



**Year 11 Summer Term 1**

**Year 11 Spring Term 2**

**Year 11 Spring Term 1**

**Year 11 Autumn Term 2**

**Year 11 Autumn Term 1**

**Year 11 Summer Term 2**

Types of food Poisoning bacteria and causes

Allergies and intolerances Food labelling Laws and safety legislation.

Chemical causes 1.4.1 Food related causes of ill health

HACCP principles identify/ decide on actions/complete RA/ evaluate effectiveness and recording

AC 1.2.1 the operation of the front and back of house

DIRT time

Mid year assessment Mock examination

Year 11 Spring Term 1

AC1.1.2 working in the hospitality and catering industry.

Standards ratings and reviews Michelin, \*, AA rosette, Good food guide

Residential service Bedroom accommodation, Meals and 24hr room service Conference and functions Leisure facilities

Establishments Commercial Non commercial Residential & non residential

Contract caterers Suppliers. Chains

AC1.1.1 Hospitality and catering provision brainstorm

2.3 Practical assessment 2 dishes demonstrating complex skills.Presentation of dishes and photographic evidence.

1.4.2 Symptoms and signs of food-induced ill health

1.4.3 Preventative control measures of food-induced ill health

Cross contamination Physical contaminants Critical temperatures for delivery, storing, preparation and service

Visible and non visible

Responsibilities for personal safety in the workplace of employers and of employees COSHH / H&S at work/manual handling/PPER/RIDDOR/level of risks H/M/L Employer's responsibilities to train staff.

1.3.2 food safety

Accident forms RA and HACCP

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

Layouts and work flow

Kitchen workflow In and out / delivery / staff area / washing area / preparation and cook / serving area

Stock control FIFO

Customer Needs equipment Customer Rights Inclusion Equality

AC1.2.2 Customer requirements in hospitality and catering

Work flow Front of house reception Seating area, counter service, bar

Equipment Large equipment - walk in fridges / glass chiller / floor standing food mixer / deep fryers / standing bain marie. Materials, cleaning, first aid and safety Small equipment utensils

Documentation eg ordering and deliveries Invoices H&S paperwork

Dress code

The media impact positive and negative. Media types – printed, broadcast, internet, competitive (other establishments)

Tax and VAT Strength of the economy Value of the pound

Cost and profit Portion control

Labour Materials Overheads

AC1.1.4 contributing factors affecting the success of hospitality and catering providers.

Technology and innovation Cashless Apps / web bookings / key card access / digital menu software

The environment Seasonal Sustainability 3Rs

Supply and demand Staffing during peak times Large events Seasonal Location of provision

Staffing hierarchy

Personal attributes

AC1.1.3 Working conditions in the H&C industry.

Contract types

Holiday pay Salary and wage Pension Sick pay Rates of pay Tips, bonuses and rewards

Job roles Front of house Housekeeping Kitchen brigade. Management foods and beverages, marketing

Qualifications Apprenticeships Experience GCSE / A level / degree

Types of service advantages & disadvantages

2.4.2 Decision making Organisation Time management. advantages/ disadvantages meeting specific needs.

2.4.1 Review of dishes produced Dishes.Hygiene,health safety. Waste. Improvements. Organoleptic properties. Presentation

AC2.2 how to plan production

Research write up AC2.1 - 2.2

key

Cultural capital	PSHCE	Careers	Literacy focus	Knowledge and application	DIRT	summative assessment
------------------	-------	---------	----------------	---------------------------	------	----------------------