

Year 10 LEVEL 1/2 Hospitality and Catering Term 1

		Lesson Content	AO Covered
Week 1	<p>Recap Unit 1.</p> <p>LO1 Understand the environment in which hospitality and catering providers operate</p>	<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	<p>AC1.1/AC5.1</p> <p>LO1 & LO5 Be able to propose a hospitality and catering provision to meet specific requirements</p>	<ul style="list-style-type: none"> • Explain Types of provider and types of service • Typical food that would be produced/target audience. • Cook a dish relevant to a provider/service (Buffet/Bulk/families) 	<p>AC1.1 describe the structure of the hospitality and catering industry</p> <p>AC5.1 review options for hospitality and catering provision</p>
Week 3	AC1.1	<ul style="list-style-type: none"> • Assessment of knowledge so far (Identify any gaps) • Explain the importance of standards and ratings Standards. • Look at reports (EHO) 	<p>AC1.1 describe the structure of the hospitality and catering industry</p> <p>AC5.1 review options for hospitality and catering provision</p>
Week 4	AC1.1	<ul style="list-style-type: none"> • 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. 	AC1.1 describe the structure of the hospitality and catering industry

Week 5	AC1.2	<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>	AC1.2 Analyse job requirements within the hospitality and catering industry
Week 6	LO5 Be able to propose a hospitality and catering provision to meet specific requirements	<ul style="list-style-type: none"> • Practice exam questions based on topics covered. (Focus on AC5.1) • Assessment of knowledge to identify any gaps. • Practical based task 	AC5.1 review options for hospitality and catering provision