

Year 10 LEVEL 1/2 Hospitality and Catering Term 1

		Lesson Content	AO Covered
Week 1	Recap Unit 1. LO1 Understand the environment in which hospitality and catering providers operate	<ul style="list-style-type: none"> • Explain Unit 1 and the topics that will be covered • Introduce Commercial/Non commercial/Residential/Non residential • Identify relevant establishments <p>Make sure understanding of key words used – Establishment, Hospitality/Catering, Beverage etc. to ensure understanding of questions in the external exam.</p>	AC1.1 describe the structure of the hospitality and catering industry
Week 2	AC1.1/AC5.1 LO1 & LO5 Be able to propose a hospitality and catering provision to meet specific requirements	<ul style="list-style-type: none"> • Explain/recap types of provider and types of service • Discuss typical food that would be produced/target audience. • Plan/cook a dish relevant to a provider/service (Buffet/Bulk/families) Look at different menus. 	AC1.1 describe the structure of the hospitality and catering industry AC5.1 review options for hospitality and catering provision
Week 3	AC1.1 LO5 Be able to propose a hospitality and catering provision to meet specific requirements	<ul style="list-style-type: none"> • Assessment of knowledge so far (Identify any gaps) • Practice exam questions based on topics covered. (Focus on AC5.1) 	AC1.1 describe the structure of the hospitality and catering industry AC5.1 review options for hospitality and catering provision
Week 4		Identify misconceptions from assessment – cover anything that needs recapping.	

Week 5	AC1.1	<ul style="list-style-type: none"> • Explain the importance of standards and ratings Standards. • Job roles within the industry (management, kitchen brigade, front of house, housekeeping, administration) • Complete practical cooking task each having a specific job role to carry out. 	<p>AC1.1 describe the structure of the hospitality and catering industry</p> <p>AC1.2 Analyse job requirements within the hospitality and catering industry</p>
Week 6	AC1.1	<p>Introduce</p> <ul style="list-style-type: none"> • Supply and demand (availability of trained staff, seasonality, location) • Rates of pay • Training • Qualifications and experience • Personal attributes <p>Identify job descriptions</p> <ul style="list-style-type: none"> • Practical based task (Halloween bake off?) • Low stakes quizzing of everything covered this term. 	AC5.1 review options for hospitality and catering provision

- Use of the Kemnal key throughout for testing and quizzing
- Practical cooking will take place throughout covering key skills and techniques.