

Hospitality and Catering Curriculum: Year 11

Year 11		HT1 Sept – Oct (8 weeks)	HT2 Nov – Dec (7 weeks)	HT3 (Jan – Feb (7 weeks)	HT4 Mar – Apr (6 weeks)	HT5 Apr – May (5 weeks)	HT6
subject	Topic	Unit 2 hospitality and catering in action.	Unit 2 hospitality and catering in action.	Unit 2 hospitality and catering in action.			
	Why this and why now?	Unit 2 LO1 – Understand the importance of nutrition when planning menus. LO2 – Understand menu planning. Why now To prepare learners for UNIT 2 internal assessment	Unit 2 LO3 Be able to cook dishes Why now? Student are fully prepared for unit 2 internal assessment	Prepare for controlled assessment task LO3 Be able to cook dishes Why now? Summative assessment window.			
	What is the essential knowledge that needs to be remembered?	AC1.1 Describe functions of nutrients in the human body. AC1.2 Needs of specific groups. AC1.3 Explain characteristics of unsatisfactory nutritional intake. AC1.4 Explain how cooking methods impact on nutritional value. AC3.5 Use food safety practices	AC4.3 Describe food safety legislation. AC4.4 Describe common types of food poisoning. AC3.5 Use food safety practices. AC2.4 Plan production of dishes for a menu. AC3.2 Assure quality of commodities to be used in food preparation.	AC3.1 Use techniques in preparation of commodities AC3.2 Assure quality of commodities to be used in food preparation A C3.3 Use techniques in cooking of commodities AC3.4 Complete dishes using presentation techniques			
	What is the assessment intent and how will you assess?	Formative assessment during lessons to check understanding of assessment criteria LO1 Understand the importance of nutrition when planning menus 1. AC1.1 Describe functions of nutrients in the human body (performance Level 2 Merit)	Formative assessment during lessons to check understanding of assessment criteria Students will gain an understanding of comparing two specific groups. Compare diets of: ✓ Children and adults	Controlled assessment task – set by exam board Students work will be assessed using assessment criteria set out by the exam board covering both theory and practical skills.			

		2. AC1.3 Explain characteristics of unsatisfactory nutritional intake (<i>performance Level 2 Merit</i>)	<div>✓ Children and elderly</div> <div>✓ Teenagers and adults</div> <div>✓ Teenagers and toddlers</div> Teenagers and elderly			
What should the end point look like	Students will have developed an understanding of subject specific terminology and have a clear understanding of assessment vocabulary and assessment criteria. Students will be prepared of internal assessment LO1/LO2 Student booklet ongoing with written responses.	Students will have developed an understanding of subject specific terminology and have a clear understanding of assessment vocabulary and assessment criteria. Students will be prepared of internal assessment LO1/LO2 Student booklet completed	Students will have completed controlled assessment work for unit 2. Written report with assessment feedback sheet. Unit 2 and also witness statement from assessor. Within written responses students will show an understanding of subject specific terminology and have a clear understanding of assessment criteria vocabulary.			
Wider Curriculum Links	.					