Yr11 level 1 / 2 Hospitality and Catering

THE JOURNEY OF LEARNING

Year 11 Summer Term 1

Exam revision

DIRT time

Demonstration and practical fish

Storage
Cooking
Cooling
Critical temperatures

Extended write

Types of food poisoning

Food legislation
HACCP
Acts

Practical chicken pies

Exam Q

EHO

Demonstration and practical
Shepherd's pie Finish

Know how food causes ill health

Food spoilage

Demonstration and practical
Quiche meringues

Exam Q

cakes.

sauces

Exam Q

Rubbed in mixtures

bread

Exam Q

AC1

AC2

Year 11 Summer Term 2

Exam revision

NEA

Year 11 Spring Term 2

AC4 food safety

https://www.bbc.co.uk/teach/class-clips-video/food-safety/zftkjhv

DIRT time

Extended write

Safety and security

Rights
Responsibilities
Regulation
Protection

OPEN BOOK assessment KO

Exam Q

Exam Q

AC3 Health and safety

Year 11 Spring Term 1

Working conditions within the Industry:

AC2.1Hospitality operations

Kitchen layout

pastry revising skills

equipment

Kitchen brigade

Stock control
FIFO

Safety and security

Customer
Needs
Trends
Rights

Seasonal foods
Christmas practical

DIRT time

Extended write

Exam Q

Customer service

Technology and innovation

Free choice practical independence and levels

Free choice
Practical

QC & QA

Demonstration and practical gingerbread men

The melting method

Exam Q

The environment
6Rs

Tax and VAT

Cost and profit
Portion control

Year 11 Autumn Term 2

Job roles in the Food Industry

AC1.2 job requirements within the hospitality and catering industry.

Contract types

Holiday pay

AC1.3 Describe working conditions of different job roles across the H&C industry.

Roles and responsibilities

AC1.4 Explain factors affecting the success of hospitality and catering providers.

Demonstration and practical
sweet fruit
Tarts baking blind

DIRT time

Extended write

Employers rights and responsibilities

Exam Q

Job roles

Staffing hierarchy

Kitchen organisation

Standards ratings and reviews

Exam Q

McMillan

Bedroom accomodation

Pineapple upside down pudding

Types of service
advantages & disadvantages

Contract caterers
Suppliers
Chains

Establishments
Commercial
Non commercial

World wide industry
UK
sectors

AC1.1 Describe the structure of the hospitality and catering industry.

Year 11 Autumn Term 1

The food Industry the structure

key	Cultural capital	PSHCE	Careers	Literacy focus	Closed book assessment	Formative assessment