

Yr10 (KS4) Hospitality & Catering	Topic Area	Knowledge/Skills that are taught	Knowledge/Skills revisited	What does good look like?	Resources/support at home
Autumn 1	<p>Basic H&S of the Food Room</p> <p>Demo & Practical: Mini Bread Loaves</p> <p>Demo: Enriched Bread – Chelsea Buns</p> <p>Prac: Chelsea Buns dough & shape/bake</p> <p>Demo: International Bread – Pizza</p> <p>Prac: Pizza dough & shape/bake</p> <p>Demo: Enriched Bread – Doughnuts</p>	<p>UNIT 2: AC1.1 Functions of nutrients in the human body</p> <p>UNIT 2: AC1.2 Compare nutritional needs of specific groups</p> <p>UNIT2: AC1.3 Explain characteristics of unsatisfactory nutritional intake</p> <p>UNIT 2:AC1.4 explain how cooking methods impact on nutritional value</p>	<p>This term's content revisits basic practical skills and food & nutrition theory and builds on learning from the Year 9 Cooking & Nutrition project.</p> <p>Unit 2 theory content is new, but builds on learning from KS3.</p>	<p>Knowledge / understanding</p> <p>Students know key words and terms for each unit.</p> <p>Students are able to complete short-answer and extended response past paper questions for the unit covered.</p> <p>Skills</p> <p>Development of skills relevant to the specification, leading to successful independent completion of practical examinations, completed on Making Day.</p>	<p>Quizlet</p> <p>Online revision sources -Welsh exam board</p> <p>Revision guide</p> <p>Recipe book</p> <p>Theory support material - worksheets & questions.</p>
Autumn 2	<p>Prac: Doughnut dough & shape/fry</p> <p>Demo & Prac: All in One Method – Victoria Sandwich Demo & Prac: Carrot Cake</p> <p>Demo & Prac: Cake Decorating with Ms Oddi</p> <p>Demo & Prac: Melting Brownies Demo & Prac: Creamed Method – Marbled Cake</p> <p>Demo: Whisking Method – Swiss Roll</p> <p>Prac: Whisking Swiss Roll cake & fill</p>	<p>UNIT 1: AC1.1 Describe the structure of the hospitality & catering industry</p> <p>UNIT 1: AC1.2 Analyse job requirements within the H&C industry</p> <p>UNIT 1: AC1.3 Describe the different job roles across the H&C industry</p> <p>UNIT 1: AC1.4 Explain the factors affecting the success of H&C providers</p> <p>Unit 1&2 catch up.</p>	<p>This term's content revisits basic practical skills, focussing on specific diets. It builds on learning from the Year 9 Cooking & Nutrition project.</p> <p>Unit 1 theory content is new, but builds on learning from KS3.</p>	<p>Knowledge / understanding</p> <p>Students know key words and terms for each unit.</p> <p>Students are able to complete short-answer and extended response past paper questions for the unit covered.</p> <p>Skills</p> <p>Development of skills relevant to the specification, leading to successful independent completion of practical examinations, completed on Making Day.</p>	<p>Quizlet</p> <p>Online revision sources -Welsh exam board</p> <p>Revision guide</p> <p>Recipe book</p> <p>Theory support material - worksheets & questions.</p>
Spring 1	<p>Demo & Prac: Shortcrust Pastry – Cornish Pasty</p> <p>Demo & Prac: Shortcrust Pastry – Chocolate Tart</p>	<p>UNIT 2: AC 2.1 Explain factors to consider when proposing dishes for menus?</p> <p>UNIT 2: AC2.2 Explain how dishes on a menu address environmental issues?</p> <p>UNIT 2: AC2.3 Explain how menus meet customer needs?</p>	<p>This term's content revisits basic practical skills, focussing on specific diets. It builds on learning from the Year 9 Cooking & Nutrition project.</p> <p>Unit 2 theory content is new, but builds on learning from KS3.</p>	<p>Knowledge / understanding</p> <p>Students know key words and terms for each unit.</p> <p>Students are able to complete short-answer and extended response past paper questions for the unit covered.</p>	<p>Quizlet</p> <p>Online revision sources -Welsh exam board</p> <p>Revision guide</p> <p>Recipe book</p>

	Demo & Prac: Rough Puff Pastry – Sausage Rolls Demo: Choux Pastry – Profiteroles Prac: Choux Pastry – Profiteroles Demo & Prac: Sweet Rough Puff Pastry – Apple Crumble Pie			Skills Development of skills relevant to the specification, leading to successful independent completion of practical examinations, completed on Making Day.	Theory support material - worksheets & questions.
Spring 2	Demo & Prac: – Spanakopita Demo: Beef – Cottage Pie Prac: Cottage Pie Filling & Mash Demo & Prac: Pork – Moroccan Spiced Soup Demo & Prac: Lamb – Keema & Naan Demo & Prac: Apple Crumble Pie	UNIT 2: AC2.4 Plan production of dishes for a menu UNIT 1: AC2.1 Describe the operation of the kitchen UNIT 1: AC2.2 Describe the operation of the front of house UNIT 1: AC2.3 Explain how H&C provision meet customer requirements	This term's content revisits basic practical skills, focussing on specific diets. It builds on learning from the Year 9 Cooking & Nutrition project. Unit 1 & 2 theory content is new, but builds on learning from KS3.	Knowledge / understanding Students know key words and terms for each unit. Students are able to complete short-answer and extended response past paper questions for the unit covered. Skills Development of skills relevant to the specification, leading to successful independent completion of practical examinations, completed on Making Day.	Quizlet Online revision sources -Welsh exam board Revision guide Recipe book Theory support material - worksheets & questions.
Summer 1	Year 10 Project Practical: Task 1 - research Year 10 Project Practical: Task2 – Design Ideas Year 10 Project Practical: Final Dish 1 Practical Year 10 Project Practical: Final Dish 2 Practical Year 10 Project Practical: Catch up.	UNIT 2: AC3.1 Use of Techniques in preparation of commodities Finish write up of Year10 project UNIT 2: AC3.2 Assure quality of commodities to be used in food preparation	This term's content revisits basic practical skills, focussing on specific diets. It builds on learning from the Year 9 Cooking & Nutrition project. Unit 2 theory content is new, but builds on learning from KS3.	Knowledge / understanding Students know key words and terms for each unit. Students are able to complete short-answer and extended response past paper questions for the unit covered. Skills Development of skills relevant to the specification, leading to successful independent completion of practical examinations, completed on Making Day.	Quizlet Online revision sources -Welsh exam board Revision guide Recipe book Theory support material - worksheets & questions.
Summer 2	Demo & Prac: Breaking down a Chicken Demo & Prac: Chicken, Leek & Bacon Braid	UNIT 2: AC3.3 Use of techniques in the cooking of commodities UNIT 2: AC3.4 Use of Food Safety Practices Catch up with UNIT 1&2	Students revisit knowledge and build on skills covered in Year 10. Students prepare for a practical exam using the skills learned.	Knowledge / understanding Students know key words and terms for each unit. Students are able to complete short-answer and extended response past paper questions for the unit covered. Skills	Quizlet Online revision sources -Welsh exam board Revision guide Recipe book Theory support material - worksheets & questions.

				Development of skills relevant to the specification, leading to successful independent completion of practical examinations, completed on Making Day.	
Yr11 (KS4) Hospitality & Catering	Topic Area	Knowledge/Skills that are taught	Knowledge/Skills revisited	What does good look like?	Resources/support at home
Autumn 1	<p>Basic H&S of the Food</p> <p>Demo & Practical: Mushroom Risotto Demo & Prac: Special Fried Rice with Prawns Demo & Prac:: Fish Cakes with Tartare Sauce Demo & Prac: Fish Chowder Demo & Prac: Fish Pie Demo & Prac: Chicken Katsu Curry with Rice</p>	<p>UNIT 2: AC 3.4 Complete dishes using presentation techniques</p> <p>UNIT 2: AC 3.4 Complete dishes using presentation techniques</p> <p>UNIT2: AC 3.5 Use of Food Safety Practices</p> <p>UNIT2: AC 3.5 Use of Food Safety Practices</p>	<p>Students revisit knowledge and build on skills covered in Year 10 - nutritional values and dietary requirements of specific groups.</p> <p>Unit 2 theory content is new, but builds on learning from KS3.</p>	<p>Knowledge / understanding</p> <p>Students know key words and terms for each unit.</p> <p>Students are able to complete short-answer and extended response past paper questions for the unit covered.</p> <p>Skills</p> <p>Development of skills relevant to the specification, leading to successful independent completion of practical examinations, completed on Making Day.</p>	<p>Quizlet</p> <p>Online revision sources -Welsh exam board</p> <p>Revision guide</p> <p>Recipe book</p> <p>Theory support material - worksheets & questions.</p>
Autumn 2	<p>Demo & Prac: Pupils own recipe for Burger & Wedges</p> <p>Demo & Prac: Moroccan Spiced Soup</p> <p>Cake decorating / presentation</p> <p>Demo & Prac: Fondant Fancies</p> <p>Trip to Borough Market – London Bridge</p> <p>Demo & Prac: Christmas Cooking – pupils choice</p>	<p>UNIT 1: AC 3.1 Describe personal safety responsibilities in the workplace</p> <p>UNIT 1: AC 3.2 ID risks to personal safety in H&C</p> <p>UNIT 1: AC 3.3 Recommend personal safety control measures for H&C provision</p> <p>UNIT 1: AC 4.1 Describe food related causes of ill health</p> <p>UNIT 1: AC 4.2 Describe the role & responsibilities of the Environmental Health Officer EHO</p> <p>UNIT 1: AC 4.3 Describe food safety Legislation</p>	<p>Students revisit knowledge and build on skills covered in Year 10 - designing, planning and preparing dishes.</p> <p>Unit 1 theory content is new, but builds on learning from KS3.</p>	<p>Knowledge / understanding</p> <p>Students know key words and terms for each unit.</p> <p>Students are able to complete short-answer and extended response past paper questions for the unit covered.</p> <p>Skills</p> <p>Development of skills relevant to the specification, leading to successful independent completion of practical examinations, completed on Making Day.</p>	<p>Quizlet</p> <p>Online revision sources -Welsh exam board</p> <p>Revision guide</p> <p>Recipe book</p> <p>Theory support material - worksheets & questions.</p>
Spring 1	<p>Demo & Prac: Sausage & Bean Cobbler</p> <p>Demo & Prac: practice of NEA - dish 1 & 2</p> <p>Day 2 – Practical Making Day – Dish 1 & 2</p> <p>Demo : Self Saucing Chocolate Pudding</p>	<p>UNIT 1: AC 4.4 Describe the common types of food poisoning</p> <p>UNIT1: AC4.5 Describe the symptoms of food induced ill health</p> <p>Preparation for Task 1& 2 of NEA</p> <p>NEA – 9 Hour Assessment – Day1 – write up Day2 – Practical Making Day</p> <p>UNIT 1: AC 5.1 Review options for H&C provision</p>	<p>Students revisit knowledge and build on skills covered in Year 10 & 11 - NEA practical exam.</p> <p>Unit 1 theory content is new, but builds on learning from KS3.</p>	<p>Knowledge / understanding</p> <p>Students know key words and terms for each unit.</p> <p>Students are able to complete short-answer and extended response past paper questions for the unit covered.</p> <p>Skills</p>	<p>Quizlet</p> <p>Online revision sources -Welsh exam board</p> <p>Revision guide</p> <p>Recipe book</p> <p>Theory support material - worksheets & questions.</p>

		UNIT 1: AC 5.2 Recommend options for hospitality provisions		Development of skills relevant to the specification, leading to successful independent completion of practical examinations, completed on Making Day.	
Spring 2	Prac: Self Saucing Chocolate Pudding Demo & Prac: Portuguese Egg Tarts Demo & Prac: Ricotta & Fruit Tart	Revision – Unit 1 Revision – Unit 2	Students revisit knowledge learned in Year 10 & 11 for the Unit 1 exam.	<p>Knowledge / understanding Students know key words and terms for each unit. Students are able to complete short-answer and extended response past paper questions for the unit covered.</p> <p>Skills Development of skills relevant to the specification, leading to successful independent completion of practical examinations, completed on Making Day.</p>	<p>Quizlet Online revision sources -Welsh exam board Revision guide Recipe book Theory support material - worksheets & questions.</p>
Summer 1	Revision Unit 1 & 2	Revision – Unit 1 Revision – Unit 1 - Past Paper section 1 Revision – Unit 2 Revision – Unit 2 – Past paper section 2	Students revisit knowledge learned in Year 10 & 11 for the Unit 1 exam.	<p>Knowledge / understanding Students know key words and terms for each unit. Students are able to complete short-answer and extended response past paper questions for the unit covered.</p> <p>Skills Development of skills relevant to the specification, leading to successful independent completion of practical examinations, completed on Making Day.</p>	<p>Quizlet Online revision sources -Welsh exam board Revision guide Recipe book Theory support material - worksheets & questions.</p>
Summer 2					