

Curriculum Overview - Year 10 Food:

Year 10 Subject Intent Food, Level 1/2 Hospitality and Catering

Students will demonstrate effective and safe high-level cooking skills by planning, preparing dishes using a variety of cooking techniques and equipment. Students will develop knowledge and understanding of the hospitality and catering industry, including job requirements, factors affecting success, operation of the kitchen/front of house, customer requirements, health, safety, and hygiene.

When	Topic	Link with School Intent 1 – Curriculum (C) 2 – Standards (S) 3 – Achievement (A) 4- Pastoral Support (P.S) 5- Educational experiences (EE) 6- Quality of teaching and learning. (T&L)	Department Intent (What we intend our students to have learnt?) <i>Differentiated:</i> Key words/writing frames/ Build vocab. using literacy sheet/Chunked information instructional worksheets/Exemplar work displayed/Peer assessment and support/Seating plan/Working in groups <i>Extension:</i> Working independently/Explore potential to adapt recipes/Propose various alternatives to suit different dietary requirements/Produced high-quality finished products	Cross-curricular practical application	Implementation
Year 10	<ul style="list-style-type: none"> The Structure Of The Hospitality And Catering Industry Styles Of Service Food At Non Catering Venues Standards And Ratings Suppliers To Hospitality And Catering Job Roles In The Hospitality And Catering Industry 	<p>C/S/A/ T&L</p> <p>C/S/A/ T&L</p> <p>C/S/A/ T&L</p> <p>C/S/A/ T&L</p>	<ul style="list-style-type: none"> LO1 Understand the environment in which hospitality and catering providers operate. AC1.1 describe the structure of the hospitality and catering industry AC1.2 analyse job requirements within the hospitality and catering industry AC1.3 describe working conditions of different job roles across the hospitality and catering industry AC1.4 explain factors affecting the success of hospitality and catering providers 	<p>English: Descriptive adjectives of sensory analysis and evaluation</p> <p>Maths: Measurement Ratio/Fractions</p> <p>Geography: Foods are</p>	<ul style="list-style-type: none"> Mock Hospitality and Catering exam <i>Final</i> written exam: 1 hour 30 minutes

	<ul style="list-style-type: none"> • Working Conditions In The Hospitality And Catering Industry • Factors Affecting The Success Of Hospitality And Catering Providers • Operation of the Kitchen. • Operation Of Front Of House • How Hospitality And Catering Meets Customer Requirements. • Personal Safety Responsibilities In The Workplace • Risks To Personal Safety • Personal Safety Recommendations • Food Related Causes Of Ill Health • Role And Responsibilities Of The EHO • Food Safety Legislation • Symptoms Of Food Induced Ill Health. 	<p>C/S/A/ T&L C/S/A/ T&L C/S/A/ T&L</p> <p>C/S/A/ T&L</p> <p>C/S/A/ T&L</p> <p>C/S/A/ T&L</p> <p>C/S/A/ T&L C/S/A/ T&L</p> <p>C/S/A/ T&L C/S/A/ T&L</p>	<p>LO2 Understand how hospitality and catering provisions operate AC2.1 describe the operation of the kitchen AC2.2 describe the operation of front of house AC2.3 explain how hospitality and catering provision meet customer requirements</p> <p>LO3 Understand how hospitality and catering provision meets health and safety requirements AC3.1 describe personal safety responsibilities in the workplace AC3.2 identify risks to personal safety in hospitality and catering AC3.3 recommend personal safety control measures for hospitality and catering provision</p> <p>LO4 Know how food can cause ill health AC4.1 describe food related causes of ill health AC4.2 describe the role and responsibilities of the Environmental Health Officer (EHO) AC4.3 describe food safety legislation AC4.4 describe common types of food poisoning AC4.5 describe the symptoms of food induced ill health</p>	<p>grown and harvested</p> <p>Art and Design: Presentation and decoration</p>	
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