

Key Stage 4 - Hospitality & Catering - Curriculum Overview

	Autumn		Spring		Summer	
Year	1	2	1	2	1	2
10	<p><u>Food : Causes of ill health</u></p> <p>Introduction:</p> <ul style="list-style-type: none"> • Kitchen health & safety • Food storage • Bacteria, microbes, chemicals, metals, poisonous plants <p>Types of food poisoning:</p> <ul style="list-style-type: none"> • Campylobacter, Salmonella, E-Coli, Clostridium Perfringens, Listeria, Bacillus Cereus, Staphylococcus Aureus <p>Food induced ill health:</p> <ul style="list-style-type: none"> • Intolerances, allergies. <p>Legislation</p> <ul style="list-style-type: none"> • Food Safety Act • Food Safety & Food Labelling Regulations <p>EHO:</p> <ul style="list-style-type: none"> • Roles (Enforcement) • Responsibilities. 	<p><u>Workplace Health & safety</u></p> <p>Investigating the roles & responsibilities of employers & employees in relation to:</p> <ul style="list-style-type: none"> • Health and Safety at work Act • Reporting injuries, disease and dangerous occurrences regulations (RIDDOR) • Control of Substances Hazardous to Health regulations (COSHH) • Manual handling operations regulations • Personal Protective Equipment at Work regulations (PPER) <p>Determining risks to:</p> <ul style="list-style-type: none"> • Health & security. • To security <p>Identifying control measures:</p> <ul style="list-style-type: none"> • For employees & customers 	<p><u>The Hospitality & Catering Industry</u></p> <ul style="list-style-type: none"> • Types of provider • Types of service & provision • Commercial/non-commercial establishments • Contract catering • Rating and standards • Job roles <p>Requirements:</p> <ul style="list-style-type: none"> • Pay & qualifications. • Personal attributes <p>Working conditions:</p> <ul style="list-style-type: none"> • Contracts, working hours <p>Business success:</p> <ul style="list-style-type: none"> • Cost, profit, economy • Competition • Customer service • Environmental factors • Demographics/ lifestyle and expectations. • Trends, media, political factors. 	<p><u>How the hospitality and catering provision operates</u></p> <p>Kitchen & front of house operation:</p> <ul style="list-style-type: none"> • Layout • Workflow • Operational activities • Equipment and materials • Stock control • Documentation and administration • Staff allocations • Dress code • Safety and security <p>Customer requirements</p> <ul style="list-style-type: none"> • Leisure • Business/corporate • Local residents • Customer needs. • Expectations • Customer trends • Customer rights, equality 	<p><u>Controlled assessment preparation</u></p> <p>Nutrition. Function, excess and deficiency.</p> <ul style="list-style-type: none"> • Fat • Protein • Carbohydrates • NSP (Fibre) • Vitamins A,D,E,K,B,C • Minerals • Water <p>Nutrient requirement and comparison of special dietary needs.</p> <ul style="list-style-type: none"> • Adult, children, elderly • Vegan / vegetarian • Food allergies & intolerances 	<p><u>Controlled assessment preparation</u></p> <p>Recipe planning.</p> <ul style="list-style-type: none"> • Time plans – related to own choice practical. <p>Mock examination revision of examined unit.</p> <ul style="list-style-type: none"> • Food causes of ill health • Workplace health & safety • Hospitality & catering industry & operation. <p>School trip.</p> <ul style="list-style-type: none"> • Visit to Shrewsbury Colleges group : Practical activity in industrial kitchens & restaurant.
10	<p><u>Food practical skills</u></p> <p>Safe knife skills Fruit and vegetable preparation and cooking Cake & biscuit methods (<i>Rubbing in, creaming</i>) Cake decoration (<i>Piping & icing</i>) Vegetable and meat reduction sauces White (<i>starch based</i>) sauces Bread (<i>Yeast theory. Shaped bread & decoration</i>)</p>		<p><u>Food practical skills</u></p> <p>Pastry based skills (<i>resting, lining tin, baking blind</i>) Shaping pastry (<i>Decorative finishes. Encasing with pastry</i>) Filo & rough puff pastry Choux pastry Pasta. Making and shaping pasta. (<i>Cutting and ravioli</i>) Piped biscuits</p>		<p><u>Food practical skills</u></p> <p>Shaped meat products (<i>meatballs</i>) Poultry : Jointing a chicken. (<i>Accompanying dishes</i>) Fish : Filleting a whole fish (<i>Accompanying dishes</i>) Gelatine based products (<i>Panna-cotta</i>) Recipe design – own choice practical</p>	

<p>11</p>	<p><u>Controlled assessment preparation</u></p> <p>Cooking methods & the effect on nutrition and sensory properties.</p> <ul style="list-style-type: none"> • Boiling. Steaming. Poaching Roasting. Baking. Frying. Simmering. <p>Investigating factors when proposing dishes for menus</p> <ul style="list-style-type: none"> • Cost. Seasonality. Type of provision. • Environmental issues. • Customer needs. <p><u>Ongoing revision for mock exam</u></p> <p>Food causes of ill health Workplace health & safety</p>	<p><u>Controlled assessment preparation</u></p> <p>Revision of nutrition and nutritional requirements of client groups.</p> <p>Investigating and analysing the design brief.</p> <ul style="list-style-type: none"> • Client group. Dietary needs. <p>Recipe selection and justification. Practising food practical skills.</p> <ul style="list-style-type: none"> • Preparation, cooking & presentation techniques. • Dovetailing of tasks • Time plans. <p><u>Ongoing revision for mock exam</u></p> <p>Hospitality & catering industry & Provision.</p>	<p><u>Live 'Controlled assessment' task</u></p> <p><u>Design brief analysis</u></p> <ul style="list-style-type: none"> • Client group. Provisions. <p><u>Nutritional requirements</u></p> <ul style="list-style-type: none"> • Function. Deficiency. Excess • Comparison of diets. <p><u>Recipe justification</u></p> <ul style="list-style-type: none"> • Recipe meets requirements of design brief. • Appropriate cooking methods. • Time-plans <p><u>Practical examination</u></p> <ul style="list-style-type: none"> • Extended practical exam. • Two dishes • Dovetailing of tasks. • Presentation of dishes. 	<p><u>Review options for H & C provision</u></p> <ul style="list-style-type: none"> • Summarise different options. Advantages and disadvantages. • Use of supporting information which justify how this meets specified needs <p><u>Ongoing revision for mock exam</u></p> <p>Food causes of ill health Workplace health & safety</p> <p><u>Ongoing revision for mock exam</u></p> <p>Hospitality & catering industry & Provision.</p>	<p><u>Examination revision of examined unit.</u></p> <p>GENERAL REVISION & EXAM TECHNIQUE</p>
<p>11</p>	<p><u>Food practical skills</u></p> <p>Dessert. Meringue. Mousse. Decoration Garnishing and finishing techniques Plate presentation Potato accompaniments (<i>workshop</i>) Recipe design – own choice practical based on developing ideas for practise controlled assessment task.</p>		<p><u>Food practical skills</u></p> <p>Recipe design – own choice practical based on developing ideas for practise controlled assessment task.</p> <p>Live practical 'Controlled Assessment' task.</p>		