef Food Technologist Nutritionist Event Planner Restaurant Manager

	Knowledge & Understanding			Subject Specific Literacy Development	Cultural Capital / Enrichment Opportunities
	Topics (Bigger Picture)	Knowledge (Key Concepts)	Recall & Retrieval Practice Focus	Key Vocabulary	
Half Term 1	Unit 1 The Hospitality & Catering Industry		Recall knowledge from KS3	Food Hazard HACCP Intolerance Allergy Contamination Danger zone	Weekly Hospitality Club
	1.3.2 HACCP Forms	Understand the process catering establishments use to identify and minimise food hazards	Exam style questions from current topics.		Gain exposure to the hospitality and catering industry.
	1.4.1 Food Related Ill Health Food labelling Laws Food Safety Legislation Food hygiene	The four main types of food hazards. Difference between intolerances and allergies Preventing food induced Ill Health Catering Laws and the role of an EHO			Behind-the-scenes tours of commercial
	Unit 2 Hospitality & Catering		Master cutting	Baton	

	Knowledge & Understanding			Subject Specific Literacy Development	Cultural Capital / Enrichment Opportunities
	Topics (Bigger Picture)	Knowledge (Key Concepts)	Recall & Retrieval Practice Focus	Key Vocabulary	
	in Action		holds and skills	Julienne Dice Brunoise Hygiene Macronutrients Micronutrients	kitchens.
	2.3.1 How to prepare and make dishes	During practical lessons, improving skills through continual practice.			
	2.3.3 Food Safety Practices	Demonstrate how to work safely following personal and food hygiene practices.	Recall and follow food safety practices.		
	2.1.1 Understanding the importance of nutrition	Know and understand the function of nutrients and have an awareness of the importance of a balanced diet. Different Life Stages Different dietary needs	Discuss nutrients in each dish produced.		
Half Term 2	Unit 1 The Hospitality & Catering Industry			Allergy Intolerance Bacteria Gluten Lactose	Build confidence, communication, teamwork, and leadership skills. Learn about healthy lifestyles, sustainability, and responsible consumer choices. Ormskirk food and drink market visit.
	1.4.1 Food Related causes of ill health – Introduction	Know and understand ill health could be caused by allergies, intolerances, bacteria and chemicals. Know the most common food poisoning pathogens.	Exam style questions covering topics from previous HT.		
	1.4.4 The Environment Health Officer	Students should know and understand the role of the Environmental Health Officer (EHO) and their responsibilities.	Multiple exam style questions about different aspects of EHO. (6–8-mark questions)		
	Unit 2 Hospitality & Catering in Action			Boiling,	Weekly Hospitality Club
	2.1.2 How cooking methods	Understand how the following cooking	Discuss		

	Knowledge & Understanding			Subject Specific Literacy Development	Cultural Capital / Enrichment Opportunities
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	can impact on nutritional value	methods impact on nutritional value. Boiling, frying, grilling, poaching, roasting, steaming, baking, stir-frying	nutrients when cooking each dish and how cooking methods can alter the nutritional value	frying, grilling, poaching, roasting, steaming, baking, stir-frying	
	2.3.1 How to prepare and make dishes	During practical lessons, improving skills through continual practice.	Master cutting holds and skills		
	2.3.3 Food Safety Practices	Demonstrate how to work safely following personal and food hygiene practices.	Recall and follow food safety practices.		
Half Term 3	Unit 1 The Hospitality & Catering Industry				Experience opportunities that broaden aspirations beyond their immediate community.
	1.4.1 Symptoms and signs of food- induced ill health.	Know symptoms and signs of food-induced ill health, visible and non-visible	Exam style questions covering topics from previous HT.	Visible Non- visible Danger Zone Preventative	
	1.4.2 Preventative control measures of food induced health.	Identify preventative control measures of food-induced ill health. Know correct temperatures in delivery, storage, preparation and service	Revision for assessments		
	Unit 2 Hospitality & Catering in Action				Weekly Hospitality Club
	2.2.1 Factors affecting menu planning	Know and understand the following factors when planning menus:	Mock NEA	Sustainability 3Rs	

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		equipment available, skills of chef, time available, type of provision, environmental issues, conservation of energy and water.		Environmental Conservation Commodity Contingencies Sequencing Dovetailing	
	2.2.2 How to plan Production	Be able to plan dishes for a menu and know and understand the following: commodity list with quantities, contingencies, equipment list, health, safety and hygiene, Quality points, sequencing/dovetailing.			
	2.3.1 How to prepare and make dishes	During practical lessons, improving skills through continual practice.	Master cutting holds and skills		
	2.3.3 Food Safety Practices	Demonstrate how to work safely following personal and food hygiene practices.	Recall and follow food safety practices.		
Half Term 4	Unit 1 The Hospitality & Catering Industry				Develop an understanding of diverse cultures through food.
	1.2.3 Hospitality and Catering Provision to meet specific requirements	Know and understand how hospitality and catering provisions adapt to		Demographics Expectations Seasonality	

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		satisfy the ever-changing customer climate. Customer requirements, customer expectations and customer demographics		Presentation Accompaniments Garnish	Weekly Hospitality Club
	Unit 2 Hospitality & Catering in Action				
	2.3.1 How to prepare and make dishes	During practical lessons, improving skills through continual practice.	Master cutting holds and skills		
	2.3.2 Presentation Techniques	Understand presentation techniques involve Creativity Garnish and decoration Portion control Accompaniments	Complete "Tunnock Teacake Challenge"		
	2.3.3 Food Safety Practices	Demonstrate how to work safely following personal and food hygiene practices.	Recall and follow food safety practices.		
Half Term 5	Unit 2 Hospitality & Catering in Action			Basic skills Medium skills Complex skills Waste management Organisation Time Management	Weekly Hospitality Club Visit to West Lancs College Hospitality Department.,
	2.3.1 How to prepare and make dishes	During practical lessons, improving skills through continual practice. Understanding skill difficulties and how they are categorised.	Following own production plans		
	2.3.2 Presentation Techniques	Understand portion control			

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	2.3.3 Food Safety Practices	Demonstrate how to work safely following personal and food hygiene practices.	Recall and follow food safety practices.		
	2.4.1 Reviewing of dishes	Know how to produce a brief review of their planning, preparation and cooking; highlighting areas of success and of potential further development	Complete for review for each dish made		
	2.4.2 Reviewing own performance	Be able to identify personal strengths and weaknesses relating to organisation time management	Complete performance review for each session in the kitchen		
Half Term 6	Unit 1 The Hospitality & Catering Industry			COSSH RIDDOR	Weekly Hospitality Club Develop employability skills and career awareness.
	1.3.1 Health and Safety in Hospitality and Catering provision	Understand and be able to complete accident forms and risk assessments Be aware of the responsibilities for personal safety in the workplace of employers and employees Aware of the relevant legislations	Complete exam style questions		
	Unit 2 Hospitality & Catering in Action				
	2.3.1 How to prepare and make dishes	During practical lessons, improving skills through continual practice.	Following own production		

	Knowledge & Understanding			Subject Specific Literacy Development	Cultural Capital / Enrichment Opportunities
	Topics (Bigger Picture)	Knowledge (Key Concepts)	Recall & Retrieval Practice Focus	Key Vocabulary	
		Understanding skill difficulties and how they are categorised.	plans		
	2.3.3 Food Safety Practices	Demonstrate how to work safely following personal and food hygiene practices.	Recall and follow food safety practices.		

Key Assessments			
When	What will be assessed?	Why is this being assessed?	How will results be stored & students receive feedback?
November/December	Key piece using exam questions from topics covered.	To assess knowledge learnt and areas of weakness that can be revisited through recall	Mixture of peer and teacher marked. Written and verbal feedback. Mark stored on Simms tracker and Progress
January	Mock Controlled assessment on 2.1.1 and 2.1.2 Midyear exam using past paper questions	To assess knowledge learnt and areas of weakness that can be revisited through recall	Mixture of peer and teacher marked. Written and verbal feedback. Mark stored on Simms tracker and Progress
April/May	Mock Controlled Assessment 2-2.5 hours in kitchen meal chosen for them, coursework over 6 lessons	Assess ability to plan make and evaluate a dish Preparing for coursework Y11 and checking understanding of success criterion	Teacher marked. Written and verbal feedback given. Mark scored on Simms tracker and progress

June	End of year exam	Assessing all knowledge to date on unit 1	Teacher marked. Written and verbal feedback given. Mark scored on Simms tracker and progress

