

Year 11 Hospitality and Catering curriculum is designed to enable students to demonstrate knowledge and understanding of the units previously taught in Year 10 and those that will be taught in term 1. Students will gain further understanding of the importance of considering nutrition and environmental issues when planning menus. They will choose and apply the appropriate theory and practical knowledge and skills to exam board set tasks during term 2. For the remainder of the school year, students will study and revise topics in readiness for the June 2023 written exam.

<p>HALF TERM 1 : NEA - Part 1</p> <p>STUDENTS MUST KNOW: What the requirements for NEA task are produce evidence for the following assessment criteria in Unit 2 with controlled time frame:</p> <ul style="list-style-type: none"> • 1.1 – function of nutrients • 1.2 – compare nutritional requirements for special groups • 1.3 – effects of unsatisfactory intake of nutrients • 1.4 –effects of cooking methods on nutrients. • Students to practise a range of cooking and food preparation skills in readiness for actual 3-hour cooking assessment. <p>HOW THIS WILL BE ASSESSED:</p> <ul style="list-style-type: none"> • NEA task viz assessment criteria 1.1 – 1.4 will be assessed in line with exam board requirements • Students to complete log of NEA task produce and self-assess their own perform commenting on their HERE and NOW. 	<p>HALF TERM 2: NEA - Part 2</p> <p>STUDENTS MUST KNOW: What the requirements for NEA planning and practical task are and produce evidence for the following assessment criteria in Unit 2 with controlled time frame:</p> <ul style="list-style-type: none"> • 2.1 – Explain factors to consider when proposing dishes • 2.2 – Explain how dishes on menu address environmental issues • 2.3 – Explain how dishes on a menu meet the needs o • 2.4 – Produce a production plan • 3.1 -3.5 -Demonstrate range of cooking skills <p>Students will apply a wide range of cooing and food preparation skills in readiness for actual 3-hour cooking assessment.</p> <p>HOW THIS WILL BE ASSESSED:</p> <ul style="list-style-type: none"> • Mock practical exam 3hrs • Written exam – 90mins • NEA task viz assessment criteria 2.1-2.4 will be assessed in line with exam board requirements. 	<p>HALF TERM 3: NEA -Part 3 and How do caterers ensure that they are working safely to protect customers and workers?</p> <p>STUDENTS MUST KNOW:</p> <ul style="list-style-type: none"> • Know how food can cause ill health. • Understand how hospitality and catering provision meets health and safety requirements. • Know a range of cooking, preparation and food presentation skills. • Complete NEA Practical Assessment -3.1-3.5 <p>HOW THIS WILL BE ASSESSED:</p> <ul style="list-style-type: none"> • Summative Written assessment of theoretical understanding using exam question. • NEA practical assessment criteria 3.1 -3.5 will be assessed in line with exam board requirements.
<p>HALF TERM 4: Revision STUDENTS will revise Unit 1 topics:</p> <ul style="list-style-type: none"> • The environment in which hospitality and catering operates • Hospitality and catering provisions • Meeting health and safety requirements within the industry • Causes of food related illnesses including legislation • Proposing hospitality and catering provisions to meet specific requirements 	<p>HALF TERM 5: REVISION</p> <p>Same as previous term</p> <p>HOW THIS WILL BE ASSESSED: Revision knowledge tests and practice exam questions</p>	<p>HALF TERM 6: EXAM</p> <p>HOW THIS WILL BE ASSESSED: Externally assessed by exam board</p>



HOW THIS WILL BE ASSESSED Revision knowledge tests and practice exam questions		
Embedding this knowledge can be supported at home by: <ul style="list-style-type: none">• Encourage students to cook more challenging dishes at home and serve as part of family meals- experimenting with recipes from: www.foodafactoflife.org.uk/recipes and https://myfoodbook.com.au/ and/or any other website.• Students familiarising themselves with recipes before date of practical exam. Allowing them time to practise their dishes at home and timing them as they do so.• Providing them with all the ingredients (including garnishes) they require to produce their final products.• Complete homework task• Encouraging students to carry out independent home learning to support the knowledge and understanding of topics covered in lesson, reading general cookbooks and researching recipes,• Use revision support material uploaded onto Teams in preparation for written exam• Encouraging students to be discerning and adventurous consumers when they eat out or shop for ingredients.		

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