

Our Lady Queen of Peace

Catholic High School

Curriculum Overview

YEAR 11 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	Provisions	Weekly Hospitality Club
	1.3.1 Health and safety in hospitality and catering provision of the kitchen and front of house.	Revision of all these sections and the role of an Environmental Health Officer.	knowledge from Y10 Exam style questions from current topics.	Symptoms	
	1.3.2 Food Safety			Preventative	Behind the scenes visit to fine dining restaurant.
	1.4.1 Food related causes of ill health			Allergies	
	1.4.2 Symptoms and signs of food-induced ill health			Molluscs	
	1.4.3 Preventative control measures of food induced ill health			Crustaceans	Food Cultures Around the World Research and
				bacillus cereus campylobacter clostridium perfringens e-coli listeria salmonella	

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	Unit 2 Hospitality & Catering in Action		Master cutting holds and discussion skills needed for complex dishes.	staphylococcus aureus. Contamination	<p>prepare dishes from a range of countries and cultures. Explore how geography, climate, religion, and migration influence food choices. Compare traditional and modern interpretations of global cuisines.</p> <p>Understand how we celebrate cultural events through food, such as Chinese New Year, Diwali, Eid, Easter, and Christmas.</p>
	2.3.1 How to prepare and make dishes	During practical lessons, improving skills through continual practice. Producing dishes using complex skills. Using production plans produced by themselves.			
	2.3.3 Food Safety Practices	Demonstrate how to work safely following personal and food hygiene practices.	Recall and follow food safety practices.	Carbohydrates	
	2.1.2 How cooking methods can impact on nutritional value	Understanding all nutrients in dishes cooked and the benefits.	Recall nutrients within dishes.	Protein Fats Fibre Vitamins Calcium	
Half Term 2	Unit 1 The Hospitality & Catering Industry			Provision	<p>Weekly Hospitality Club</p> <p>A Taste of OLQP: The Student Chef Experience.</p> <p>Students work alongside a trained chef to plan, prepare, and deliver</p>
	1.2.2 Customer requirements in hospitality and catering	Students should know and understand how hospitality and catering provision meets the requirements of the customer	Exam style questions covering topics from previous HT.	Invoice	
	1.2.1 Operation of the front and back of house	Aware of the operational requirements. Workflow of the front of house Workflow of the back of house Know and understand the documentation and administrative requirements used a catering kitchen		Commercial	
	1.1.1 Hospitality and Catering	Know and understand the different types of		Residential Non-residential	

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	Providers	hospitality and catering provisions, commercial, non-commercial, residential and non-residential. Know and understand the categories of Food Service and Residential Service.			a professional dining service for invited guests.
	1.1.2 Working in the Hospitality and Catering Industry	Know and understand the front and back of house roles. Know and understand the personal attributes and qualifications needed for the different roles.			Food Heritage and History Investigate the origins and history of key ingredients and dishes. Explore British food heritage, including regional specialities. Study how historical events such as rationing, trade routes, and immigration have shaped modern cuisine. Include historical influences within coursework planning and evaluations.
	Unit 2 Hospitality & Catering in Action				
	2.3.1 How to prepare and make dishes	Master classes on complex skills	Master cutting holds and discussion skills needed for complex dishes.	Emulsifying Poaching Caramelising Baking blind tempering	
	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				
	1.1.3 Working Conditions in the Hospitality and Catering Industry	Be aware of different employment contracts and working hours. Be aware of benefits attached to the different contract types. Understand supply and demand.	Exam style questions	Operation Commercial Administration Responsibilities Environmental Sustainable	Weekly Hospitality Club
	1.1.4 Contributing factors to the	Understand the basic costs incurred within	Exam Style		West Lancs College

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	success of Hospitality and Catering Provisions	the hospitality and catering industry. Be aware of how the economy can impact on businesses. Know and understand Technological impacts in a positive way. Know and understand the positive and negative impacts that media can have on the hospitality and catering industry	Questions		visit to Hospitality department. Religious and Ethical Food Choices Learn about Halal, Kosher, Hindu, Sikh, vegetarian, vegan, and allergy-aware cooking. Adapt recipes to meet different dietary and cultural requirements. Explore the importance of food in celebrations and religious traditions.
	Unit 2 Hospitality & Catering in Action				
	Coursework	Complete 12-hour NEA Coursework No more input			
Half Term 4	Unit 1 The Hospitality & Catering Industry				Weekly Hospitality Club Hotel visit for behind the scenes look at how they operate day-to-day. Sustainability and Food Provenance Investigate where
	Revision Focus on past papers	Revision Hospitality and catering providers Working in the hospitality and catering industry Working conditions in the hospitality and catering industry Contributing factors to the success of hospitality and catering provision Controlled assessment marked and sent for moderation to the WJEC	Understanding all the command words used in exam questions. How to answer depending on command word.	Advise Analyse Argue Assess Compare Consider Contrast Debate Develop Discuss Distinguish	

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				Evaluate Examine Judge Justify Recommend/Improve Review Support	ingredients come from and how they are produced. Use seasonal, local, and sustainable ingredients in practical lessons. Explore food miles, fair trade, and ethical sourcing. Consider environmental impacts within coursework evaluations.
Half Term 5	Unit 2 Hospitality & Catering in Action		Quick Fire questions Exam questions		Weekly Hospitality Club Food and Society Examine how food reflects identity, community, and culture. Investigate current food trends and consumer behaviour. Explore how social media influences food choices and food presentation. Consider the role of food in celebrations,
	Revision focus Past Papers	The operation of the front and back of house Customer requirements in hospitality and catering Hospitality and catering provision to meet specific requirements Health and safety in hospitality and catering provision Food Safety Hospitality and catering providers Working in the hospitality and catering industry Working conditions in the hospitality and catering industry Contributing factors to the success of			

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		hospitality and catering provision The operation of the front and back of house Customer requirements in hospitality and catering Hospitality and catering provision to meet specific requirements Health and safety in hospitality and catering provision Food Safety			family traditions, and social occasions.

Key Assessments			
When	What will be assessed?	Why is this being assessed?	How will results be stored & students receive feedback?
September	Unit 2 Mock	Preparation for external unit2 to give pointers for development and progress	Teacher marked. Written and verbal feedback given. Mark scored on

			Simms tracker and progress
March	Mock unit 1	Checking Knowledge and skills for unit 1 To highlight areas to develop	Teacher marked. Written and verbal feedback given. Mark scored on Simms tracker and progress
March	Complete unit 2	Formal coursework submission	Marks available to students in August on results day.
June	Unit 1 Paper	Written exam	Marks available to students in August on results day.