Course Information Overview: Year 9 Hospitality & Catering Half-Term: 1

Curriculum Leader: Mrs Beavor

Course Information	
What will students learn?	In this topic learners will gain knowledge and understanding of the following areas: 1.1.1 Hospitality and catering providers 1.1.2 Working in the hospitality and catering industry 1.1.3 Working conditions in the hospitality and catering industry 1.1.4 Contributing factors to the success of hospitality and catering provision. Students should know and understand the two different types of hospitality and catering provision: commercial and non-commercial; types of service in commercial and non-commercial provision; standards and ratings.
What home learning will be set?	On week A there will be homework set which will be due on week B. This will either be an exam question or a research task linking to Unit 1. On week B, there will be an IKE task set which will be tested in their week A lesson. Practical lessons take place in week B. We will be making homemade tortilla chips and salsa, risotto and rock cakes.
What assessments will be undertaken?	Students will sit a baseline exam. Practical skills will be assessed through each practical lesson. Students will be assessed through exam style questions at the end of each topic area.
Useful links and resources to further support learning.	Link to exam board course information: https://www.eduqas.co.uk/qualifications/level-12-vocational-award-inhospitality-and-catering/#tab_keydocuments BBC bitesize: https://www.bbc.co.uk/bitesize/guides/zvtx47h/revision/1 https://www.bbc.co.uk/bitesize/guides/zkj2cqt/revision/1 https://www.bbc.co.uk/food/techniques
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Course Information Overview: Year 9 Hospitality & Catering Half-Term: 2

Curriculum Leader: Mrs Beavor

Course Information	
What will students learn?	How hospitality and catering provisions operate: In this topic learners will gain knowledge and understanding of the following areas: 1.2.1 The operation of the front and back of house 1.2.2 Customer requirements in hospitality and catering 1.2.3 Hospitality and catering provision to meet specific requirements. The equipment and materials required, used and managed within catering provision/kitchens.
What home learning will be set?	On week A there will be homework set which will be due on week B. This will either be an exam question or a research task linking to Unit 1. On week B, there will be an IKE task set which will be tested in their week A lesson. Practical lessons take place in week B. We will be making pasta Fiorentina, chocolate chip muffins and cottage pie.
What assessments will be undertaken?	Practical skills will be assessed through each practical lesson. Students will be assessed through exam style questions at the end of each topic area.
Useful links and resources to further support learning.	Link to exam board course information: https://www.eduqas.co.uk/qualifications/level-12-vocational-award-inhospitality-and-catering/#tab_keydocuments BBC bitesize: https://www.bbc.co.uk/bitesize/guides/zvtx47h/revision/1 https://www.bbc.co.uk/bitesize/guides/zkj2cqt/revision/1 https://www.bbc.co.uk/food/techniques
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Course Information Overview: Year 9 Hospitality & Catering Half-Term: 3

Curriculum Leader: Mrs Beavor

Course Information	
What will students learn?	We will be learning about the documentation and administration requirements a catering kitchen. We will also learn about customer requirements in hospitality and catering and provision to meet specific requirements as well as the contributing factors to the success of hospitality and catering provision
What home learning will be set?	On week A there will be homework set which will be due on week B. This will either be an exam question or a research task linking to Unit 1. On week B, there will be an IKE task set which will be tested in their week A lesson. Practical lessons take place in week B. We will be making Stir-fry and soda bread.
What assessments will be undertaken?	Practical skills will be assessed through each practical lesson. Students will be assessed through exam style questions at the end of each topic area.
Useful links and resources to further support learning.	Link to exam board course information: https://www.eduqas.co.uk/qualifications/level-12-vocational-award-inhospitality-and-catering/#tab_keydocuments BBC bitesize: https://www.bbc.co.uk/bitesize/guides/zvtx47h/revision/1 https://www.bbc.co.uk/bitesize/guides/zkj2cqt/revision/1 https://www.bbc.co.uk/food/techniques
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Course Information Overview: Year 9 Hospitality & Catering Half-Term: 4

Curriculum Leader: Mrs Beavor

Course Information	
What will students learn?	Students will gain knowledge and understanding of the following areas: 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 1.4.4 The Environmental Health Officer (EHO) We will also begin learning about production plans and begin using them to support within practical lessons.
What home learning will be set?	On week A there will be homework set which will be due on week B. This will either be an exam question or a research task linking to Unit 1. On week B, there will be an IKE task set which will be tested in their week A lesson. Practical lessons take place in week B. We will be making apple and sultana crumble, a curry and koftas with flatbreads.
What assessments will be undertaken?	Practical skills will be assessed through each practical lesson. Students will be assessed through exam style questions at the end of each topic area.
Useful links and resources to further support learning.	Link to exam board course information: https://www.eduqas.co.uk/qualifications/level-12-vocational-award-inhospitality-and-catering/#tab_keydocuments BBC bitesize: https://www.bbc.co.uk/bitesize/guides/zvtx47h/revision/1 https://www.bbc.co.uk/bitesize/guides/zkj2cqt/revision/1 https://www.bbc.co.uk/food/techniques
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Course Information Overview: Year 9 Hospitality & Catering Half-Term: 5

Curriculum Leader: Mrs Beavor

Course Information	
What will students learn?	In this topic learners will gain knowledge and understanding of the following areas: 1.3.1 Health and safety in hospitality and catering provision. Students should be aware of the responsibilities for personal safety in the workplace of employers and of employees in relation to the following laws: • Control of Substances Hazardous to Health Regulations (COSHH) 2002 • Health and Safety at Work Act 1974 • Manual Handling Operations Regulations 1992 • Personal Protective Equipment at Work Regulations (PPER) 1992 • Reporting of Injuries, Diseases and Dangerous Occurrences Regulations (RIDDOR) 2013 • Risks to health and security including the level of risk (low, medium, high) in relation to employers, employees, suppliers and customers. Students should know the importance of and be able to complete the following documentation: • accident forms • risk assessments. Learners should know that employers are responsible for the health and safety training needs of all staff.
What home learning will be set?	On week A there will be homework set which will be due on week B. This will either be an exam question or a research task linking to Unit 1. On week B, there will be an IKE task set which will be tested in their week A lesson. Practical lessons take place in week B. We will be making sweet and sour, fishcakes and pineapple upside down cake.
What assessments will be undertaken?	Practical skills will be assessed through each practical lesson. Students will be assessed through exam style questions at the end of each topic area.

Useful links and resources to further support learning.	Link to exam board course information: https://www.eduqas.co.uk/qualifications/level-12-vocational-award-inhospitality-and-catering/#tab_keydocuments BBC bitesize: https://www.bbc.co.uk/bitesize/guides/zvtx47h/revision/1 https://www.bbc.co.uk/bitesize/guides/zkj2cqt/revision/1 https://www.bbc.co.uk/food/techniques
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Course Information Overview: Year 9 Hospitality & Catering Half-Term: 6

Curriculum Leader: Mrs Beavor

Course Information	
What will students learn?	In this topic learners will gain knowledge and understanding of the following areas: 1.3.2 Food Safety. Students should know and understand the principles of Hazard Analysis and Critical Control Points (HACCP) and be able to: • identify any critical control points and ensure that risks are removed or reduced to safe levels • decide on what actions to take if something goes wrong • complete a HACCP document • complete records to show that procedures are working.
What home learning will be set?	On week A there will be homework set which will be due on week B. This will either be an exam question or a research task linking to Unit 1. On week B, there will be an IKE task set which will be tested in their week A lesson. Practical lessons take place in week B. We will be making chicken goujons, fried rice and chicken Chasseur.
What assessments will be undertaken?	Practical skills will be assessed through each practical lesson. Students will be assessed through exam style questions at the end of each topic area. We will be undertaking a final exam that will include questions covering all topics to date.

Useful links and resources to further support learning.	Link to exam board course information: https://www.eduqas.co.uk/qualifications/level-12-vocational-award-inhospitality-and-catering/#tab_keydocuments BBC bitesize: https://www.bbc.co.uk/bitesize/guides/zvtx47h/revision/1 https://www.bbc.co.uk/bitesize/guides/zkj2cqt/revision/1 https://www.bbc.co.uk/food/techniques
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