

# Hospitality and Catering

1



**YEAR 10**

## The Hospitality and Catering Industry.

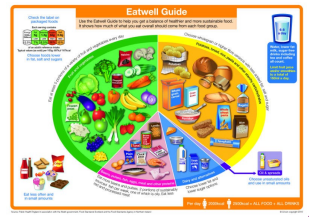
What is the Hospitality and Catering industry? What businesses come under the industry umbrella?

## Working operations

How does the front of the house team work?  
How does the kitchen brigade work?

## Unit 1 External Exam

Written external exam



**YEAR 11**

**Nutrition**

## Nutrition

What are the basic nutrients?  
How do we ensure we have a balanced diet?

**EXAM**

**Health and Safety**

## Keeping staff and Customers safe

Food poisoning, bacteria control, food safety legislation, food allergies and intolerances.

**Operations**

**Working in the industry**

## Job Roles and responsibilities.

What job roles are available? What are the attributes and skills required?



**The industry**

## The impact of cooking methods on nutritional values.

How does the way we cook ingredients have an impact on the nutritional values of foods?



## Written Non Examination Controlled Assessment.

Plan, produce and present a 2 course meal to fit a specific brief.

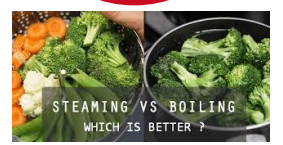
**Nutritional needs of specific groups**

## MILESTONE TITLE

Nutritional needs of specific groups and unsatisfactory intakes.



**Cooking methods**



**Menu Planning**

## Planning a successful menu.

How do we ensure our menus are successful? Do they meet all customer needs?

**Unit 2**

**Unit 1 revision**

## Unit 1 Revision

Pupils have a second attempt at sitting the Unit one external paper. Revision for the exam.

**EXAM**