

Unit 1 LO1 AC1.1-4	Understand the environment in which hospitality and catering providers operate
LO2 AC2.1-3	Understand how hospitality and catering provisions operate
LO3 AC31-3	Understand how hospitality and catering provision meets health and safety requirements
LO4 AC41-5	Know how food can cause ill health
LO5 AC51-2	Be able to propose a hospitality and catering provision to meet specific requirements

Year 10 Learning Journey 2020-2021

Unit 2 LO1 AC11-4	Understand the importance of nutrition when planning menus
LO2 AC21-4	Understand menu planning
LO3 AC31-5	To be able to cook dishes

Week	Date	Topic	AOs	Assessment
1	07.09.20	Introduction to the course. Structure of hospitality and catering Menu planning	Unit 1: AC1.1 Unit 2 LO3	
2	14.09.20	Types of service, accommodation and standards. Visit to the refectory kitchen to look at types of service and kitchen flow.	Unit 1: AC1.1 Unit 2 LO3	
3	21.09.20	The kitchen and front of house. Menu choice – school meals demo and planning. Factors to consider when planning. Mini practical – in groups make the same dish but make it suitable for different types of menu and type of customer	Unit 1: AC1.1-2 AC1.2/2.1/2.2/3.1 Unit 2 LO3	
4	28.09.20	Portion control and economy. Practical – menu choice and school meals.	Unit 1: AC1.3 Unit 2 LO3	
5	05.10.20	The environment and technology. Demo – plan to make a dish that has the least impact on the environment	Unit 1 AC1.4 Unit 2 LO3	
6	12.10.20	Portion control and economy. Practical – make a dish that has the least impact on the environment. Consider portion control.	Unit 1: AC1.3 Unit 2 LO3	
7	19.10.20	Customer service. Customer expectations and services – clips and role play	Unit 1 AC1.4/2.3 Unit 2 LO3	Teacher assessment Test – H&C – the industry
Half term				
8	02.11.20	Presentation introduction. Practical – tea cake challenge/alternative as covered? High end tea shop – presenting little pastries. Visit Nellie May's??or Petroc? Visit?	Unit 2 LO3 AC31-5	
9	09.11.20	Presentation – techniques – sweet dishes - spun sugar, melting chocolate, chocolate leaves, savoury presentation	Unit 2 LO3 AC31-5	
10	16.11.20	Food H&S. Demo of plan to make	Unit 1 LO4 AC4.1-5 Unit 2 LO3 AC31-5	
11	23.11.20	Main course – practical using knife skills with high risk food. Bacteria & different types of hazards	Unit 1 LO4 AC4.1-5	
12	30.11.20	Allergens, food safety and hazards. What is the role of an EHO?	Unit 1 LO4 AC4.1-5 Unit 2 LO3 AC31-5	Teacher assessment exam question – H&S
13	07.12.20	Recap of everything covered so far. Flash cards, posters to help with revision	Unit 1 & 2	
14 ½ week	14.12.20	Contingency- Pause lesson		
CHRISTMAS				
15	04.01.21	Meat and Fish. Nutrition recap. HBV and LBV & protein for vegans and vegetarians.	Unit 2 LO1 AC11-4 Unit 1 LOAC1.1&2	
16	11.01.21	Fish: Demo– filleting a fish. Class practical on filleting a fish. Taste test. Fish – types, what to look for when buying	Unit 2 LO3 AC3.2 & AC3.3	
17	18.01.21	Visit to Petroc/alternative venue Fat and exam questions Fat homework.	Unit 2 LO3 AC3.2 & AC3.3 Unit 1 LO1-AC1.1-4, LO2 AC2.1-3	
18	25.01.21	Vitamins and minerals & RDA. Fibre – & water. Poultry – quartering a chicken. Cooking methods & nutrition.	Unit 2 LO3 AC3.2 & AC3.3	
19	01.02.21	Vegetarians, protein complementation. Practical using alternatives - wraps.	Unit 2 LO3 AC3.2 & AC3.3	
20	08.02.21	Vegans – egg and milk substitutes. What works best? Cake challenge taste test & analysis.	Unit 1 LO1 AC1.1 AC1.3-4	Teacher assessment Food H&S

		Test.	Unit 2 LO2 AC21-4, LO3 AC31-5	Commodities – meat & fish Nutrition & special diets
Half term				
21	22.02.21	Special diets. Eggs Exam question	Unit 2 AC1.2:	
22	01.03.21	Cardiovascular disease Osteoporosis, Anaemia, Diabetes, Obesity. Fast food babies clip. Challenge - Demo of egg custard tart	Unit 2 LO2 AC2.4	
23	08.03.21	Dairy & commodities Dairy make following a time plan with analysis	Unit 2 LO2 AC2.4	
24	15.03.21	MacDonalds – 5 clips. Create an argument. Visit to outlet to look at kitchen flow etc.	Unit 2 LO2 AC2.4 Unit 1 LO1 AC1.1-4, LO2 AC2.1-3	
25	22.03.21	Cholesterol – facts. Recap allergens & equipment. Design for group make for chosen outlet.	Unit 1 LO1,2,3,5	Peer assessment Allergens
26 ½ week	29.03.21	Contingency- Pause lesson		
EASTER				
27	19.04.21	EOYE prep		Introduction of coursework - nutrition
28	26.04.21	EOYE prep		Nutrition
29 (BH)	04.05.21	EOYE		*Hand in nutrition
30	10.05.21	EOYE		EOYE Teacher assessment
31	17.05.21	Demonstration of Eggs Benedict and production planning to make.	Unit 2 LO3 AC31-5	
32	24.05.21	EOYE RAP Eggs Benedict practical		
Half term				
33	07.06.21	Unsatisfactory nutritional intake. Analysis of team make. Recap different types of establishments	Unit 2 - AC1.3	
34	14.06.21	Cooking methods Group practical – vegan, dairy free, gluten free, low fat. Guess the diet, taste test. Analyse	Unit 2 -LO1 AC11-4 & LO2 AC21-4	
35	21.06.21	Visit to catering establishment.	Unit 1 - LO1 AC1.1-4 LO2 AC2.1-3	
36	28.06.21	Introduction of dish proposals. LAB analysis of scenario & potential clients Pick and mix, nutrition program. Equipment & time plan – explanation. Design and plan	Unit 2 -LO1 AC11-4 LO2 AC21-4 Unit 1 LO5 AC51-2	
37	05.07.21	Complete menu choice in exam conditions. Explanation of floor plans, make a floor plan and proposal.	Unit 2 - LO3 AC31-5	Practical teacher assessment Practice LAB Unit 1 LO5 Unit 2 LO1 to LO3
38	12.07.21	Contingency- Pause lesson		
39	19.07.21	Activities week		

Unit 2 Nutrition, Special diets, Poor nutrition, customer needs	Cooking methods	Environmental issues	Dish proposal Production plan
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Unit 1 Hospitality Industry & operations	Health and safety	Dish proposal Production plan
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