

Curriculum Map – Catering Year 11

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Year 11	Topic Title: Unit 2 – Final practical	Topic Title: Unit 1 Revisit/revision
	Big Questions: <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? 	Big Questions: <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? <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? <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? <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? <input type="checkbox"/> What are the food related causes of ill health? <input type="checkbox"/> What is the role of the Environmental Health Officer?

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		<input type="checkbox"/> What is food safety legislation? <input type="checkbox"/> What are the common types of food poisoning?
Assessment	Marked in line with exam board assessment objectives	HW Seneca assessments Week by week revision Exam questions