

## Hospitality and Catering Curriculum Long Term Planning: Year 10

Year 10		HT1 Sept – Oct (7 weeks)	HT2 Nov – Dec (7 weeks)	HT3 Jan – Feb (7 weeks)	HT4 Mar – Apr (6 weeks)	HT5 Apr – May (5 weeks)	HT6 Jun – Jul (7 weeks)
	Topic	LO1 Understand the environment in which hospitality and catering providers operate	LO1 Understand the environment in which hospitality and catering providers operate	LO2 Understand how hospitality and catering provision operates LO3 Understand how hospitality and catering provision meets health and safety requirements	LO3 Understand how hospitality and catering provision meets health and safety requirements  LO4 Know how food can cause ill health	LO5 Be able to propose a hospitality and catering provision to meet specific requirements	External exam Unit 1  Unit 2 hospitality and catering in action.
	Why this and why now?	To ensure pupils have the necessary knowledge and skills to begin preparation for exam.  Why now? To prepare learners for external assessment June 2022	Building on the knowledge acquired from AC1.1 & AC 1.2 To ensure pupils have the necessary knowledge and skills in preparation for exam. Why now? To prepare learners for external assessment June 2022	Building on the knowledge acquired from LO 1 To ensure pupils have the necessary knowledge and skills in preparation for exam. Why now? To prepare learners for external assessment June 2022	Building on the knowledge acquired from LO 1/LO 2 To ensure pupils have the necessary knowledge and skills in preparation for exam. Why now? To prepare learners for external assessment June 2022	Building on the knowledge acquired from LO 1/LO 2/LO3/LO4 To ensure pupils have the necessary knowledge and skills in preparation for exam. Mock exam paper Why now? To prepare learners for external assessment June 2022	Timetabled external exam. 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
	What is the essential knowledge that needs to be remembered?	AC1.1 The structure of hospitality and the catering industry AC1.2 Analyse job requirements within the hospitality and Catering industry Understanding of key vocab when completing mock assessments in exam style format.	AC1.3 Describe working conditions of different job roles across the hospitality and catering industry AC1.4 Explain factors affecting the success of hospitality <b>and catering providers</b> Understanding of key vocab when completing mock assessments in exam style format.	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 meets customer requirements AC3.1 Describe personal safety responsibilities in the work place AC3.2 Identify risks to personal safety in hospitality and catering	AC3.3 Recommend personal safety control measures for hospitality and catering provision A4.1 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 AC 4.4 Describe common types of food poisoning	AC5.1 Review options for hospitality and catering provision. AC5.2 Recommend options for hospitality provision. Understanding of key vocab when completing mock assessments in exam style format.	All teaching and learning content for unit 1. How to answer exam style questions, using key vocab within their written responses.  Unit 2 AC2.1 Explain factors to consider when proposing dishes for menus. AC2.2 Explain how dishes on a menu address environmental issues.

					AC4.5 Describe the symptoms of food induced ill health Understanding of key vocab when completing mock assessments in exam style format.		AC1.1 Describe functions of nutrients in the human body. AC3.2 Assure quality of commodities to be used in food preparation.
What is the assessment intent and how will you assess?	To assess progress against specified criteria of Unit 1 – LO 1. Formative assessment during lessons to check understanding of assessment criteria	To assess progress against specified criteria of Unit 1 – LO 1. Formative assessment during lessons to check understanding of assessment criteria	To assess progress against specified criteria of Unit 1 – LO 1./LO2/LO3 Formative assessment during lessons to check understanding of assessment criteria	To assess progress against specified criteria of Unit 1 – LO1./LO2/LO3/LO4 Formative assessment during lessons to check understanding of assessment criteria	To assess progress against specified criteria of Unit 1 – LO1./LO2/LO3/LO4/LO5 Formative assessment during lessons to check understanding of assessment criteria Mock exam – exam conditions.	To assess progress against specified criteria of Unit 2 – LO 1. Formative assessment during lessons to check understanding of assessment criteria	
	To give learners individual feedback relating to gaps in knowledge and giving learners a clear understanding of how to answer questions correctly.	To give learners individual feedback relating to gaps in knowledge and giving learners a clear understanding of how to answer questions correctly.	To give learners individual feedback relating to gaps in knowledge and giving learners a clear understanding of how to answer questions correctly.	To give learners individual feedback relating to gaps in knowledge and giving learners a clear understanding of how to answer questions correctly.	To give learners individual feedback relating to gaps in knowledge and giving learners a clear understanding of how to answer questions correctly.		
	Homework projects which contain recap of learning from previous lessons learning.	Homework projects which contain recap of learning from previous lessons learning.	Homework projects which contain recap of learning from previous lessons learning.	Homework projects which contain recap of learning from previous lessons learning.	Homework projects which contain recap of learning from previous lessons learning.	Homework projects which contain recap of learning from previous lessons learning.	
	Ongoing formative assessment and summative assessment termly- external theory exam prep						
What should the end point look like	Individual students' folders will have: Student booklet AO1 will be completed with written responses for given tasks.	Individual students' folders will have: Student booklet AO1/AO 2 will be completed with written responses for given tasks.	Individual students' folders will have: Student booklet AO1/AO 2/AO3/ will be completed with written responses for given tasks.	Individual students' folders will have: Student booklet AO1/AO 2/AO3/ AO 4 will be completed with written responses for given tasks.	Individual students' folders will have: Student booklet AO1/AO 2/AO3/ AO 4/LO 5 will be completed with written responses for given tasks.	Students will be prepared for external Exam June 2022 Individual students' folders will have: Student booklet Unit 2	

		<p>Learners will have developed an understanding of subject specific terminology. Exam style questions will be completed by learners.</p> <p>Homework will be complete</p>	<p>Learners will have developed an understanding of subject specific terminology. Exam style questions will be completed by learners.</p> <p>Homework will be complete</p> <p>.</p>	<p>Learners will have developed an understanding of subject specific terminology. Exam style questions will be completed by learners.</p> <p>Homework will be complete</p>	<p>Learners will have developed an understanding of subject specific terminology. Exam style questions will be completed by learners.</p> <p>Homework will be complete</p> <p>.</p>	<p>Learners will have developed an understanding of subject specific terminology. Exam style questions will be completed by learners.</p> <p>Mock exam paper will be completed by Learners.</p> <p>Homework will be complete</p>	<p>AO1 will be completed with written responses for given tasks. Learners will have developed an understanding of subject specific terminology.</p>
	<b>Wider Curriculum Links</b>	Visits to professional kitchens; career conversations with professionals; visits to restaurants.					