



Year 10 Summer Term 1

Types of food Poisoning bacteria and causes
Allergies and intolerances
Food labelling
Laws and safety legislation.
Chemical causes
1.4.1 Food related causes of ill health

1.4.2 Symptoms and signs of food-induced ill health

1.4.3 Preventative control measures of food-induced ill health

Cross contamination
Physical contaminants
Critical temperatures for delivery, storing, preparation and service

Year 10 Summer Term 2

Exam Q
Exam revision
Roles and responsibilities
Evidence /sample
Enforcing laws
Follow up complaints
Inspect businesses
Evidence in court
Maintain evidence
Submit reports.

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HACCP principles identify/ decide on actions/complete RA/ evaluate effectiveness and recording

Responsibilities for personal safety in the workplace of employers and of employees
COSHH / H&S at work/manual handling/PPER/RIDDOR/level of risks H/M/L
Employer's responsibilities to train staff.

1.3.1 Health and safety in hospitality and catering provision

Ever changing customer requirements
Expectations
Demographics

AC 1.2.3 Hospitality and catering provision to meet specific requirements

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1.3.2 food safety

Accident forms
RA and HACCP

<https://www.bbc.co.uk/teach/class-clips-video/food-safety/zftkjhw>

Customer Needs
equipment
Customer Rights
Inclusion
Equality

AC1.2.2 Customer requirements in hospitality and catering

AC 1.2.1 the operation of the front and back of house

Layouts and work flow

Kitchen workflow
In and out / delivery / staff area / washing area / preparation and cook / serving area

Stock control
FIFO

DIRT time

Mid year assessment
Mock examination

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The media impact positive and negative.
Media types – printed, broadcast, internet, competitive (other establishments)

Tax and VAT
Strength of the economy
Value of the pound

Cost and profit
Portion control

Labour
Materials
Overheads

AC1.1.4 contributing factors affecting the success of hospitality and catering providers.

Technology and innovation
Cashless. Apps / web bookings / key card access / digital menu software

The environment
Seasonal
Sustainability
3Rs

Supply and demand
Staffing during peak times
Large events
Seasonal
Location of provision

Breaded chicken practical. Use of chopping board
Coating.
Seasoning with spices. Knife skills. Baking

Year 10 Autumn Term 2

Standards ratings and reviews
Michelin, *, AA rosette, Good food guide

AC1.1.2 working in the hospitality and catering industry.

Cottage pie
Meat based dish, boiling, saute, simmer, bake . Piping skills

Cottage pie
sensory testing
appearance, flavours, texture

AC1.1.3 Working conditions in the H&C industry.

Contract types

Holiday pay
Salary and wage
Pension
Sick pay
Rates of pay
Tips, bonuses and rewards

Carrot cake. Oil as an alternative to butter and margarine. Low fat ingredients. Making a batter. Cake decorating, use of balloon whisk and piping equipment.

Staffing hierarchy

Job roles Front of house Housekeeping
Kitchen brigade. Management foods and beverages, marketing

Personal attributes

Qualifications
Apprenticeships
Experience
GCSE / A level / degree

Residential service
Bedroom accommodation. Meals and 24hr room service
Conference and functions
Leisure facilities

Ragu sauce with wholewheat pasta and vegetables. Saute, boil, simmer, sauce reduction. chiffonade - basil.

Contract caterers
Suppliers. Chains

Establishments
Commercial
Non commercial
Residential & non residential

AC1.1.1 Hospitality and catering provision brainstorm

Year 10 Autumn Term 1

The food Industry the structure

key

| | | | | | | | | | | | | | |
|--|------------------|--|-------|--|---------|--|----------------|--|---------------------------|--|------|--|----------------------|
| | Cultural capital | | PSHCE | | Careers | | Literacy focus | | Knowledge and application | | DIRT | | summative assessment |
|--|------------------|--|-------|--|---------|--|----------------|--|---------------------------|--|------|--|----------------------|