



[OAT]
Ormiston Academies Trust
ACHIEVING MORE TOGETHER

2023-
2024

Hospitality and Catering Curriculum Map



Brownhills Ormiston Academy Design Technology Curriculum map



Year 10 Hospitality and Catering

Autumn Term 1	Autumn Term 2	Spring Term 1	Spring Term 2	Summer Term 1	Summer Term 2
<p>Unit: Food safety</p> <p>Topics of study:</p> <ul style="list-style-type: none"> • Food related causes of ill health (including contamination such as bacteria, chemicals and also allergies and intolerances). • The different types of food poisoning. • Symptoms and signs of food-induced ill health (visible and non visible) • Control measures to prevent food-induced ill health. 	<p>Unit: Food safety</p> <p>Topics of study:</p> <ul style="list-style-type: none"> • Principles of Hazard Analysis and Critical Control Points (HACCP). • Food safety legislation, including: food labelling laws, food safety legislation food hygiene regulations • The role of the Environmental Health Officer (EHO) and their responsibilities. 	<p>Unit: Hospitality and catering provision</p> <p>Topics of study:</p> <ul style="list-style-type: none"> • Different types of hospitality and catering provision: commercial and non-commercial. • Types of service in commercial and non-commercial provision: food services and residential services. (Including various types of food service, e.g. table service) • Standards and rating systems used 	<p>Unit: Hospitality and catering provision</p> <p>Topics of study:</p> <ul style="list-style-type: none"> • Personal attributes, qualifications and experience an employer would look for. • Types of employment contracts and working hours: casual, full time permanent, part-time, temporary, seasonal, zero hours contract. • Remuneration and benefits in the Industry. 	<p>Unit: How hospitality and catering provisions operate</p> <p>Topics of study:</p> <ul style="list-style-type: none"> • The workflow of the front of house. • The workflow of a catering kitchen. • Equipment and materials used and managed within catering provision/kitchens including large and small equipment and utensils. • The documentation and administration requirements used 	<p>Unit: Health and safety in hospitality and catering</p> <p>Topics of study:</p> <ul style="list-style-type: none"> • The responsibility of employers and employees in relation to health and safety laws: <ul style="list-style-type: none"> • COSHH • HASAWA • MHOR • PPER • RIDDOR. • The level of risk. • The importance of and be able to complete the following documentation:

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		<p>for hotels and restaurants.</p> <ul style="list-style-type: none"> • Job roles and responsibilities in the hospitality and catering industry. • Dress codes in the hospitality industry. 	<ul style="list-style-type: none"> • Fluctuating needs of the industry, such as: supply and demand: staffing during peak times, large events, seasonal times and the location of the provision. • Factors contributing to the success of hospitality and catering provision (costs, labour, environmental factors, technology, the media etc) 	<p>in a catering kitchen.</p> <ul style="list-style-type: none"> • How hospitality and catering establishments meet customer needs (including equality/disability) 	<p>accident forms and risk assessments.</p>
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Year 11 Hospitality and Catering

Autumn Term 1	Autumn Term 2	Spring Term 1	Spring Term 2	Summer Term 1	Summer Term 2
<p>Introduction to Unit 2:</p> <ul style="list-style-type: none"> Reflection on progress so far. Recap on qualification structure – understanding of bigger picture. Retrieval of learning from unit 1. <p>Students begin learning key knowledge and skills in unit 2 before attempting their NEA task.</p> <p>2.1 The Importance of Nutrition</p> <p>Topics of study: Describing the functions of nutrients in the human body Comparing nutritional needs of specific groups</p>	<p>How cooking methods impact on nutritional value</p> <p>Cooking methods</p> <ul style="list-style-type: none"> Boiling Steaming Baking Grilling Stir-fry Roasting Poaching <p>2.2 Menu Planning</p> <p>Topics of study: Factors to consider when proposing dishes for menus Factors</p> <ul style="list-style-type: none"> Time of year e.g. seasonality of commodities, seasonal events Skills of staff Equipment available 	<p>Controlled Assessment (NEA).</p> <p><i>During NEA, students will work towards meeting the assessment criteria areas below:</i></p> <p>Topics of study focussed on in NEA:</p> <p>2.1 The Importance of Nutrition</p> <ul style="list-style-type: none"> Macronutrients Micronutrients Compare nutritional needs of specific groups Explain characteristics of unsatisfactory nutritional intake 	<p>2.3. Cooking techniques</p> <ul style="list-style-type: none"> Use techniques in preparation of commodities Assure quality of commodities to be used in food preparation Use techniques in cooking of commodities Complete dishes using presentation techniques <p>2.4 Evaluating cooking skills</p> <ul style="list-style-type: none"> Review of planning. This includes a review of their planning, preparation and cooking; 	<p>Reteaching/retrieval of unit 1 topics linked to student's needs.</p> <p>Topics of study: All content from unit 1:</p> <ul style="list-style-type: none"> Hospitality and catering provision How hospitality and catering provisions operate Health and safety in hospitality and catering Food safety in hospitality and catering 	<p>Written exam: Unit 1: The Hospitality and Catering Industry</p> <ul style="list-style-type: none"> Duration: 80 minutes Number of marks: 80 <p>Topics of study: All content from unit 1:</p> <ul style="list-style-type: none"> Hospitality and catering provision How hospitality and catering provisions operate Health and safety in hospitality and catering Food safety in hospitality and catering

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<p>Specific groups</p> <ul style="list-style-type: none"> • Different life stages • Childhood • Adulthood • Later adulthood • Special diets • Medical conditions • Activity levels <p>Characteristics of unsatisfactory nutritional intake</p> <p>Characteristics</p> <ul style="list-style-type: none"> • Visible • Non-visible • Unsatisfactory • Nutritional deficiencies • Nutritional excesses 	<ul style="list-style-type: none"> • Time available • Type of provision e.g. service, location, size, standards • Finance e.g. costs, customer needs • Client base <p>How dishes on a menu address environmental issues</p> <p>Dishes</p> <ul style="list-style-type: none"> • Preparation and cooking methods • Ingredients used • Packaging • Environmental issues • Conservation of energy and water • Reduce, reuse, recycle • Sustainability e.g. food miles, <p>Explain how menu dishes meet</p>	<ul style="list-style-type: none"> • Explain how cooking methods impact on nutritional value <p>2.2 Menu Planning</p> <ul style="list-style-type: none"> • Explain factors to consider when proposing dishes for menus • Explain how dishes on a menu address environmental issues • Explain how menu dishes meet customer needs • AC2.4 plan production of dishes for a menu <p>Mock trials of dishes to refine skills.</p>	<p>highlighting areas of success and of potential further development. Areas to consider: dish production, dish selection, health and safety, hygiene, improvements, organoleptic, presentation and waste.</p> <ul style="list-style-type: none"> • Identifying personal strengths and weaknesses relating to: decision making, organization and planning. <p>End of NEA</p> <p>Reteaching/retrieval of unit 1 topics</p>		
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	<p>customer needs Needs</p> <ul style="list-style-type: none"> • Nutritional • Organoleptic • Cost e.g. premium priced dishes, value for money <p>Plan production of dishes for a menu</p> <ul style="list-style-type: none"> • Plan, Sequencing, Timing, Mise en place, Cooking, Cooling, Hot holding , Completion, Serving (presented as if to be served) <p>Begin Controlled Assessment (NEA)</p> <p><i>Students will be presented with a brief. They will then complete a piece of work to reflect their investigation and</i></p>	<p>Practical cooking examination linked to NEA</p>	<p>linked to student's needs.</p> <p>Topics of study:</p> <p>All content from unit 1:</p> <p>Hospitality and catering provision</p> <p>How hospitality and catering provisions operate</p> <p>Health and safety in hospitality and catering</p> <p>Food safety in hospitality and catering</p>		
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	<i>proposed dishes in response to the brief.</i>				
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