

HOSPITALITY & CATERING CURRICULUM OVERVIEW FOR YEAR 10 – UNIT 1

Term	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
Topic	A01 The environment in which H & C providers operate		A04 Food Safety	A02 H & C Operations	A03 Health & Safety	Revision
Knowledge	<ul style="list-style-type: none"> H & C industry Job requirements Working conditions Factors affecting success 		<ul style="list-style-type: none"> Food causes of ill health Role & Responsibilities of the EHO Food Safety Legislation Food poisoning bacteria Symptoms of intolerances, allergies & food poisoning 	<ul style="list-style-type: none"> Operation of the kitchen and front of house (layout, workflow, equipment, stock control) Meeting customer requirements (business, leisure & local customers) 	<ul style="list-style-type: none"> Responsibilities of employees & employers under health and safety legislation (HASAWA, RIDDOR, COSHH, MHOR, PPER) Risk assessment Control measures 	
Skills	Practical activities on a weekly basis to build and practise skills for unit 2 assessment in year 11					
Key Marked Piece (Summative Assessments in bold)	Research of accommodation types matched to customer	A01 assessment	A04 assessment	A02 exam questions Online PPE Unit 1	Paper PPE Unit 1	External online exam Unit 1 PPE practical assessment Unit 2
Vocabulary	Caterer, establishment, suppliers, residential, non-residential, commercial, non-commercial, accommodation, housekeeping, restaurant, banqueting, conference facilities, receptionist, concierge, employee, profit, overheads, economy, environmental, technology, provision, competition		Bacteria, contaminate, cross-contamination, spoilage, microorganism, moulds, yeasts, pathogenic, toxins, food poisoning, nausea, diarrhoea, fermentation, spores, allergen, anaphylaxis, intolerance, coeliac, legislation, hazards, inspections,	Covers, FIFO, workflow, organisation, operational, documentation & administration, equipment, customer needs, requirements & expectations, customer service, customer rights & equality	Responsibilities, employers, employees, personal safety, HASAWA, RIDDOR, COSHH, MHOR, PPER, control measure, hazard, risk assessment	