



Post 16 & KS5

- Opportunities to Work in industry – Front of house, Catering or events planning
- Apprenticeships in catering industry
- Level 3 Hospitality & Catering courses

Opportunities for personal revision and subject workshops

Course completed



Summer Term

Unit 1. Examination in Summer exam series

Revision, Personal Learning checklist reviews and exam preparation



Exam technique practice

Recap, revise, exam questions

Spring Term

Gold Mocks

Revision, Personal Learning checklist reviews and exam preparation

How do I model a Pass 2/Merit/Distinction level answer?



Explain how hospitality and catering provision meet customer requirements

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Health & Safety/Laws

Describe food safety legislation



Silver mocks

What are common types of food poisoning?

Revision for Unit 1 examination – How does each command word for the examination question want me to respond?

Describe the role and responsibilities of the Environmental Health Officer (EHO)

Unit 1.3.1

Describe food related causes of ill health

Identify risks to personal safety in hospitality and catering

YEAR 11

Autumn Term

How do hospitality and catering provision meets health and safety requirements?

Unit 2. Grades sent off to moderator to be verified



The structure of the hospitality and catering industry

Analyse job requirements within the hospitality and catering industry

Recommend personal safety control measures for hospitality and catering provision

Describe working conditions of different job roles across the hospitality and catering industry

Summer Term

How hospitality and catering provisions operate?

Explain factors affecting the success of hospitality and catering providers

Select two dishes to cook in the Unit 2. Cooking examination in Feb/March

Techniques in preparation of commodities



Spring Term

Mock Unit 2 Cooking exam



The development of menu planning

Plan four dishes that fulfill the assignment brief

Compare the nutritional needs of specific groups

The function of protein, fat, Carbohydrate and vitamins in the body?

KS2
Understand a healthy & varied diet
Use a range of cooking techniques
Understand seasonality

Evaluations

KS3
Cook to feed yourself and others
Understand nutrition & health
Use a range of cooking techniques

YEAR 10

**KS2
KS3**

Start of Unit 2. Coursework

What is the importance of nutrition?

The function of Minerals, Fibre and water in the body

Introduction of the Unit 2. Assignment brief

