

Year 10-11 curriculum skeleton - hospitality and catering

		Year 10		Year 11	
		Practical work	Theory	Practical work	Theory
Autumn 1	Focus	High Level Skills	H&C Operations and Environments	Upskilling for Assessment	Nutrition
	Skills	Swiss roll - whisking Yorkshire and Gravy – roux Muffin – low level batter Pasties – shortcrust pastry Paris brest - choux pastry Mayonnaise - emulsification	The hospitality and catering industry Job requirements and working conditions in the H&C industry Factors affecting the success of the H&C industry	Chocolate mousse Galantine of pork Crème caramel Sweet and sour chicken Trialling dishes own choice	Nutrition including water and fibre Specific groups Menu planning environment
	Assessment	Peer assessment	Exam questions	Peer assessment	Exam questions
Autumn 2	Focus	Pastries	H&C Operations and Environments	Upskilling for Assessment	Nutrition
	Skills	Jam tarts – short crust Tear and share garlic bread – making/proving dough Raised pies – hot water crust pastry Savoury week – research and skills Mince pies Xmas bake off Yule log – Xmas bake off.	The hospitality and catering industry Job requirements and working conditions in the H&C industry Factors affecting the success of the H&C industry	Presentation skills savoury Presentation skills sweet Jam sandwich planning Trialling dishes own choice	Effects of cooking on nutrients Meeting customer needs Time planning session
	Assessment	Peer assessment	Exam questions	Peer assessment	Exam questions
Spring 1	Focus	Cross Contamination/Jointing	Food related causes of ill health		
	Skills	Joint a chicken – cross contamination 2 chicken dishes Piccalilli – food preservation	Food safety Food related causes of ill health Food allergies and intolerances Food safety legislation Roles and responsibilities of the EHO	Coursework 12 hour limit	Final Exam prep
	Assessment	Peer assessment	Exam questions		

<b>Spring 2</b>	<b>Focus</b>	<b>Vegetable Preparation</b>	<b>Food related causes of ill health</b>		
	<b>Skills</b>	Fun with potato Veg prep lesson Broccoli /cauliflower cheese Team exercise.	Food safety Food related causes of ill health Food allergies and intolerances Food safety legislation Roles and responsibilities of the EHO	Coursework 12 hour limit	Final Exam prep
	<b>Assessment</b>	Peer assessment	Exam questions		
<b>Summer 1</b>	<b>Focus</b>	<b>Assessment Skills</b>	<b>H&amp;C Operations</b>		
	<b>Skills</b>	Brandy snaps Meringue Lemon tart Patatas Bravas Meat balls Veggie lasagne	Hospitality operations		
	<b>Assessment</b>	Peer assessment	Exam questions		
<b>Summer 2</b>	<b>Focus</b>	<b>Assessment Skills</b>	<b>Health and Safety Requirements</b>		
	<b>Skills</b>	Bread buns Use burger press	Health and safety.		
	<b>Assessment</b>	Practical assessment designer Burger	Exam questions		