

Year10 – Hospitality and Catering

	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9	Week 10	Week 11	Week 12	Week 13
Cycle 1	W/C 31/08	07/09/26	14/09	21/09	28/09	05/10	12/10	02/11	09/11	16/11	23/11	30/11	7/12
	Baseline test	Types of establishments	Chicken goujons practical	Job roles	Employment & contracts	New technologies	Lo1 Recap	Meringue practical	Kitchen workflow	Small equipment & safety	Meat ball demo	Kitchen brigade	Customer needs
	Types of establishments	Types of service	Types of service	Job roles	Legislation	New technology	Lo1 Recap	Lo1 revision	Stock control	Industrial equipment	Meatball practical	Front of house	Customer needs
	Cutting skills	Demo Chicken goujons	Star rating	Job roles/attributes	Factors for success	Portion control	Demo meringue	Lo1 Test	Dress code	Industrial equipment Pt2	Documentation	Front of house Pt2	Lo2 Recap
Cycle 2	W/C 14/12	04/01	11/01	18/01	25/01	01/02	08/02	22/02	01/03	08/03	15/03	22/03	12/04
					Formal Assessment	Formal Assessment							
	Lo2 Recap	DEMO brownie	HASAWA	PPE	PIZZA DEMO	KITCHEN SAFETY	REVISION FOR LO3 TEST	FOOD POISONING	PIE DEMO	CONTAMINATION	EHO ROLES	ADDITIVES	LO4 TEST
	Lo2 Exam	Cook brownie	COSHH	MANUAL HANDLING	PIZZA PRACTICAL 1	FIRE SAFETY	LO3 TEST	ALLERGIES vs INTOLERANCE	PIE PRACTICAL 1	HACCP	EHO DUE DILLIGENCE	CASE STUDY	LO4 MARK PAPER AND RECAP
	Table setting lesson	Cook brownie	RIDDOR	Kitchen RISK ASSESSMENT	PIZZA PRACTICAL 2	SECURITY RISKS	BACTERIA & DANGER ZONE	MAJOR ALLERGENS	PIE PRACTICAL 2	FOOD SAFETY LAWS	FOOD LABELLING	LO4 REVISION	NUTRIENTS LEARNING
Cycle 3	W/C 19/04	26/04	03/05	10/05	17/05	24/05	07/06	14/06	21/06	28/06	05/07	12/07	19/07
							Formal Assessment	Formal Assessment	Formal Assessment	Formal Assessment			
	NUTRIENTS & CUSTOMER NEEDS	Nutrients Saturated and unsaturated fats	Nutrients Iron & calcium	Nutrients Apply knowledge	Practice dovetail plan	Practice dovetail plan - Health & Safety	Practical (Sausage Roll) Demo	Cooking Methods moist methods	Demo Millionaire shortbread	Practice dovetail plan - Contingencies	Cooking Methods impact on nutrients	Cooking Methods Apply knowledge	LO1 Recap

	NUTRIENTS Protein	Nutrients vitamin A and B	Nutrients sodium & water	Nutrients Apply knowledge	Practice dovetail plan	Practice dovetail plan - Health & Safety	Practical 1	Cooking Methods dry methods	Practical 1	Practice dovetail plan – Quality Control	Cooking Methods Apply knowledge	Recipes for customer needs	LO2 Recap
	NUTRIENTS carbohydrat es	Nutrients vitamin C & D	Nutrients Apply knowled ge	Nutrients Apply knowledge	Practice dovetail plan	Practice dovetail plan - Contingenci es	Practical 2	Cooking Methods dry methods	Practical 2	Practice dovetail plan – Quality Control	Cooking Methods apply knowledge	Demo fryer and mayonnai se	LO3/4 Recap

Year11 – Hospitality and Catering

	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6	Week 7	Week 8	Week 9	Week 10	Week 11	Week 12	Week 13
Cycle 1	W/C 31/08	07/09/26	14/09	21/09	28/09	05/10	12/10	02/11	09/11	16/11	23/11	30/11	7/12
								Formal Assessment	Formal Assessment	Formal Assessment			
	Scenario introduction. Possible dishes	Recipe collation	Nutrients for each customer	Cooking methods	Dovetail plan	Health and safety	Quality checks	Contingencies	Dovetail plan	Practice dishes Practical	Ingredients lists	Factors Write up	Factors (environment)
	Possible dishes for each customer	Nutrients for each customer	Cooking methods	Dovetail plan	Dovetail plan	Quality control	Contingencies	Contingencies	Dovetail plan	Practice dishes Practical	Factors (cost, portion and diets)	Factors Write up	Factors (logos, organoleptic)
	Possible dishes for each customer	Nutrients for each customer	Cooking methods	Dovetail plan	Health and safety	Quality control	Contingencies	Dovetail plan	Tools and equipment	Practice dishes Practical	Factors (time, needs and equipment)	Factors (techniques, seasonality)	Factors write up
Cycle 2	W/C 14/12	04/01	11/01	18/01	25/01	01/02	08/02	22/02	01/03	08/03	15/03	22/03	12/04
								Formal Assessment	Formal Assessment				
	Factors write up	Revision for mock	Practical exams	Practical exams	Practical exams	Practical exams	Evaluation 1 Chosen dish	Evaluation 1 improvements	Evaluation 1 Type up	Dish 1 advantages/dis	Type up	Type up	REVISION: Establishments
	Factors write up	Revision for mock	During practical exam students in class will complete any unfinished work.				Evaluation 1 planning	Evaluation 1 Type up	Evaluation 2 skills	Dish 2 Advantage/dis	Type up	Type up	Types of service
	Factors write up	Revision for mock	If it is not their practical week lessons as normal starting evaluation if practical exam completed.				Evaluation 1 food waste Sensory analysis	Evaluation 1 Type up	Evaluation 2-time management	Conclusion	Type up	Coursework deadline	Kitchen brigade
Cycle 3	W/C 19/04	26/04	03/05	10/05	17/05	24/05	07/06	14/06	21/06	28/06	05/07	12/07	19/07
	Job requirements	Factors	Equipment and safety	RIDDOR	Contamination and allergens	Pathogens	Last revision session						

	Job requirements	Awards	Customer needs	COSHH and the law	EHO	Special diets	before exam. Recap high ratio content						
	Working conditions	Kitchen operation and hygiene	HASAWA	PPER and MHR	HACCP	Exam questioning	H&C exam normally around this time						