

Curriculum Map – Catering Year 10

	1	2	3	4	5
Year 10	<p>Topic Title: Unit 1- LO1 The structure of the Hospitality of the Catering</p>	<p>Topic Title: Unit 1 LO 2 Hospitality and Catering in action</p>	<p>Topic Title: Unit 1 LO3 How Hospitality and Catering Provisions Operate</p>	<p>Topic Title: Unit 1 LO4 Food Safety in Hospitality and Catering Provisions</p>	<p>Topic Title: Unit 2 Hospitality and Catering in Action (NEA)</p>
	<p>Big Questions:</p> <p>How well do I understand the structure of the Hospitality and Catering industry?</p> <ul style="list-style-type: none"> <input type="checkbox"/> What factors affect the success of catering and hospitality providers? <input type="checkbox"/> What are the working condition in the hospitality and catering industry? <input type="checkbox"/> What are the job roles within the hospitality and catering industry? <input type="checkbox"/> Where do catering and hospitality establishments get their supplies? <input type="checkbox"/> How are establishments rated and reviewed? <input type="checkbox"/> How do caterers provide food for events? 	<p>Big Questions:</p> <p>How well do I understand the Hospitality and Catering industry in action?</p> <ul style="list-style-type: none"> <input type="checkbox"/> How do kitchens operate? <input type="checkbox"/> What equipment is in a professional kitchen? <input type="checkbox"/> How does front of house operate? <input type="checkbox"/> How do hospitality and catering providers meet customer requirements? 	<p>Big Questions:</p> <p>How well do I understand the importance of health, safety and hygiene within the Hospitality and Catering industry?</p> <ul style="list-style-type: none"> <input type="checkbox"/> What are your personal safety responsibilities in the workplace? <input type="checkbox"/> What are the risks to personal safety within hospitality and catering provisions? <input type="checkbox"/> What are the necessary safety control measure needed in hospitality and catering provisions? 	<p>Big Questions:</p> <p>How well do I understand the importance of health, safety and hygiene within the Hospitality and Catering industry?</p> <ul style="list-style-type: none"> <input type="checkbox"/> What are the food related causes of ill health? <input type="checkbox"/> What is the role of the Environmental Health Officer? <input type="checkbox"/> What is food safety legislation? <input type="checkbox"/> What are the common types of food poisoning? 	<p>Big Questions:</p> <p>How can I ensure the skills I use in practical are the best they can be?</p> <ul style="list-style-type: none"> <input type="checkbox"/> How well can I analyse the brief and apply my knowledge? <input type="checkbox"/> How well can I consider the factors that influence menu planning? <input type="checkbox"/> How well can I create a detailed and thorough time plan? <input type="checkbox"/> How well can I evaluate the chosen dishes and my own performance?

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	<ul style="list-style-type: none"> <input type="checkbox"/> What are the styles of service in the catering industry? <input type="checkbox"/> What is the structure like in the hospitality and catering industry? 				
Assessment	CFU Seneca H/w and CFU past exam questions Y10 mock	CFU Seneca H/w and CFU past exam questions Y10 mock	CFU Seneca H/w and CFU past exam questions Y10 mock	CFU Seneca H/w and CFU past exam questions Y10 mock	Timeplans Skills checklists Evaluations