Year 10 - Bilton School Planning for Progress over Time - Hospitality and Catering

INTENT: To develop knowledge and understanding of the hospitality and catering industry. Students are to apply this knowledge over time.

The bigger picture: The bigger picture of this course is it teaches life skills amd enriches a students understanding of the wider world, health,, safety and opens the door for future education and potentially careers in this field.

Subject: WJEC - Hospitality and Catering - Level 1/2 Certificate	
Unit 1	**Theory:** The Hospitality and Catering Industry
Unit 2	NEA: Practical: Hospitality and Catering in Action

Spec Code NA1 - Component code - 601/7703/2 -QN - C00/1157/4

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IMPLEMENTATION

Year 10	Term 1 - Topic									Term 2 - Topic								Term 3 -							Term 4 -							Term 5 -							Term 6 -						
	01/09/2020	07/09/2020	14/09/2020	21/09/2020	28/09/2020	05/10/2020	12/10/2020	19/10/2020	26/10/2020	02/01/2010	09/11/2020	16/11/2020	23/11/2020	30/11/2019	07/12/2020	14/12/2020	21/12/2020	28/12/2020	04/01/2021	11/01/2021	18/01/2021	25/01/2021	01/02/2021	08/02/2021	15/02/2021	22/02/2021	01/03/2021	08/03/2021	15/03/2021	22/03/2021	29/03/2021	05/04/2021	12/04/2021	19/04/2021	26/04/2021	03/05/2021	10/05/2021	17/05/2021	24/05/2021	31/05/2021	07/06/2021	07/06/2021	14/06/2021	21/06/2021	28/06/2021	05/07/2021	12/07/2021
	1	2	3	4	5	6	7	8		9	10	11	12	13	14	15			16	17	18	19	20	21		22	23	24	25	26	27			28	29	30	31	32	33		34	35	36	37	38	39	40
C & C																																														
Practical		pasta dish	curry	jam tarts	quiche	butterfly chicken				Pizza Pin wheels	Toad in the hole				Gingerbread				swiss roll	Meringues	puff Pastry	cheese and onion pasty																										
C & C																																														
Lesson Objective:	Types of provide	Types of service	Commercial/ non commercial	Service providers- external service providers	Where hospitality is provided at non catering venu	Standards and ratings	job requiements and working conditions 1.2& 1.3	Explaining the factors affecting the success		Describe the operation of front of house	Revision	Lo1 test	work flow	work flow	operations of front of house	operations of front of house			Meeting the needs of the customer	Personal safety in the workplace	Personal safety in the workplace	Describe food legislation	Common types of food poisoning	Describe the symptoms of food poisoning		Food related causes of ill health	Describe the role of an environmental health officer	Lo3 and Lo4 Assessment	review and reccoment hospitality provision	review and reccoment hospitality provision	Revison for mock/ revisit lockdown work LO1			Revison for mock/ revisit lockdown work Lo2	Revison for mock/ revisit lockdown work Lo3	Revison for mock/ revisit lockdown work Lo4	Revison for mock	Revison for mock	PPE1		Mock exam DIRT	unit 2 prep	unit 2 prep	unit 2 prep	PPE2	unit 2 prep	unit 2 prep
Progress and assessment	Assessment 1 - Practical assessment Assessment 2 - LO1									Students will be assessed using exam style questions on kitchen operations, work flow and a test on LO 2.1 and LO2.2									Students will be assessed using exam style questions on all LO 3 topics and a practical exam on using LO3 in the kitchen							Students will be assessed using exam style questions on environmental health officer and mid topic test on LO4 topics							Students will be assessed using exam style questions on all areas of LO4 and a full mock exam							Students will be assessed on there second mock exam, external exam and practical assessment on presentation						
Homework (ensure that this is NOT stand alon, but clearly advance or embeds knowledge and understanding)	Students will have exam questions and revision tasks as homework									Students will have exam questions and revision tasks as homework									Students will have exam questions and revision tasks as homework							Students will have exam questions and revision tasks as homework							Students will have exam questions and revision tasks as homework							Students will have exam questions and revision tasks as homework						
Key Vocabulary /Literacy opportunities	Key words from LO1 eg job titles									Key words from LO2 eg work flow									Key words from LO3- safety laws, COSHH, PPE							Key words from LO4 eg names of bacteria							Key words from LO5 eg names of food provisions							Key words from unit 2 eg garnishes, nutrients, special diets.						
Connected Knowledge - To theme / topic / year group? Advancement / repetition / stickability	The journey begins with the key stage 3 units delivering a cross section of the course content but at a foundation level. Following this it connects to the year 10 and 11 SOL.									The journey begins with the key stage 3 units delivering a cross section of the course content but at a foundation level. Following this it connects to the year 10 and 11 SOL.									The journey begins with the key stage 3 units delivering a cross section of the course content but at a foundation level. Following this it connects to the year 10 and 11 SOL.							The journey begins with the key stage 3 units delivering a cross section of the course content but at a foundation level. Following this it connects to the year 10 and 11 SOL.							The journey begins with the key stage 3 units delivering a cross section of the course content but at a foundation level. Following this it connects to the year 10 and 11 SOL.							The journey begins with the key stage 3 units delivering a cross section of the course content but at a foundation level. Following this it connects to the year 10 and 11 SOL.						

IMPACT: Students will be able to measure progress using tracking sheets in exercise books. As all assessments will use a generic criteria, will be moderated through dept meetings and be possible to measure progress over time within and across year groups.

END POINTS:

At the end of the Hospitality and catering units students will be able to:

1) Understand the theory underpinning the hospitality and catering industry. The environment, provisoin, health and safety, ill health and how to meet a specification. 2) Understand nutrition when planning a menu

3) Understand menu planning

4) Be able to cook dishes

They will be able to do this by... 1) CW - Unit 2 - The ability to create an e-folio of work

2) EX - Unit 1 - the understanding of theory topics, evidenced by past papers or the exam paper.